



## ALOHA HAWAII COFFEE FARMERS!!

The Hawaii Coffee Association is pleased to announce our 6<sup>th</sup> Annual Statewide Cupping Competition! There will be a few changes this year, and we want to ensure that you are aware of these changes as well as the rules for the competition before entering.

- 1) We require four (4) pounds of green Hawaiian grown coffee for each entry. This is due to the need for multiple rounds of cupping over multiple sessions because of the large number of expected entries.
- 2) Each entry must list the farm's TMK number and that TMK must be under the direct control (owned, leased, rented, or managed) of the entrant as of July 19, 2014 (the awards announcement).
- 3) Hawaii Department of Agriculture (HDOA) or Self- Certification is **NOT** required this year. Beginning in 2015 we expect to require that submitted coffee be either HDOA or Self- Certified. The HCA is planning to offer Self Certification workshops in the coming year to educate farmers on the self-certification process and procedures.
- 4) Each Farm, Business, or TMK number is allowed up to three entries; however, each entry from the same TMK must be unique – same-TMK entries must be differentiated by **varietal, cultivation or processing method**, and NOT solely by bean-type (type I or type II (Peaberry)) or grade (Extra-Fancy, Fancy, #1, Select, Prime). Examples include:
  - a. **Varietal:** Typica, Catura, Geisha, Bourbon, Maragogype etc.
  - b. **Cultivation:** Conventional, Organic, Hybrid, etc.
  - c. **Processing:** Wet Fermented, Wet Demucilaged, Pulped Natural, Natural, etc.
- 5) There are two broad divisions in the competition and you will need to select the appropriate division on the entry form for each entry. The same coffee cannot be entered in both divisions.
  - a. The **Commercial Division** applies to entries with a minimum of 1000 pounds of green coffee (from which the submitted sample was drawn) available for sale as of April 15, 2014.
  - b. The **Creative Division** applies to entries with less than 1000 pounds of green coffee (from which the submitted sample was drawn) available for sale. This division is intended to encourage entries from small farms and/or experimental (creative) lots.
- 6) Awards will be given to the Top Three Coffees in each Certification District where there are six or more entries. For districts with four or five entries, the Top Two Coffees will receive awards. For districts with three or fewer entries, the Top Coffee will receive an award.
- 7) Scores will be calculated and published to one decimal-point of precision, e.g. 93.6). Coffees receiving the same score to one decimal-point of precision will be considered to be tied. The intent of this precision is to reflect the lack of a meaningful difference in coffees having a score difference of less than one-tenth of a point.

- 8) The Top Ten Coffees in the **Commercial Division** and the Top Ten Coffees in the **Creative Division** will be announced, and the Champions in each division will receive an award. In the event of a tie at any of the top-ten scores, all coffees with that score will be announced as tied with that score.
- 9) The score and ranking of all coffees scoring 80.0 and above (the minimum score to be considered a specialty coffee) will be released. There will be no release or identification of coffees scoring less than 80.0.
- 10) All entries will receive a certificate highlighting the coffee's positive aspects and a letter listing the rank, score, and additional aspects (negative or positive) that the Cuppers detected in your coffee.
- 11) The announcement of the winners, awards, and rankings, along with distribution of certificates will occur at the HCA Conference Saturday, July 19, 2014 at the Sheraton Kona Resort & Spa at Keauhou Bay in Kailua-Kona.
- 12) Representatives of the Cupping Panel will be available at the HCA Conference. They will be giving presentations and spending more time giving farmers feedback on what can affect cup quality. We will have sampling of many of the entered coffees at the Conference with the public providing input on their impressions of the coffees.
- 13) The Cupping Committee will retain control of coffees scoring less than 70.0 points and the entrants privately notified in case they wish to review their sample. Note that the cupping is done on the mainland; this means that green coffee cannot be imported back into Hawaii. Entrants will be responsible for any costs associated with reviewing or handling of their sample. Retained samples unclaimed thirty days following notification will be discarded.
- 14) Any green coffee scoring 70.0 points or greater remaining from the cuppings will be roasted in bulk and donated to a charity local to the cupping activity on the mainland.
- 15) Samples must be submitted in a five-day window between Monday, April 14 and Friday, April 18, 2014.
- 16) To protect uninfested areas of Hawaii from CBB, all entries will be re-bagged, numbered and sent to the mainland for cupping. **ALL BIG ISLAND ENTRIES MUST BE DELIVERED TO THE KONA EXTENSION OFFICE (CTAHR) in KAINALIU.** All other entries must be delivered or sent to Maui Oma Coffee Roasting Co. on Maui.

