



WEEKLY COFFEE SPECIALS

April 6: Red Sea Blend (see page 2)

To celebrate the holidays and the arrival of spring we are offering an exceptional not-seen-in-years special. RSB is a blend of equal parts Yemen Sanani, Sidamo District and Harar Ethiopian coffees.

April 13: Indonesia, Sumatra Natural Grade 1, Tanah Tinggi Fair Trade

In response to the overwhelming popularity of our Indonesian coffee specials, we are proud to offer this fairly traded coffee for the first time.

April 20: Ethiopia, Yirgacheff, Organic, Fair Trade

This is the "other" classic Ethiopian coffee which is remarkably different from the fruity and wild Ethiopian Harar Longberry we normally roast at Old City Coffee. This special is a small-bean washed coffee from the Yirgacheffe region which features a smooth, less "wild" taste that borders on creamy.

April 27: Peru La Florida, Organic, Fair Trade

This excellent and unique coffee comes from the "Coffee Capital" of Peru, the lush Chanchamayo Valley. We roast this coffee Dark American to help bring out the body of this fine cup. "La Florida" features a rich aroma, and a sweet, flowery, and slightly spicy taste which cups with a healthy dose of acidity and brightness.

May 4: Guatemala, Huehuetenango, Organic, Fair Trade

This fairly-traded and organically grown Guatemalan is making its first appearance at Old City Coffee.

May 11: Sumatra, Gayo Mountain, Organic, Fair Trade

Grown in highly controlled estate conditions in the Gayoland region of Sumatra, this coffee is minimally processed (unwashed) and produced without chemical fertilizers or artificial pest controls (Certified Organic). The brew is distinctly Indonesian with all its great attributes: syrupy rich body, sweet acidity and well balanced earthiness.

SPECIAL EVENTS

TWINKLING BEE SERIES

Trolleyvox returns on March 20 @ 7:30 p.m. for the third performance in the Twinkling Bee series. This show supports the public service organization, Ready, Willing and Able. A \$5 donation is requested at the door at our 221 Church Street store.

FRESH VERSUS STALE COFFEE DEMO

Taste the dramatic difference between just roasted coffee, and coffee that is two weeks old and more! Tuesday April, 27 @ 7 p.m., @Church Street, Free

EVER WONDER HOW COFFEE BEANS GET ROASTED?

Join our Roastmaster, Chris Hunsicker for a Roasting Demo Wednesday, May 5 @ 5 p.m. at the Reading Terminal Market.

FRED ADAMS

Don't forget to check out Fred Adams this May at our Church Street store! (See the schedule on page 3)

BOWL FOR A CAUSE (AND LATTES)

The Old City Coffee family will be joining the American Institute of Architects at the annual Bowling Ball Fundraiser, sponsored by the Community Design Collaborative. CDC offers design help, pro bono, for non-profit organizations around town. To help you bowl your best, we will be featuring a free latte bar for all bowlers.



When: June 26th, 8-11 p.m.

Where: Boulevard Lanes, 8011 Roosevelt Blvd.

Info: www.cdesignc.org/p_1410

COMMUNITY DESIGN
• COLLABORATIVE •

SPRING HOLIDAYS

PASSOVER April 6-13	EASTER April 11	MEMORIAL DAY May 31
all locations regular hours	Church Street open Reading Terminal closed	Church Street 8 am-6 pm Reading Terminal open

A VERY "HOLY" BREW

RED SEA BLEND

This spring many of us will be taking part in holidays derived from ancient traditions. Passover and Easter both fall during the first week of April this year, and to help celebrate Old City Coffee will be featuring the Red Sea Blend. The origins of both holidays are traced back to ancient Israel and Egypt. Ironically the origins of coffee are traced back to the same region of the world. The legend goes something like this:

Just across the Red Sea (or Sea of Reeds) in the ancient land of Abyssinia (now known as Ethiopia), a boy named Kaldi was following his goats through the countryside when he lost track of them. The animals climbed to the top of a mountain. When he found them, they were dancing on their hind legs and butting each other. The boy thought the goats were mad. Kaldi watched them chew on glossy green leaves and red berries he had never seen before. The boy decided this plant was causing the ruckus. When the goats calmed down, Kaldi brought them home to his father.

The next day, the goats dashed back to the same pasture. Seeing the plant had not killed the goats, Kaldi decided to try it. First he chewed the leaf, but it was bitter. He tried the mildly sweet berry and discovered a seed in the middle. The boy began dancing with his goats. Kaldi told his father that after eating the fruit, he felt as if he would never feel grumpy or tired again. The tale quickly spread throughout the land, and to this day, coffee is an integral part of Ethiopian culture.

Red Sea Blend is the weekly special from April 6-12.

SIP ON THIS!

