

Hawaii Coffee Association



Kauai Big Island Maui Molokai Oahu



P. O. Box 168 Kealahou HI 96750

ALOHA HAWAII COFFEE FARMERS!!

The Hawaii Coffee Association is pleased to announce our 8th 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 16, 2016 (the awards announcement).
- 3) Hawaii Department of Agriculture (HDOA) certification is not required on cupping entries this year but **all entries must meet minimum certification standards**. Moisture needs to be in the 9% - 12.5% range and total defects must be less than 20%.
- 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.

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.

- d. 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, 2016.
 - e. 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.
- 5) 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.
 - 6) 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.

- 7) 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.
- 8) 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.
- 9) 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.
- 10) The announcement of the winners, awards, and rankings, along with distribution of certificates will occur at the HCA Conference Saturday, July 16,2016 at the Kona Marriott Courtyard (the old King Kam Hotel). **Cupping Entrants receive \$50.00 Off their Conference Registration, one per farm.**
- 11) 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.
- 12) 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.
- 13) 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.
- 14) Samples must be submitted by Friday, April 27,2016.
- 15) 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 & OAHU ENTRIES MUST BE DELIVERED TO THE KONA EXTENSION OFFICE (CTAHR) in KAINALIU OR MAILED TO GREG STILLE @ MONARCH COFFEE FARM 74-5029 Lawaia Pl. Holualoa, Hi. 96725.** All other entries must be delivered or sent to **Maui Oma Coffee Roasting Co. 296 Alamaha st. #J Kahului, Hi. 96732.**

Registration of entries will be available online-only at www.hawaiicoffeeassociation.com. 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.

ALL ENTRIES MUST BE RECEIVED BY APRIL 27,2016.

Please contact Greg Stille at 808-280-5603 or gjstille@gmail.com or David Gridley at 808-280-1623 or mauioma@maui.net if you have any questions.

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

Mahalo!

David Gridley

Hawaii Coffee Association – Cupping Committee Chairman

Hawaii Coffee Association



Kauai Big Island Maui Molokai Oahu



P. O. Box 168 Kealakekua HI 96750

HAWAII STATE COFFEE CUPPING COMPETITION ENTRY FORM – 2016

DIVISION: COMMERCIAL _____ 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 and be aware that
Naturals tend to score a little lower than Wet Process using SCAA cupping standards)

Entry fee is **\$50.00 for EACH entry**. Credit card payments must be made online at www.hawaiicoffeeassociation.com. Checks must be made payable to and mailed to HCA at: PO Box 168, Kealakekua, HI 96750. Payment cannot be accepted at Maui Oma or the Kona Extension Office (CTAHR) for security reasons. **Cupping Entrants receive \$50.00 off Conference registration.**

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

Kauai, Molokai, & Maui	/	Oahu & ALL Hawaii Island entries
Maui Oma Coffee Roasting Co.	/	Kona Extension Office (CTAHR)
ATTN: David Gridley	/	ATTN: Andrea
296 Alamaha St. #J	/	79-7381 Mamalahoa Highway
Kahului, HI 96732	/	Kealakekua, HI. 96750

**ALL BIG ISLAND & OAHU ENTRIES MUST BE RECEIVED @ THE KONA EXTENSION OFFICE or MAILED to Greg Stille@Monarch Coffee Farm74-5029 Lawaia Pl. Holualoa,Hi 96725
DO NOT SEND BIG ISLAND OR OAHU ENTRIES TO MAUI!!**

All entries must be received by April 27, 2016

SIGNATURE _____ DATE _____