Registration of entries will be available online-only at [www.hawaiicoffeeassoc.org](http://www.hawaiicoffeeassoc.org). Payment can be made by credit-card online, or by mailing a check to the HCA following online registration. The Kona Extension Office and Maui Oma are unable to accept payments for security reasons. Mailing addresses, entry forms, a copy of these rules and procedures, and payment information are available online at [www.hawaiicoffeeassoc.com](http://www.hawaiicoffeeassoc.com).

**ALL ENTRIES MUST BE RECEIVED BETWEEN APRIL 14 and APRIL 18, 2014.**

Please contact Greg Stille at 808-280-5603 or [gjstille@gmail.com](mailto:gjstille@gmail.com) if you have any questions or any difficulty meeting the submittal window.

We look forward to a great competition! Ask your neighbors to enter as well. See you in July!

Mahalo!  
Greg Stille  
Hawaii Coffee Association – Cupping Committee Chairman

# Hawaii Coffee Association



Kauai Big Island Maui Molokai Oahu



P. O. Box 168 Kealahou HI 96750

## HAWAII STATE COFFEE CUPPING COMPETITION ENTRY FORM – 2014

**DIVISION: COMMERCIAL \_\_\_\_ or CREATIVE \_\_\_\_**  
(Select one - see Cupping Announcement for descriptions)

FARM NAME: \_\_\_\_\_

OWNER NAME: \_\_\_\_\_

MAILING ADDRESS: \_\_\_\_\_

PHONE NUMBER: \_\_\_\_\_

E-MAIL: \_\_\_\_\_

ORIGIN: **Kauai Oahu Molokai Maui Kona Ka'u Hamakua Hawai'i**  
(Circle ONE)

TMK NUMBER: \_\_\_\_\_

COFFEE VARIETAL: \_\_\_\_\_

CULTIVATION METHOD: \_\_\_\_\_

PROCESSING METHOD: \_\_\_\_\_

(Please see Cupping Announcement for descriptions of these fields)

Entry fee is **\$50.00 for EACH entry**. Credit card payments must be made online at [www.hawaiicoffeeassoc.com](http://www.hawaiicoffeeassoc.com). Checks must be made payable to and mailed to HCA at: PO Box 168, Kealahou, HI 96750. Payment cannot be accepted at Maui Oma or the Kona Extension Office (CTAHR) for security reasons.

For **EACH** entry, send or deliver four (4) pounds of green coffee and a completed entry form (this form) to:

<b>Kauai, Oahu, Molokai, &amp; Maui</b>	/	<b>Kona, Ka'u, Hamakua &amp; Hawai'i:</b>
Maui Oma Coffee Roasting Co.	/	Kona Extension Office (CTAHR)
ATTN: David Gridley	/	ATTN: Andrea, Gina, or Ryan
296 Alamaha St. #J	/	79-7381 Mamalahoa Highway
Kahului, HI 96732	/	Kealahou, HI. 96750

**ALL BIG ISLAND ENTRIES MUST BE RECEIVED BY THE KONA EXTENSION OFFICE**  
**DO NOT SEND BIG ISLAND ENTRIES TO MAUI**  
**All entries must be received by April 18, 2014**

SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_