Many coffee drinkers associate the beverage with caffeine, but most don't realize that coffee is a source for antioxidants, too! All plants have antioxidant qualities, and coffee is no exception. Antioxidants occur naturally and help slow the destructive process of aging cellular molecules. Great Britain's Coffee and Science Information Centre says the compounds found in coffee (roasted or raw) are extremely important in disease protection. While this research is only in the beginning stages, it's sure to be a hot topic in years to come.

Be sure to keep up with the coffee and health beat on our website @ www.oldcitycoffee.com.

QUESTION

HOW DO I STORE MY COFFEE TO KEEP IT FRESH?????

Freshly roasted coffee should be treated like perishable bakery goods or fruit. OCC strives to provide our customers with coffee roasted within 24 hours for optimal flavor. The aroma degrades first, and the "cup quality" will show a loss in overall flavor after about a week. Therefore, we recommend purchasing a one week supply of coffee at any time. If it is stored properly, it will stay fresh for about seven days. OCC recommends that you keep the coffee in an airtight container at room temperature. We sell French canning jars, the type fitted with a glass lid and rubber gasket attached to the jar with wire for this purpose. Buying small amounts frequently and grinding your own beans is the best way to enjoy fresh coffee. But keep in mind that you need to assess your situation, needs and perception of flavor. Old City Coffee does not recommend storing coffee in the freezer unless (unless you are in a remote area or find replenishing your stock a chore).



OCC offers these French canning jars with airtight rubber gasket & wire clamp closures. 1/2 liter-\$5.20, 1 liter-\$5.60

SURF THE WEB @ ALL OCC LOCATIONS!

This spring, you will be able to bring your laptop to any Old City Coffee location, and surf while you sip. Reading Terminal Market will be introducing Wi-Fi this March. The hub will service Center Court. The Church Street store has had wireless internet for over a year.

CHEST TEA TALK

WHAT IS THIS "CHEST TEA" STUFF?

The term "chest tea" refers to the container bulk tea (loose tea leaves) is shipped in from the county of origin. Historically the chest is a wooden crate stamped with the tea name, grade, date of harvest and the port of origin. A typical chest weighs between 44 to 74 pounds. Old City Coffee sells imported bulk tea in chest form.

SO WHAT?

The tea packed at origin by the growers is not opened again (except for perhaps the customs officials) until it reaches Old City Coffee! You can be even more assured that what you are buying is exactly what it is labeled and extremely fresh!



NEW FOR 2004

Darjeeling FTGFOP 1 lb. \$14.00

A large-leafed Indian tea, its heavy red liquor boasts a clean, rich flavor with an excellent bouquet.

Taiwan Oolond 1 lb. \$18.00

Also in time for spring is a rare new crop of Oolong! It's a distinctively fragrant Chinese Tea with a light, peach-like character. The leaves are partially oxidized. Little to say about a wonderful tea!

SOME TEA BREWING TIPS. . .

For a flavorful cup of tea, ideal brewing temperatures are:

Green Teas: 180 degrees

Semi-Fermented teas: 195 degrees (just off boil)

Black Teas: 212 degrees (just off boil)

BRING THE BEST HOME WITH YOU!

Old City Coffee sells a selection of German-made tea infusers by Hoos®. Stainless steel and sturdy, these infusers are designed to last under daily use. See the "Accessories" link at www.oldcitycoffee.com

WORLD CLASS JAZZMAN FRED ADAMS RETURNS AS OCC ARTIST IN RESIDENCE

Philadelphia jazzman Fred Adams will perform at Old City Coffee Saturday, May 15 and again on May 29. This world-class trumpet player has been a member of the Sun Ra Arkestra for more than two decades. He is also an accomplished band leader and composer.

The first two family performances on the 15th will be at 2 p.m. and 4 p.m., and are being geared towards a young audience. "I'm looking to inspire kids to want to tackle anything (kids) can get enjoyment out of," Adams said. This includes his passion, jazz. Later that evening, there will be a "grown up" concert at 7:30 pm with a full quartet. He will be on hand to answer all your jazz related questions throughout the day and share valuable insights as a life-long Philadelphian. Adams will return on the 29th at 7:30 p.m. to conduct an early evening workshop about the Sun Ra Arkestra followed by a performance.

Kids Concerts

Saturday, May 15 @ 2 p.m. and 4 p.m.

Fred & Quartet

Saturday, May 15 @ 7:30 p.m.

Fred with Sun Ra Arkestra workshop

Saturday, May 29 @ 7:30 p.m.



WEEKLY COFFEE SPECIALS

May 18: Timor, Maubesse, Organic, Fair Trade

This small crop boasts attributes similar to Estate Java and Sumatra: Heavy body, mild acidity, full flavor and aroma. This shade grown coffee is of Typica origin and is certified by the Organic Crop Improvement Association as organically grown. We roast it Dark American to fully develop its flavor.

May 25: Costa Rica, Doka Estate

This rarity from southern Costa Rica is part of our effort to offer some of the world's finest and most unique coffees available. This legendary coffee is grown on the fertile slopes of Costa Rica's famous Poás Volcano (the world's largest volcanic crater). Doka Estate Private Reserve features a deep, complex, full bodied flavor.

