

# What's brewing?



This season, perk up your holiday traditions with these innovative, crowd-pleasing tips.

## DELIGHTFUL FAVORS

Coffee beans make surprising (and delicious) favors for guests. Package coffee beans in brown paper bags customized with a personal label and a recipe.

## REJUVENATED CENTERPIECES

Place pillar candles in various sizes on a tray and surround with coffee beans for a fresh take on attractive, aromatic centerpieces.

## AN UNEXPECTED END

Serve iced coffee after dinner for a memorable and refreshing close to your evening. Coffee is the perfect end to a perfect holiday meal—as long as it's fresh.

Use the Hamilton Beach® BrewStation® Coffee-maker to avoid the possibility of burned, stale coffee. Its unconventional design offers you a fresh approach to great-tasting coffee. Your last cup tastes as fresh as the first.™



**Hamilton Beach**  
Good Thinking.

For more Good Thinking® and coffee recipes, go to [hamiltonbeach.com/everydaycoffee](http://hamiltonbeach.com/everydaycoffee).

*Make every cup special with Tips from the Test Kitchen of Hamilton Beach.*

- Use 2 tablespoons of coffee for every cup of water to make strong coffee that's delicious to the last drop. Add ice to the BrewStation® coffee tank and coffee will chill as it brews to the perfect flavor.
- Make it mocha for guests with a sweet tooth. Add 2 tablespoons of chocolate syrup and 2 tablespoons of half-and-half to iced coffee.
- Pour leftover coffee into ice cube trays, and freeze. When it's time to brew more iced coffee, use the coffee cubes. They'll keep the coffee strong and tasty as they melt.



**BETTY BYRNE**  
Senior Home Economist and Consumer Advocate, Hamilton Beach Test Kitchen

