

Chapter 1 : Maui Mokka Peaberry

Lorie Obra is one of ten worldwide winners of the Roasters Guild Coffees of the Year Competition. She is also the Grand Champion of the Hawaii Coffee Association's and statewide cupping competitions and received the Speciality Coffee Association of Europe's Outstanding Producer award.

Local folks refer to it as Toenail Mountain, a mispronunciation of Tunnel Mountain, named for the water supply tunnel in its midst. From the upper slopes of Mauna Loa to the ocean -- an area so large that Oahu could fit inside it -- thousands of acres once covered in sugar cane are now dedicated to macadamia nuts, eucalyptus and grazing space for cattle. But above Highway 11, the road that bisects this rather remote district, a new crop is stirring up excitement -- coffee. This fertile area was once the province of Kau Sugar Co. More than 8,000 acres were in sugar production at one time, but it all ended in 1982, leaving hundreds of workers without jobs. Many ended up making the long drive to resorts in Kona or the Kohala Coast, but some chose to remain on the land and grow coffee. Then, a few months ago, two coffees from Kau placed in the Top 12 in an international cupping competition sponsored by the Specialty Coffee Association of America, a coffee trade association representing 40 countries. Of coffees entered, 14 were from Kau, all judged by a panel of 30 tasters for fragrance, aroma, taste, flavor, aftertaste and body. His company purchased over 2,000 acres of land in Kau from C. Brewer, of which 1,000 acres are in coffee production, tended by 40 farmers. Last year he harvested about 80,000 pounds of coffee cherry, the ripe red beans that are dried and ultimately roasted for coffee. The other, from Aroma Farms in Kau, placed ninth. Their coffee had no boutique allure, as Kona coffee does today. When Kau Sugar closed in 1982, sugar workers were offered options for working the land. The Rural Economic Transition Assistance program targeted coffee as a project and more than two dozen farmers signed up. What makes Kau coffee different from, say, Kona coffee? But as with any agricultural crop, the same seed planted in a different locale can produce very different results. Climate and soil come into play, as well as the care a farmer administers to his plantings. Pahala rises in elevation from 1,000 feet to 2,000 feet, with most of the coffee planted at 1,000 feet. Afternoon cloud cover, mist and shade mirror the climate of North and South Kona, where coffee proliferates. Annual rainfall is 40 to 60 inches per year; none of the coffee acreage is irrigated. The upper lands were rich in mineral properties, especially sulfur, deemed to be especially good for sugar cane production, according to documents regarding the Hawaiian Agricultural Co. But after years of sugar production, "there are no trace minerals in the ground, so in addition to general fertilizing, we have to add back the minerals," said Ah San. Still, he said, "The soils separate us from Kona. The soil has a higher pH; it produces a mellower and sweeter coffee. As with other old sugar plantation towns, former workers have turned to the tourist industry, driving long distances to work at resorts in Kona and along the Kohala Coast, where wages are better than on the farms. Coffee cherries are picked by hand once they turn bright red. In Kau the harvest can begin in August and last until May. The remaining papery husk is removed to reveal a clean green bean ready for roasting. Processing equipment and facilities have yet to be built in Kau, which means farmers must transport their stock to Kona, about 75 miles away. Kau coffee has attracted attention from the likes of chef Alan Wong, who has already put several Kau coffees on the menu at his King Street restaurant in Honolulu. But Manfredi and others are treading carefully, concerned about maintaining a sufficient supply that is of good quality and consistency. No other Hawaii coffee was entered this year, but next year it will undoubtedly be different. To purchase Kau coffee, contact these growers: Roadside stand at mile marker between Pahala and Volcano; ; www.

Chapter 2 : The Blue Bottle Craft Of Coffee : James Freeman :

Introduction. Grow. Coffee Growing. Processing. Getting to Know Coffee from Three Favorite Regions. Farmer Profile: Lorie Obra, Hawaii. Farmer Profile: Aida.

Chapter 3 : Numero Telefonico Casino Express

DOWNLOAD PDF FARMER PROFILE : LORIE OBRA, HAWAII

Lorie and the farm's roastmaster, Miguel, experimented with how to most effectively dry and otherwise process, and then roast, the farm's fickle yellow coffee cherries for a year-and-a-half before they were finally pleased with the product.

Chapter 4 : Lorie Farmer Facebook, Twitter & MySpace on PeekYou

This is a profile of award-winning Ka'u coffee farmer, Lorie Obra by She Grows Food. calendrierdelascience.com

Chapter 5 : calendrierdelascience.com | Features | //09/05/

Lorie, a medical technologist, soon sold their New Jersey home and followed him to Hawaii. The couple quickly expanded their business to become farmers, processors, and roasters of coffee. Because of their science background, the two ran their farm like a laboratory.

Chapter 6 : Sustainable and Organic Agriculture Program | Fall Newsletter

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Chapter 7 : Home - Isla Custom Coffees

Rusty's Hawaiian, farmer Lorie Obra; and Ali'i Hawaiian Hula Hands Coffee, farmers Francis and Trinidad Marques All three were in the top 10 coffees of the year from over judged by an independent panel of professional cuppers.

Chapter 8 : lorie farmer - Veromi People Search and Business Directory

Looking for Lorie Farmer? PeekYou's people search has 4 people named Lorie Farmer and you can find info, photos, links, family members and more.

Chapter 9 : Jay's Strange Blog: Rusty's Hawaiian Ka'u Coffee

Lorie Obra of Rusty's Hawaiian accepted the coveted HCA award presented by Sandra Lee Kunimoto, Chairperson of the Board of Agriculture. Earning a score, Obra.