



Присоединитесь к Стороне (Join the Party): *An update on current events and new store openings!*

- ★ Dazbog Coffee is proud to announce a new retail location opening April, 2007. The new site is located on the corner of 17th and Downing. "We are very excited about this location!" says Anatoly Yuffa, President and CEO of Dazbog Coffee Company. "It will be a great store with a huge outdoor patio. We are very eager to become a large part of the Capitol Hill Community!"
- ★ One of two Dazbog Franchises being opened by the Hilton Hotel Group will open in the Denver Tech Center at the Hilton Double Tree Hotel (7801 E. Orchard Rd. Greenwood Village, CO 80111) in early 2007! The other location on 14th & Welton is scheduled to open in July of 2007.

Ежемесячный Допрос (Monthly Interrogation):

*This month Dazbog is featuring **Organic Guatemala Maragogype Coffee.***

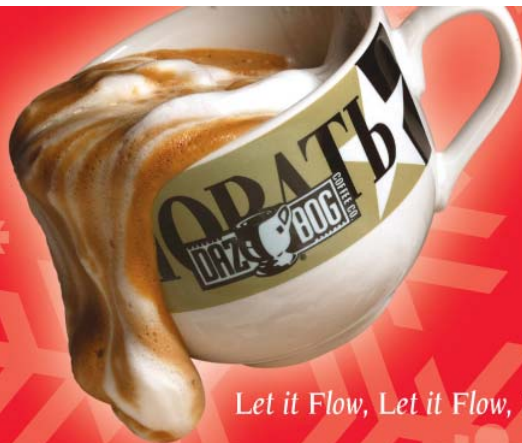
The uniqueness of this coffee is the bean itself: Maragogype is one of the lesser-grown Arabica subspecies, one characterized by the extra large size of the beans (almost the same size as a peanut!). Those who make a case for pea berries being better because they concentrate the flavor into a smaller case will be buoyed by the Maragogype, which seems to provide the opposite effect in a bean distinctively larger than the normal varieties. Actually, these are beautiful rounded beans, just significantly larger than most, kind of like a Typica on steroids - but not! If you were to expertly dilute the qualities of a classic Guatemalan favorite, like the Antigua or Coban SHB you would have the Maragogype. You have a pleasant, yet mellow aroma preceding the smooth flavor of slightly chocolaty cocoa and caramel and the same lingering winy earthiness...but with subtler tones. Sweet with mild acidity and a smooth finish.



Сильный кофе (Strong Coffee): Dazbog's Featured Holiday Coffees.

- ★ Holiday Blend: A wonderful well rounded blend. Deep body with berry notes and a sweet finish. Complex blend of Arabian, African, Indonesian and Central American Coffees. This coffee brings out the spice of the Holidays. **CLICK HERE TO BUY!**
- ★ Australian Mountain Top: Rare and very difficult to get. Mild intensity, delicate with a unique Island sweetness. Fruity, think Strawberry! **CLICK HERE TO BUY!**
- ★ Organic Guatemala Maragogype: This very unique super-size is an anomaly to the coffee industry. Gentle body, very sweet, think caramels. Mild acidity and smooth finish. ***See our featured coffee of the month for more information on this coffee! CLICK HERE TO BUY!**
- ★ El Salvador Pulp Natural: Very good body with good acidity. The Pulp natural process gives an especially sweet palate with tastes of molasses that lasts. Reminiscent of a mild fruit tart with nuts and spice. **CLICK HERE TO BUY!**
- ★ Organic Timor: A big body, rich taste with a smooth finish. Very full body, round, sweet with cocoa-tones. **CLICK HERE TO BUY!**

These coffees are available at participating retail locations and online at www.dazbog.com.



Let it Flow, Let it Flow, Let it Flow



Горячий российский Опыт (Hot Russian Experience):

Featured Holiday Drink Recipes:

Caramel Corn Latte (16 oz): 2 shots White Nights Espresso, 1 oz. Caramel syrup, 1 oz. Butterscotch syrup, 8 ounces of perfectly steamed milk.

Pumpkin Spice White Mocha (16 oz): 2 shots White Nights Espresso, 1 oz. white chocolate sauce, 1 oz. vanilla syrup, 8 ounces of perfectly steamed milk.

Cinnamon Spice Chai (16 oz): Steam 7 oz. of chai, 7 oz. of your milk of choice and add 1 oz. of cinnamon spice syrup. Add whipped cream and add a dash of nutmeg.

Peppermint Hot Chocolate (16 oz): 1 oz. of chocolate sauce, 1 oz. peppermint syrup. 10 oz. steamed milk, Whipped cream and chocolate sprinkles are a must!

Gingerbread Latte (16 oz): 2 Shots White Nights Espresso; 1 oz. Gingerbread Syrup; 1 oz. Vanilla Syrup; 8 oz. of perfectly steamed milk.

Что назревает (What's Brewing):

- ★ Dazbog is proud to announce a new relationship with La Marzocco! La Marzocco is largely touted as the “premier” standard espresso machine on the market. Handmade in the finest Italian tradition, La Marzocco machines feature twin stainless boilers and patented saturated group design for extremely stable temperature and steam pressure control. The raised group height accommodates varying cup sizes, and the custom-made stainless steel steam wand's construction ensures the wand won't bend, break, corrode, or flake. La Marzocco allows for flawless extraction regardless if you're making one cup at a time or getting slammed with 50 customers every ten minutes!
- ★ La Marzocco also carries a “Swift Grinder” to accompany their machines. The Swift EPS is the world's only Espresso Preparation System; it grinds, doses and tamps directly into the portafilter at the touch of a button. Designed by La Marzocco to reduce training time and coffee waste, Swift EPS works exclusively with La Marzocco Espresso Machines and fits La Marzocco's exacting standards. The waste savings is real. While testing it in a real café environment, the swift saved over \$400 in true coffee costs (\$6.50/lb) over one calendar month.

Российская Культура (Russian Culture):

December's feature focus is the name “Dazbog”

While the word “Dazbog” has meant different things to different Eastern European cultures, most scholars agree the root, *dazhd-* or *daj-* is derived from the verb ‘*dat*’ – (to give) and *bog* meaning (“god”). Thus, Dazbog would be ‘*giving god*’, ‘*god giver*’, ‘*good donor*’ or the ‘*giver of wealth*’. Many early Eastern European cultures eliminated the Proto-Indo-European name for the “god of heavenly light,” and assigned the general meaning of “god” to a term that originally signified both wealth and its giver.

In modern times, it is used as a greeting or congratulatory statement that offers someone good wishes or specifically “happiness and wealth” in a new venture. For instance, if you were starting a new business everyone would tell you “Dazbog!” translating into “may happiness and richness of life follow you in your venture”.

