

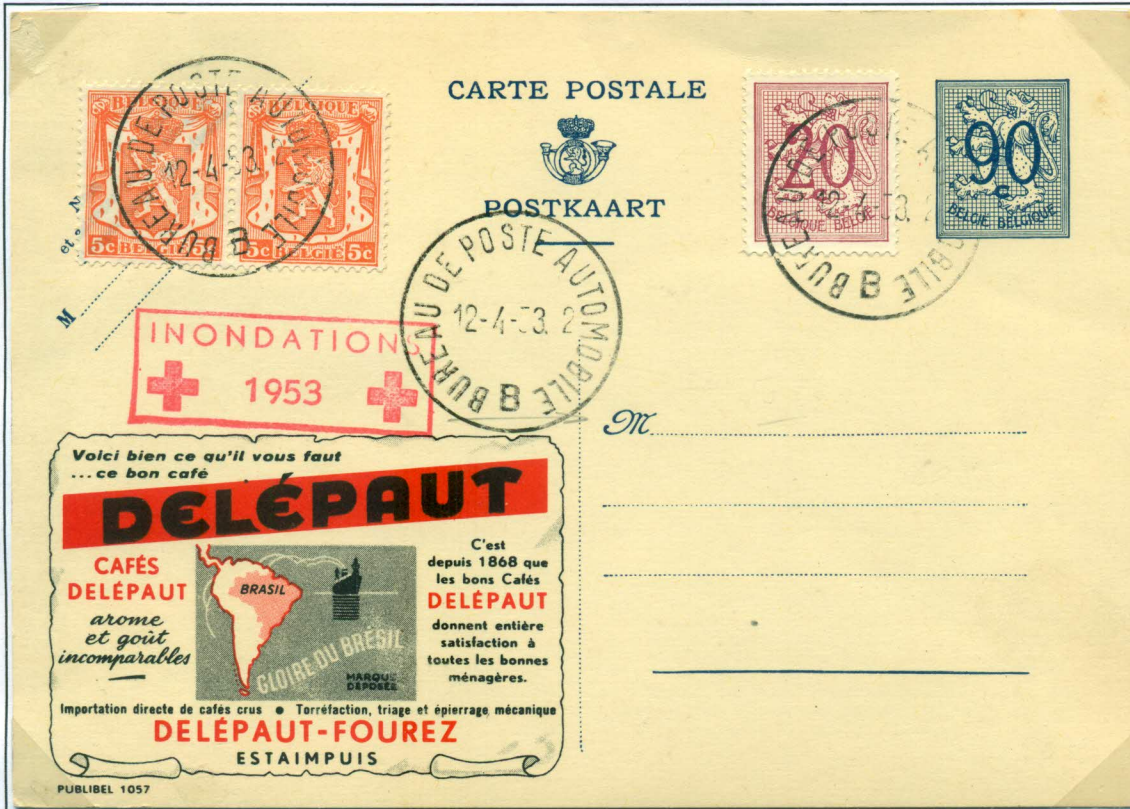
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A CRUSH FOR COFFEE



A drupe grows from ± 2 cm large sweet-smelling white flowers. The kernel contains the coffee bean.

After a ripening period of ± 28 weeks, the berry turns red and harvesting, washing, drying and worldwide transport in bales to coffee roasters can begin.



In coffee roasting plants, mechanical processing follows the sorting of the beans and by mixing and roasting various beans, each coffee roaster achieves its own typical aroma.

The brown beans, produced after roasting, are sold ground or unground

↑ Publibel 1057, Ed 1949-1951, sent 12.4.1953 with additional postage 30c after rate increase on 15.12.1952 Flag ↓



Coffee can be made with a kettle of hot water or with a coffee maker. The result is a nice steaming cup of coffee, pure or with milk or cream, always a cup of comfort that tastes good.



Special cancellation ↓



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