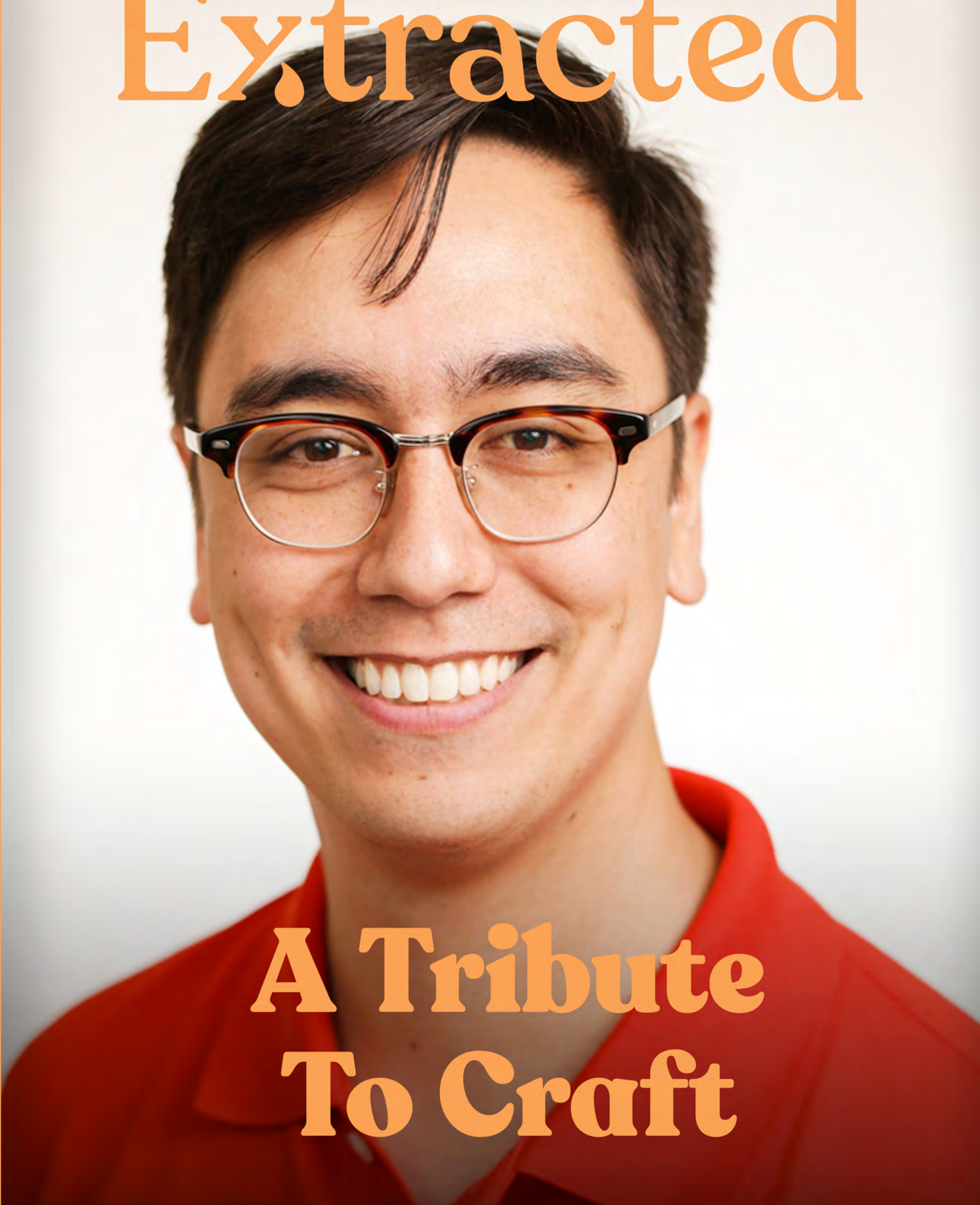


EXPLORING THE CRAFT OF COFFEE

Nº77

Extracted

A portrait of a man with dark hair, wearing glasses and a red shirt, smiling. The image is the background for the lower two-thirds of the page.

