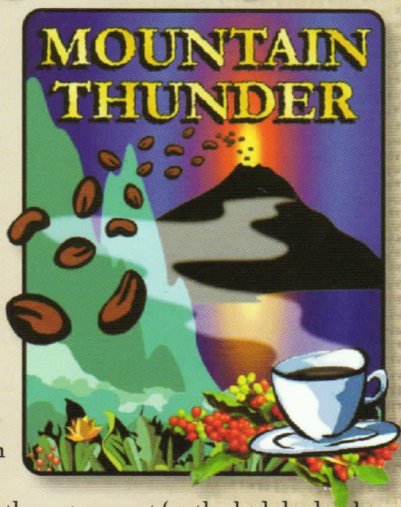


ORGANIC COFFEE FARM

TOUR

Award
Winning
coffee farm,
mill, and
roastery

Visitors are welcome at both the Kaloko and Kainaliu plantations (see map). Add to the enjoyment for the kids by booking a VIP tour at the Kaloko location where they can meet our two donkeys, Ezyy the pig, and flocks of weed eating geese and sheep.



WHY MOUNTAIN THUNDER?

As grower and processor, we take pride in our method: Hand weeding, pruning, composting, hand-picking, wet-milling, sun-drying, dry-milling, grading and quality roasting ~ when work is done, the flavor of our high quality, world-famous Kona Coffee is just a brew away.



AWARDS AND HONORS. Voted "Best Kona Coffee Farm of West Hawaii" in 2006 & 2007, awarded blue ribbons from the 2006 & 2007 Kona Coffee Farmers Assn.; won two Peoples Choice awards (2003 Kona Spring Blossom Festival), and Gold medals at the Kona Coffee Council "Cream of the Crop" Competition in 2004, 2005, 2006 & 2007. We also do separate non-organic processing and are the official Gevalia processing mill for the Annual Kona Coffee Cultural Festival Cupping Competition.



See for yourself – Book a VIP tour, or arrive on the hour, every hour, 9 am–4 pm Mon thru Sat for free samples of our award winning coffee & teas!

Become... "Roastmaster for the Day"
Roast 5 lbs of fresh Kona Coffee with your photo, logo or family name on it (by appt only).

Certified Organic 100% Kona Coffee

Orders are "custom roasted" and packaged while warm in nitrogen flushed bags with one way valves to maintain freshness.



For tour info and directions, phone:
888-414-KONA (5662) or 808-325-2136

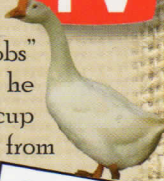




Mountain Thunder "As seen on TV"

AS SEEN ON
TV

Discovery Channel's "Dirty Jobs" followed TV host Mike Rowe as he learns what it takes to create a cup of delicious 100% Kona Coffee – from shoveling composted donkey poo



to picking, wet-milling, sun-drying, dry-milling, grading, roasting and finally brewing that cup of "world famous" Kona coffee.



Food Network's "Unwrapped." narrated by Marc Summers, and Fine Living Network's "A Taste for Adventure" with Kara Tsuboi have also both featured the family plantation. Look for us currently airing on **The Weather Channel's** new documentary on Kona coffee as well.



View video samples of TV programs on our website:

www.mountainthunder.com

Directions from Kailua Kona

From Highway 19 and 190 junction in downtown Kailua Kona, go uphill on 190 passing the junction of 180/190, as indicated on map. Continue on 190 for approx. 1 mile to Kaloko Drive.

Turn right & proceed up Kaloko to the 3rd Hao Street where you will see a Mountain Thunder sign. Turn right and follow to end.

Our other plantation is located in Kainaliu just south of 113 mile-marker on Hwy 11, across from Mango Court.

Phone 808-325-2136
for 24-hour tour directions.



FREE! T-SHIRT, HAT OR BISTRO MUGS

with a
purchase of
\$125 or more
at our gift shop.



Kona's Organic Destination for ~
Teas • Noni • Mac Nuts • Honey • Gift Baskets • T-Shirts & Mugs

Order online at www.MountainThunder.com or phone

888-414-KONA (5662)

Available at Costco, KTA, Long's,
Kona Natural Foods, and Kmart.

