

Ristretto News.

Ristretto support children in need



Steven at Square Bistro, Lisburn

Pudsey paid a visit to Ristretto to lend a hand and learn a little about the art of roasting coffee. After loading a batch of the finest Guatemalan coffee into Ristretto's large roaster, Pudsey watched carefully as the beans changed colour from green to yellow, to cinnamon to a deep mahogany. Finally, as the coffee reached an intense 450 degrees Fahrenheit, Pudsey pulled open the metal door of the machine and the coffee came tumbling into the cooling tray. A blanket of aromatic smoke lingered for a few seconds as a crescendo of crackling beans marked the grand finale. Later Pudsey helped staff from Ristretto deliver coffee to some of their customers at the Outlet, Banbridge and Rushmere shopping centre, Craigavon where he was given a warm welcome and great support. Pudsey's second day with us began by delivering coffee to Studio Cafe in Bangor where he received a warm welcome and plenty of donations from those sipping their morning coffee. A visit to Oscars

Champagne Cafe, Snax in the City then Deanes Deli in Belfast gave city folk the opportunity to show their generosity towards Children in Need. People are drawn towards this soft cuddly bear and despite the current economic difficulties, everyone dug deep to support Children in Need. Together we raised £1000 for Children in Need so a huge thank you to all our customers who played their part in raising funds for this great cause.

Barista Tip!

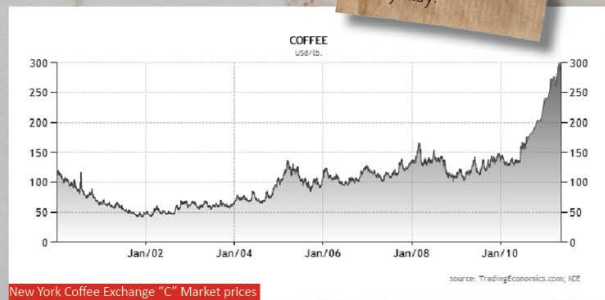
How often do you clean your espresso machine?

Your machine should be back flushed and portafilter handles steeped in Pulycaff every day!

Industry News.

Coffee price hits new highs

The price of a cup of coffee is likely to go up further as coffee prices have topped \$3 a pound for the first time in more than 34 years. Poor harvests of high-grade arabica coffee beans and a growing taste for gourmet coffee among burgeoning middle classes in China, Brazil, Indonesia and India are behind the sharp rise. Sky-rocketing coffee prices haven't gone unnoticed by the media. We have been pleased to see increasing coverage of this year's record highs - most recently by the BBC Radio 4 Food Programme. It's a massive topic - and no one knows for sure what will happen to prices in the long term. What we do know is that the world commodity index recently broke the US\$3.00/lb barrier - to put this in perspective, a year ago the index was at around US\$1.40.



"We expect prices to hit further highs on production downgrades, the decline in global stocks and supply tightness that should keep markets fearful of any disruptions," said Sudakshina Unnikrishnan, commodities analyst at Barclays Capital.

It seems like higher coffee prices are something we will all have to get used to so our advice to customers is pass on these price increases to your consumers where you can.



Meet the team

Michelle Mault
(Office Manager)

Over 30, under 40
Married with 2 kids
Enjoy keeping fit and the occasional party

Ristretto
The Art of Coffee

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grind.

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Eduardo, from El Borbollon, El Salvador

Feature Story. 23rd Annual SCAA Event, Houston, Texas

We made the trip to Houston, Texas at the end of April to the largest coffee exhibition in the USA. The Specialty Coffee Association of America hold this annual event to bring together the coffee professionals, from seed to cup.

We started the trip with a disturbing one wheel landing into Heathrow by a pilot who must have bought his licence at Nuts Corner! Twenty hours later our taxi pulled up at the hotel in Houston where we bumped into friends from California who are also coffee roasters. After the travelling we wanted to just get some sleep but they had other ideas! We dropped off our luggage and headed for Downtown Houston... Reluctantly of course!!

Next day at the show we came across giant promotional banners all over one of the halls. We had a chuckle after a closer inspection revealed a picture of us on these banners from last years visit to coffee farms in Guatemala. From coffee roasters to male models.. What next?

It was great to finally meet with growers we have bought from for years. Eduardo Alvarez owner of El Borbollon in El Salvador was thrilled to learn

that many people enjoy his coffee in Northern Ireland. He spoke about the effort that goes into picking only the perfectly ripe, red bourbon cherries before the coffee is processed and left out to dry in the sun. As he said farewell he proudly informed us that our new crop of El Borbollon is somewhere on the Atlantic Ocean heading for the UK.

Luis who owns the Rainforest Alliance Certified Dattera farm in Brazil spoke passionately about the distinctive floral notes in this years crop. In the sample we found a beautifully sweet aroma that resembled jasmine tea.