June 1: Brazil, Organic Blue de Brazil

The 3,500 foot Ipirauga and Lagoa Estates in the well-known Minas Gerelis Mountain growing region north of San Paulo are the origin of this week's special. This arabica bean comes from two coffee species: the Typica/Bourbon hybrid Mundo Novo, and Catuai. Blue de Brazil features a medium to full bodied, almost but-tery flavor, with a complex smoky/fruity taste.

June 8: Yemen, Sanani

Named after the former port city in Yemen through which it passed, Mocha has been grown since 600 A.D. and features a small, irregular, and round coffee bean that produces a bittersweet and wild flavor. This rare coffee is considered by coffee connoisseurs to be among the world's finest.

June 15: Zimbabwe AA

This hearty coffee from the Salimba Estate in Zimbabwe is making its second appearance at Old City Coffee. This extra large bean has an intense flavor and is full bodied, extremely winy, and features high acidity. Enjoy it with breakfast or desert; the hint of cinnamon will grab your attention.

June 22: Papua New Guinea, Certified Organic Highland Grade A

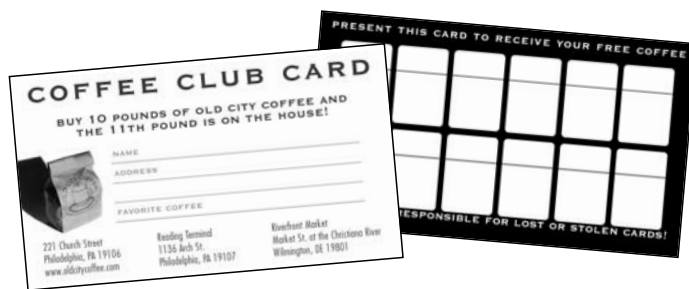
This coffee is making it's first appearance at Old City Coffee. Initial cupping has shown this coffee to be rich, sweet, with hints of dark chocolate or berries, depending on your what your brain tells your tongue!

June 29: Sulawesi, Toraja, Grade 1

This coffee exhibits a full-body, moderate and well-balanced acidity, with prominent herbal, nutty, and pleasantly sweet woody notes. The cup is surprisingly bright and acidic for an Indonesian, the finish is powerful and clean, despite it's natural processing method and sun drying.

THE COFFEE CLUB

Your coffee club card is a great way to save money on the freshest coffee in town. Buy 10 pounds get the 11th free! Redeem your full Old City Coffee Club card with your email address included and receive your free pound of coffee! There will be a random drawing for a FREE Tecnibrew a \$250.00 value Thursday April 22, 2004 at 3:00 p.m. drawn from the coffee club card member's redeemed cards. Winner will be contacted by e-mail.

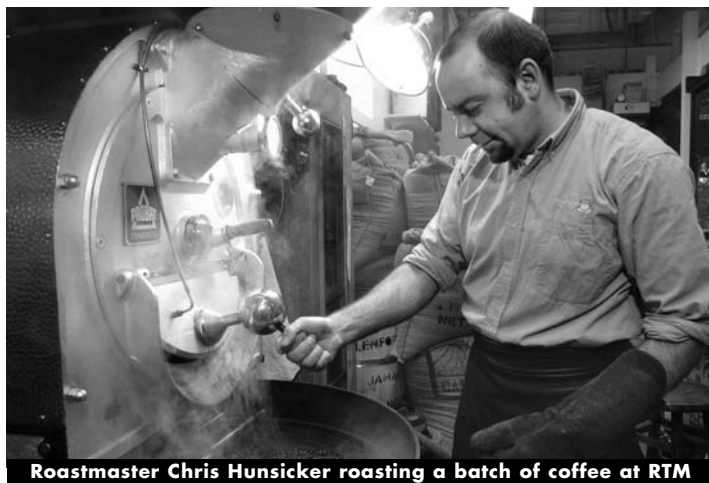


E-mail addresses are not required to participate in the coffee club program.
Free pound quantities are prorated on very rare top shelf coffees.

SPOTLIGHT ON STAFF

Old City Coffee's Roastmaster, Chris Hunsicker, was born (along with his twin sister) at sea in the North Atlantic and spent his formative years in Germany, Doylestown, and Lancaster City. Chris holds a B.A. degree in political science with German and environmental science minors. Professionally, Chris has followed a "less than straight" path spanning both sides of the Atlantic. He has worked on dairy and horse breeding farms, and managed an American-style sports bar in northern Germany.

Chris first began working with Old City Coffee in the early 1990's, and returned to learn the coffee roasting trade after holding the position of "Horse Specialist" at the UVM Morgan Horse Farm in Middlebury, VT. In addition to his passion for coffee and coffee roasting, Chris is a European motorcycle enthusiast. He and his wife Cathy make their home in Mount Airy.



Roastmaster Chris Hunsicker roasting a batch of coffee at RTM