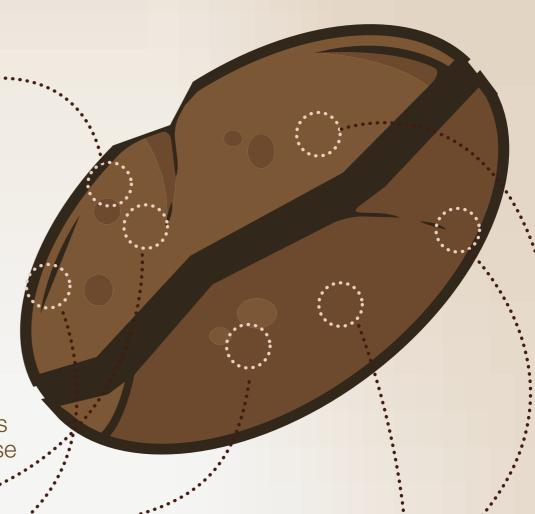
COFFEE DOESN'T ALWAYS HAVE TO COME IN A POT OR CUP. IF YOU LOVE COFFEE, YOU CAN GET YOUR BREW FLAVOR FROM A NUMBER OF TASTY SOURCES.

CANDY & TREATS

- · COFFEE-FLAVORED
- · JELLY BEANS
- · COOKIES
- · CHUPA CHUPS

(CAFE MOCHA, ESPRESSO, AND CAPPUCCINO FLAVORS)

Coffee-flavored ice cream, jelly beans, cookies and other baked and confectionery treats are all popular choices for those who love their dark drink.

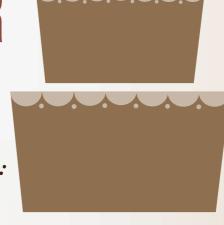


SEASONING FOR MEAT

Did you know you can season your steak with coffee grounds? Often referred to as a Chuck Wagon Steak Rub, this popular method takes pepper, salt, onion powder and fresh grounds to season a good steak.

PEANUT BUTTER

Peanut butter is a great treat when combined in a cup of coffee. Whether you're stirring a spoonful of peanut butter into your hot drink or adding a few fresh grounds to your peanut butter sandwich, the flavor combo is phenomenal.



CAKE

Any cake served with this delightful

flavoring is technically a coffee cake.

However, you can make a fantastic sponge cake that has the flavor simply by adding some fresh grounds or instant Sanka to your cake mix before baking.



Coffee beans actually grow inside java tree cherries. While

such a cherry isn't technically a widely eaten food, it can be consumed and even brewed into a parchment tea. True aficionados of the great morning brew like to make a berry jam to enjoy with their brew, turning a casual cup of joe into something exciting.



Chocolate combined with a cup of coffee is one of life's

greatest combinations. And now, thanks to the high antioxidant levels found in both, it's good for you too! Most of these combinations contain actual grounds or fragments of their beans right inside the chocolate.



Now you can join the ranks of coffee geeks along the Asian-Pacific rim who are getting jazzed up on coffee-flavored chewing gum.

CHOCOLATE COVERED ROASTED COFFEE BEANS
Shock-A-Lots and Chargers are two popular brands of

chocolate-covered espresso beans.