One of the jewels in our espresso is the little helping of coffee from the Sethuraman Estate. Nishant Gurjer owner of this farm in southern India spoke about his coffee plantation as if it were his own child and encouraged us to pay his farm a visit some day.

Our visit to the show did reveal one significant trend in the US coffee industry. There appears to be a growing demand for individually brewed filter coffee. Hot water is gently poured over fresh, ground coffee held in a small filter cone.

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Welcome to grind.

This is our third issue of grind, a quarterly publication by Ristretto. This will keep you up to date with what is happening in the Ristretto community and coffee industry as a whole. Get yourself a cup of the finest and enjoy the read!

Mark and Gregg

Ristretto
The Art of Coffee



Feature Story.

23rd Annual SCAA Event

George Bush Convention Centre

The water absorbs the beautiful coffee flavours and reveals the wonderfully complex aromas as it drips directly into the cup below. Typically customers would expect to pay a premium for this very theatrical brewing method using some of the worlds finest coffees. While at a function hosted by a US coffee importer we caught up with Juan Luis Barrios, a farmer we had met last year. We chatted about the abnormally high coffee prices the world was experiencing and he felt these prices may be here to stay. He did however comment that many growers are reinvesting their extra income so that we should see coffee quality improve even further as a result.

Rancilio used the show to launch their new Classe 7 and 9 espresso machines. There is much talk in the industry about how Rancilio are leading the

way in the technology used in espresso machine manufacturing. In particular, the Classe 9 now offers the flexibility to adjust and profile the water temperature right throughout the brewing of a shot. This means the water temperature can be altered to best suit the coffee being used in the machine. As a distributor it is encouraging to know that Rancilio espresso machines are among the best and they continue to invest heavily in R&D for the future.

In conclusion, this exhibition was very informative, it helped us build closer relationships with our growers and continues to reassure us that we are delivering to you the finest coffee available. We also discovered that your body has a wonderful way of warning you when the amount of coffee in your system reaches critical levels... Time to detox!



Nishant from Sethuraman Estate in India



Popular method of brewing filter coffee in the US



Rancilio Classe 9 espresso machine



SCAA Exhibition Hall

Your Art.

Send your best latte art images to michelle@ristrettocoffee.com and they could be in the next issue



Scott from Studio Cafe, Bangor showing off his artistic flair

Barista Training Focus.

good baristas make good coffee

Only a well prepared coffee should make it into the hands of your customer. Give a customer a badly made coffee and don't be surprised if you never see them again. With so much doom and gloom around us nowadays, just think how you can help brighten someones day by hand crafting a great coffee just for them!

Extensive research has proved to us the optimum shot time for our espresso is approximately 25 seconds. Therefore a single or a double shot taking about 25 seconds from when you first press the

brew button until it shuts off will produce one or two fl oz of espresso respectively. This will give you a dark cinnamon coloured crema and underneath a beautifully sweet, syrupy espresso.

We would encourage you to time a few shots each day to ensure they are around 25 seconds and this will give you the assurance that your customers are getting the consistent quality they are expecting. Remember to avail of our complimentary barista training services so that together we can take coffee in Northern Ireland to an even higher level!



Perfect extraction



Result is an underextracted, watery and tasteless espresso often pale in colour.



Smooth, syrupy espresso with a sweet finish and a dark cinnamon coloured crema.



Bitter and burnt espresso with a dark brown coloured crema.

In Season.

Brazil
Fazenda Samambaia

CUP PROFILE.
Smooth, rich body and a beautifully sweet finish

Henrique with new coffee plants.

The cool, green hills of Sul de Minas provide ideal conditions for coffee growing and produce some of Brazil's finest beans. The region is known locally as "Vertentes", because it forms a border between two very important basins in Brazil: the Grande River Basin (which runs to the south) and the São Francisco River Basin (which runs to the northeast).

Henrique Dias Cambraia, farmer of Fazenda Samambaia, attributes the success of his farm to a combination of various factors, not least: the farm's geographic location; competent technical management of the plantations, with individualized phytosanitary controls of the planting fields; constant training based on total quality control

programs; and, most importantly, the involvement of the whole team that works on the farm.

Henrique is committed not only to producing high quality coffee, but to farming in a way that is socially responsible and environmentally sustainable. He is happy to say that, during his absence from the farm between March 2000 and July 2001 – when he was studying towards a Master's degree in International Business in Phoenix, Arizona – his employees demonstrated that they fully understood and were capable of upholding the Samambaia concept of sustainability.

We have used Henrique's coffee for years and the cup quality never ceases to disappoint. No wonder he has won so many awards for his coffee including Cup of Excellence.