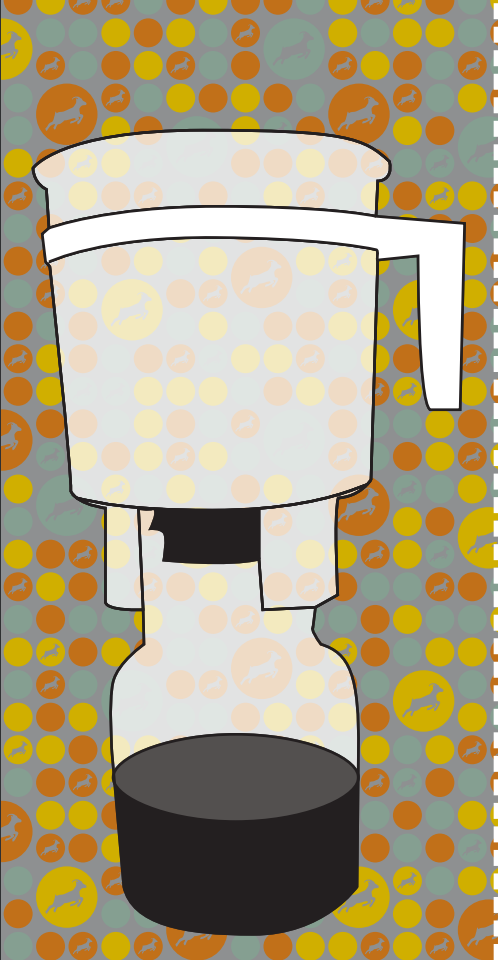


TODDY



KALDI'S COFFEE
ROASTING CO.

est. 1994

WHAT YOU NEED:

- your toddy
- toddy filters
- decanter
- 12oz (340g) fresh roasted Kaldi's Coffee (medium-coarse grind)
- 7.5 cups cold filtered water
- timer
- quart pitcher

WHAT TO DO:

- 1** Place rubber stopper in bottom of plastic brewing piece (plug the bottom hole)
- 2** Rinse filter-pad thoroughly until water runs clear & place the pad in bottom of plastic brewing piece
- 3** Place large paper filter in bottom of plastic brewing piece & open the top in order to pour in coffee
- 4** Place 12oz of fresh ground coffee into the filter
- 5** Use a rubber band to enclose the coffee within the filter
- 6** Slowly pour 1qt (4c) of cold, filtered water over grounds & wait 2 minutes, then add the remaining .875qts (3.5c) of water (water volume should be 1.875qt)
- 7** After 18 - 20 hours have passed, decant toddy brew into decanter; should yield 1.75qt concentrated toddy
- 8** Clean, break down toddy & let filter pad soak in water
- 9** Keep in fridge; mix with 1.5 parts water to 1 part toddy & serve over ice for a tasty treat

ENJOY!