



River Coffee

The following is a transcript of actual conversation in the Winding Waters boathouse on rigging day, as a trip is being packed:

“Got the coffee?” “Is the coffee packed?” “Sure we have enough coffee?”

We’re told we make great coffee on the river. Here’s how.

The Cone Technique

Walk into any fancy coffee joint and watch them make pour over coffee. We do the same thing. Only difference is we don’t misspell your name on the cup.

We use large filter cones, size #6, with natural unbleached paper filters. Add really good coffee and plenty of it. Pour hot water over the top. There. Done.

Insulated pump pots are the ticket for large groups. Or you can drip straight into individual mugs. A thermos is a good option too.

Pro tip: When filling large pump pots, the grounds in the filter will become packed and you’ll notice the hot water taking much longer to drip through. Pitch that filter and load up a freshie. You could fool around trying to revive the coffee grounds by stirring them or being patient with the slow drip, but it’s best to bring enough coffee and filters that you’ll never be forced to ration.



Here’s a simple formula to calculate how much coffee to bring on a camping trip: Start with way more than you think you’ll need, then go ahead and add more.

Winding Waters Blend

We get our coffee beans from the local roaster, Red Horse Coffee Traders in Joseph. Over the years we settled on a Sumatra/Ethiopian blend that goes down real nice. If you like it on the river, we’ve got bags of the Winding Waters blend available in the Boathouse Shop you can bring on home with you.

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River Coffee, Continued

Cowboy Coffee

Now that we've covered how to make good coffee, here's how to make really not very good coffee the old fashioned way, in case you ever find yourself in a survival situation or as a supporting actor in a spaghetti Western.

Cowboy coffee involves throwing coffee grounds by the handful into a pot of boiling water, then spitting coffee grounds out of your teeth for an hour.

There is some understandable mystique surrounding the enameled pot warming over the campfire coals, so here's a few tricks to help make cowboy coffee somewhat less terrible.



Crushing up egg shells and mixing them with your coffee grounds is supposed to clump the grounds together and encourage them to sink to the bottom. The reason eggshells have this effect is interesting from a scientific standpoint – because it's magic and nobody understands it.

If that fails, drip some cold water over your eggshell and coffee ground slurry, and that's also supposed to magically sink the grounds.

If that fails, pour it all out, weave a filter cone from natural fibers nearby and go back to the pour over method as listed above.

