



Nashua, NH Ph 603-577-8899 E-mail kingdavidcoffee@mac.com



Origin Spotlight - Iceland



Puffin guarding the coffee crop.

Icelandic Puffin Coffee, named after the Puffin bird probably ranks second in scarcity of coffee production in the world after Antarctica. Although the climate is quite cold, the farmers of Iceland use their free heat source (geothermal) to warm their coffee plants and successfully grow a fine coffee crop of approximately 7 tons per year. The coffee fields are located next to geothermal geysers which keep the adjacent area warm enough for the coffee to reach maturity and harvest. The people of Iceland take pride in their coffee and enjoy a hot cup year round. We roast this coffee to a medium roast. Why not try some and imagine yourself soaking in a geothermal spa. What a treat. ***

Free shipping on all orders plus purchase 4 or more bags and get 10% off your entire order. [Order Here Today!](#)

Web Specials

Icelandic Puffin Coffee is Dolphin Safe and is a very reasonable **\$9.95 lb.** Enjoy this exotic geothermal coffee packaged in our new biodegradable bag. Don't hesitate, order today.

******* [O.K. It's really Panama Boquete](#)

4 Pound Internet Special. Medium Roast - Only \$7.95 lb. **Wow!**

Order Here.



Custom Coffee - Great Gift Idea

Order your coffee online. E-mail your photo (JPEG image) and write a caption. We'll create your custom label at no extra charge. FREE !!!



Share the news. Please forward this newsletter to your friends. Thank you.
Sam Brest, Owner and Roast Master