

Writers' & Readers' Common Grounds



Dunn Bros Coffee • www.dunnbros.com

8107 Eden Prairie Rd., Eden Prairie 952-934-0145

February 2004

Quarterly Digest

Volume 1 Issue 2

Readers' & Writers' Common Grounds is a digest published quarterly in November, February, May & August for Dunn Bros Coffee.

Cosponsored by Writers Rising Up, www.writersrisingup.com • writersrisingup@mn.rr.com.

Calendar of Events

February

Try outs for *Clue: the Play*, and for upcoming *Prairie Puppets*. Acting, comic & voice talents please audition.

Thursday, February 19, 2004
7:00 p.m. to 9:00 p.m.

March

Carol Bly and Cynthia Loveland's *Three Readings for Republicans and Democrats*, Bly and Loveland Press. Readings, conversation and book-signing.

Thursday, March 18, 2004
7:00 p.m. to 9:00 p.m.

April

Clue: the Play, Audience participation. Taking reservations Feb. 1st at Dunn Bros Coffee, Eden Prairie.

Thursday, April 15, 2004
7:00 p.m. to 9:00 p.m.

All Events at
Dunn Bros Coffee
8107 Eden Prairie Road
Eden Prairie
952-934-0145

Credit: "Roaster Bob" Image, Jody Russell.



Roaster Bob's Amazing Coffee Facts



- ☕ Coffee belongs to the Rubiaceae family which contains about 8000 species. Dunn Bros only selects coffees of the species *Coffea Arabica*.
- ☕ *Coffea Arabica* was brought to Arabia in the 14th century, where it was first cultivated and used as a beverage. The finely ground coffee was blended with spices and boiled directly in the water.
- ☕ About 85% of the coffee cherries harvested contain two seeds, these seeds will be flat on one side.
- ☕ The aromatics in roasted coffee are very volatile and deteriorate in a short period of time. Only through fresh roasted coffee are we able to enjoy its true flavor and aroma.



EVENTS SCHEDULE

When?

The third Thursday of every month.

Time?

7:00 p.m. to 9:00 p.m.

What Days?

February 19, 2004
March 18, 2004
April 15, 2004

Submissions for Common Grounds Calendar:

Share a moment and savor the brew by writing down a rhyme or verse of no more than four to six lines about a coffee break, your favorite aromatic drink, or the best place to have a cup.

Send submissions to: writersrisingup@mn.rr.com. Include your name, community, phone number and email. Selected work will be published in a 18 month calendar and be considered for publication in future digests. No attachments please.



The Write Recipe

Espresso Mocha Brownies

- 1 cup white sugar
- 1 cup flour
- 4 eggs
- 1 stick melted butter
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 1 1/4 cup chocolate powder
- 1/4 cup ground espresso (espresso grind)
- 3/4 cup espresso shots
- 1 1/2 cup chocolate chips



Blend all ingredients in a large mixing bowl, except chocolate chips. Preheat oven to 350 degrees. Lightly grease and flour a 9 x 13 inch cake pan, then add ingredients. Bake at 350 degrees for 30 to 35 minutes. Take out of oven and sprinkle with 1 1/2 cups chocolate chips. Let sit for ten minutes until chips are melted. Spread like frosting.



Clue the Play

Coming in April



