

Stay or Go® Personal Cup™ Pod Coffeemaker



Product Name/MSRP

Hamilton Beach® Stay or Go™ Pod Coffeemaker
Models 49991 (Red), 49993 (Black); \$39

Availability

January 2011

Toll-Free Number and Web Site

800-851-8900; www.hamiltonbeach.com

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<http://www.hbps-imagebank.com>



- BREAKFAST BLEND
- MEDIUM ROAST
- DARK ROAST
- DECAFFEINATED
- SUMATRA BLEND
- Vienna
- PARIS
- COLOMBIAN

Good Thinking® Features

Combining Hamilton Beach’s appliance expertise with the smooth blends of SENSEO® coffee pods, the newest coffeemaker from Hamilton Beach –the Stay or Go® Personal Cup™ pod coffeemaker gives consumers an affordable and convenient way to enjoy a quality cup of coffee every time.

- Brews up to a 14 oz. cup of delicious coffee right into a standard coffee cup or travel mug using SENSEO® coffee pods
- Brews an 8 oz. cup of coffee in under three minutes
- Dishwasher safe removable brew basket for quick and easy cleaning
- One-touch start with auto shutoff
- Includes one free bag containing 18 SENSEO® coffee pods

Senseo® Coffee & Food Pairings

Need an excuse to drink another cup of coffee to perk up your day? Here you go! Like wine, coffee can accentuate and complement the flavors of our food and mixing the right flavors can make everything taste better. So, go ahead, brew another cup, match it to your meal and drink up! To enjoy coffee to its fullest potential when pairing with food, it is important to consider coffee’s five main characteristics: acidity, aroma/flavor, body and roast. Acidity gives coffee its snap or brightness. Aroma adds subtle flavors such as flora, woody, nutty, fruity and spicy. Flavor can be sweet, salty, spicy and sour. Body is the weight or mouthful of the coffee, and roast is how long and what temperature the coffee was roasted.

A few things to keep in mind when pairing coffee and food: sweetness will enhance spiciness and acidity. Saltiness will mellow and round coffee tastes imbuing them with a toasty flavor. Bitterness will neutralize coffee’s acidity. Sourness can amplify acidity and bitterness. And, spiciness can overwhelm coffee’s flavor and will enhance the actual heat of the coffee.

Suggestions: Mild/light roasts have a brighter flavor and work best with egg dishes or those containing fruit or nuts. Dark roasts are heavier, richer, and should be paired with big flavors (meats, dark chocolates, rich desserts.) Big-bodied blends stand up to creamy foods. High acidity blends pair well with lighter, crisper foods.