

Coffee around the World

The coffee beverage that Americans so enjoy comes from a long process that begins with a plant that grows in mountains near the equator. This is why you hear the term "mountain grown" in commercials about



coffee. The coffee plant produces a fruit like a cherry. The coffee bean used to make coffee is the like the cherry pit inside the cherry fruit.

The first step in making coffee is roasting the beans, heating them in an oven. How long the beans are roasted determines the color and flavor of the coffee. A longer roasting time produces a darker color and a bolder flavor. Roasted beans are ground up to make the coffee on the grocery shelf.

Coffee is brewed with water to make the beverage we drink. There are three methods for brewing coffee popular in different parts of the world.

Turkish coffee is boiled made in a special pot called an ibrik. Boiling water is combined with finely ground coffee beans to make a small batch of coffee beverage. Turkish coffee has a very strong flavor.

Espresso coffee is made using a pressure machine. This pressure method forces boiling water through the coffee grounds. Espresso coffee is served in small cups because it is so strong.

Most Americans drink coffee made by the gravity drip method. Hot water drips through the ground coffee beans, as in a Bunn coffee maker that is seen in most restaurants. The strength and flavor of drip coffee is controlled by the amount of ground coffee and the amount of water.