


Ken's Korner TRY OUR SIGNATURE BLEND COFFEE 

Hockey is over and Spring is on the way. Hang in there for the Best Time of the year in MINNESOTA KEN

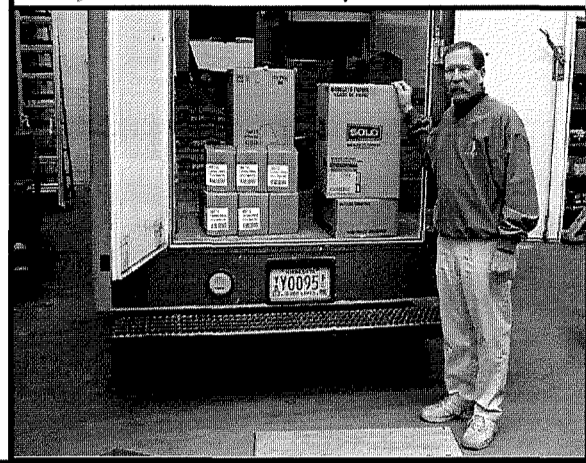


TEE TIME



How come I'm not on the magazine cover?
Well... maybe next year!
Happy Spring... Finally warmer weather ahead!
Tee

Happy Spring to Everybody. **Mark's Minute**
Summer is in soft snow is gone & everything will start greening up. Thanks for your business mail



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Event Times

03/04/09
Event Planner of the Year
Al & Mike from Al's Coffee

What's Happening In Events For Business & Pleasure
Art Exhibits
Concert Halls
Fairs & Expos
Theater & Films
Casinos & Hotels
Book Signings
Comedy Venues
Restaurants
Festivals & Parties
Seminars & Workshops
Performing Arts

Thoughts from the Van

I finally made it on the cover of a magazine (although it was only one issue). Mike and I made news at the annual Event Planners Expo, held at the beautiful Golden Valley Country Club this year. We brought the Keurig single-cup brewer and it was a hit among attendees. We joined other exhibitors that included hotels, theaters, casinos, comedy clubs, art museums, and even the city of Austin promoting their venues. The "Church Basement Ladies" (a comedy duo) loved our coffee -- it was so much better than that pot they always keep on the burner in the basement dining room of the Lutheran church.

Now that it's warming up I'm looking forward to watching my girls play softball and I'm getting itchy to hit a few golf balls. Archie and I took a little walk to the golf course and looked for golf balls around the pond and found a few. Archie has a new playmate. We got another dog -- Harley is a little teeny weeny part poodle the size of a loaf of bread that the girls just had to have. As I mentioned last time, we got our Twins Season Tickets again this year and hope to share them with winners of upcoming trivia contests. Baseball is my FAVORITE SPORT I USE TO PLAY BB & wear # 7 e-mail my jersey # 1-50. And guess it, I will give you a pair of tickets. maybe a hole in one this year? Thank you for your business Al.



Al's Coffee Break

c o f f e e

763-544-6635 www.alscoffee.com March 2009 Vol. 13, Issue No. 138

The spring equinox is past and the days are getting longer with more light and more warmth. To celebrate spring time, Green Mountain Coffee has tropical flavors in K-cups for a limited time. The Island Coconut is a quick trip to paradise, a tropical treat of sweet creamy coconut. The Spring Revival Blend is a balanced, sweet, aromatic blend with a sparkling finish. Just give Al a call at 763-544-6635.



Change up your coffee lineup. We are bringing in new flavored coffees to provide you with a tasty treat along with the caffeine. You can look forward to caramel vanilla cream and mocha nut fudge as just a couple in our line up. If you like a little flavor with your hot beverage, just give Al a call at 763-544-6635.



If you want to stock up on tea, check out our great prices on Caribou gourmet teas. You can choose from Caribou Spice Tea, a blend of Keemun black tea, dried orange peel, and other spices; Caribou Mango Tea, a blend of Keemun black tea with tropical mango and hints of flowers; Dragonwell, a light delicate green tea; Green Jasmine Tea, a fragrant oolong tea gently scented with jasmine; and Peppermint. You can get them at a great price. Thinking of the warm weather just around the corner, you can make a refreshing ice tea with any one of these.



Whadaya Know?



Al's Coffee drinkers share a morning routine with 108 million other Americans when they down a cup of Joe.



8-oz. of coffee contain 85 mg of caffeine – 3.5 times more than a serving of tea or cola or 1-oz. of chocolate, and close to the 120 mg. of caffeine in aspirin.

MUGS OF THE MONTH:

Ali
and
Emily
Morrie's Mazda



Morrie's Mazda has been around since the early 70's and is one of the top Mazda dealers nationwide. The car dealership sells new and used cars in a comfortable atmosphere with knowledgeable people on hand to answer all automotive questions. As the name suggests, they sell sporty Mazdas, but you can also find Bentleys and Maseratis. Ali is the go-to gal for getting things done in the office. Emily is the title clerk and biller, handling all the purchasing paperwork. They both think the new cars are awesome and really enjoy when celebrities like Michael Jordan, Goldie Hawn and Trent Tucker come around for promotional appearances. Allie is gearing up for playing softball this summer. She likes playing second base but also likes the cold beverages that come afterwards. Emily lives by Lake Minnetonka and spends many hours of summertime on the lake. They both like the Caribou coffee and Al's blends they stock in the M Cafe -- their coffee service area/lounge for customers (and employees), and that Al's Coffee meets all their needs, and then some. Emily said many customers have commented positively on the choice of having hot chocolate or cappuccino from the cappuccino machine. It really makes it feel like a coffeehouse cafe when there's so many choices that customers can find their favorite beverage.

AL-erism of the Month: "Achievable"

It's when you get close to achieving your goal
and you understand you are really going to make it happen.
Just ask Al about it, 763-544-6635.

Coffee Cake for Easter Morning

1 cup butter; 2 cups white sugar
4 eggs; 2 cups sour cream
2 tsp vanilla extract
4 cups flour 2 tsp baking powder
2 tsp baking soda
1/2 cup white sugar
2 tsp ground cinnamon
1 cup chopped walnuts

1. Preheat oven to 350 degrees. Grease and flour a 10-inch Bundt pan. In a medium bowl, mix the flour, baking powder and baking soda together and set aside. In a separate small bowl, combine 1/2 cup sugar, cinnamon, and nuts. Set aside.
2. In a large bowl, cream butter and 2 cups white sugar until light and fluffy. Add eggs, sour cream, and vanilla extract. Add flour mixture and beat until well combined.
3. Pour half of batter into Bundt pan. Sprinkle half of the nut mixture on top of batter in pan. Add remaining batter, and sprinkle with the last of the nut mixture.
4. Bake at 350 degrees F for 45 to 60 minutes, or until a toothpick inserted into cake comes out clean.