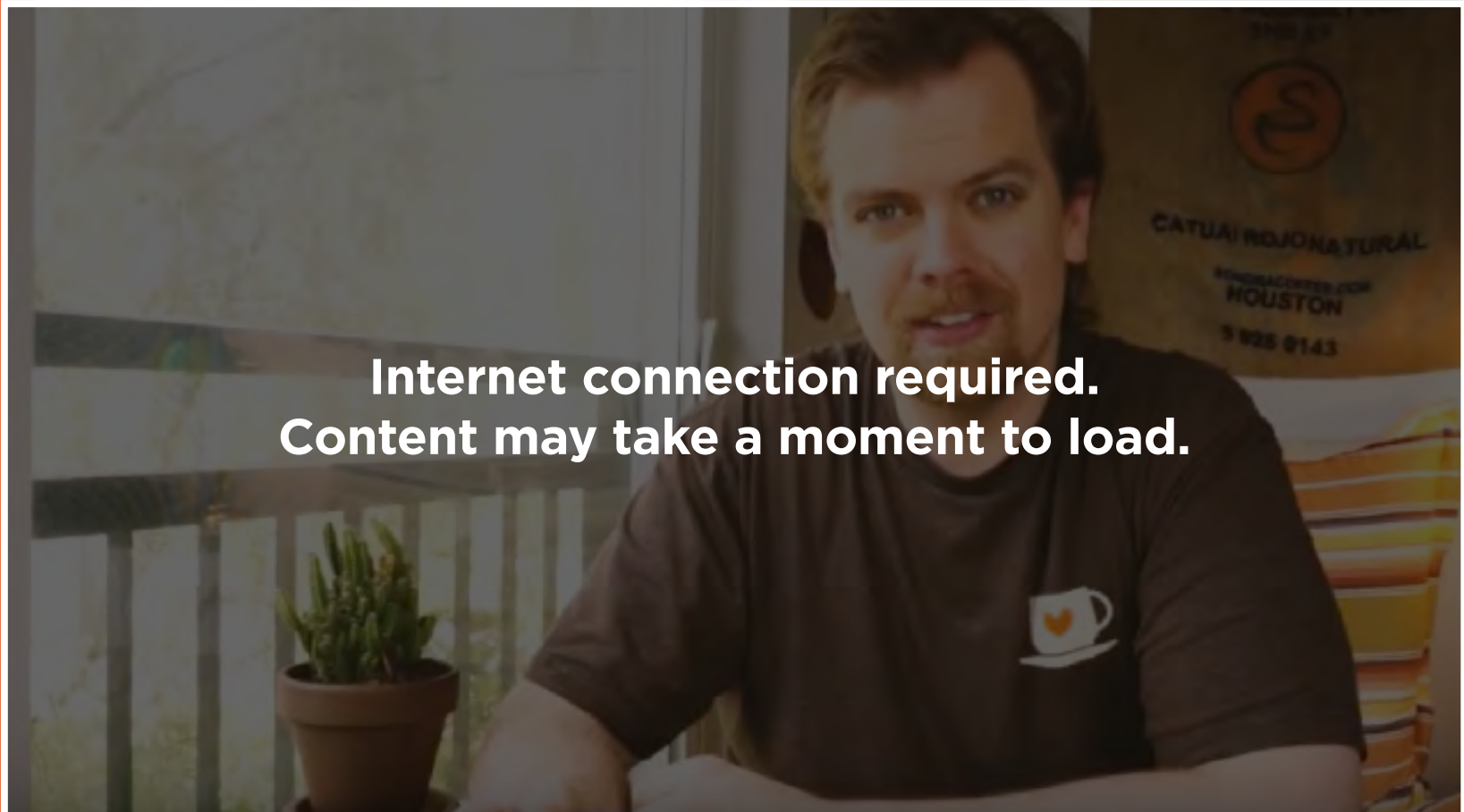
**A Tribute
To Craft**



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PUBLISHER

Joseph Robertson

DESIGNER

Michael Mage

CONTRIBUTORS

Jesse Nelson

Eric Bierker

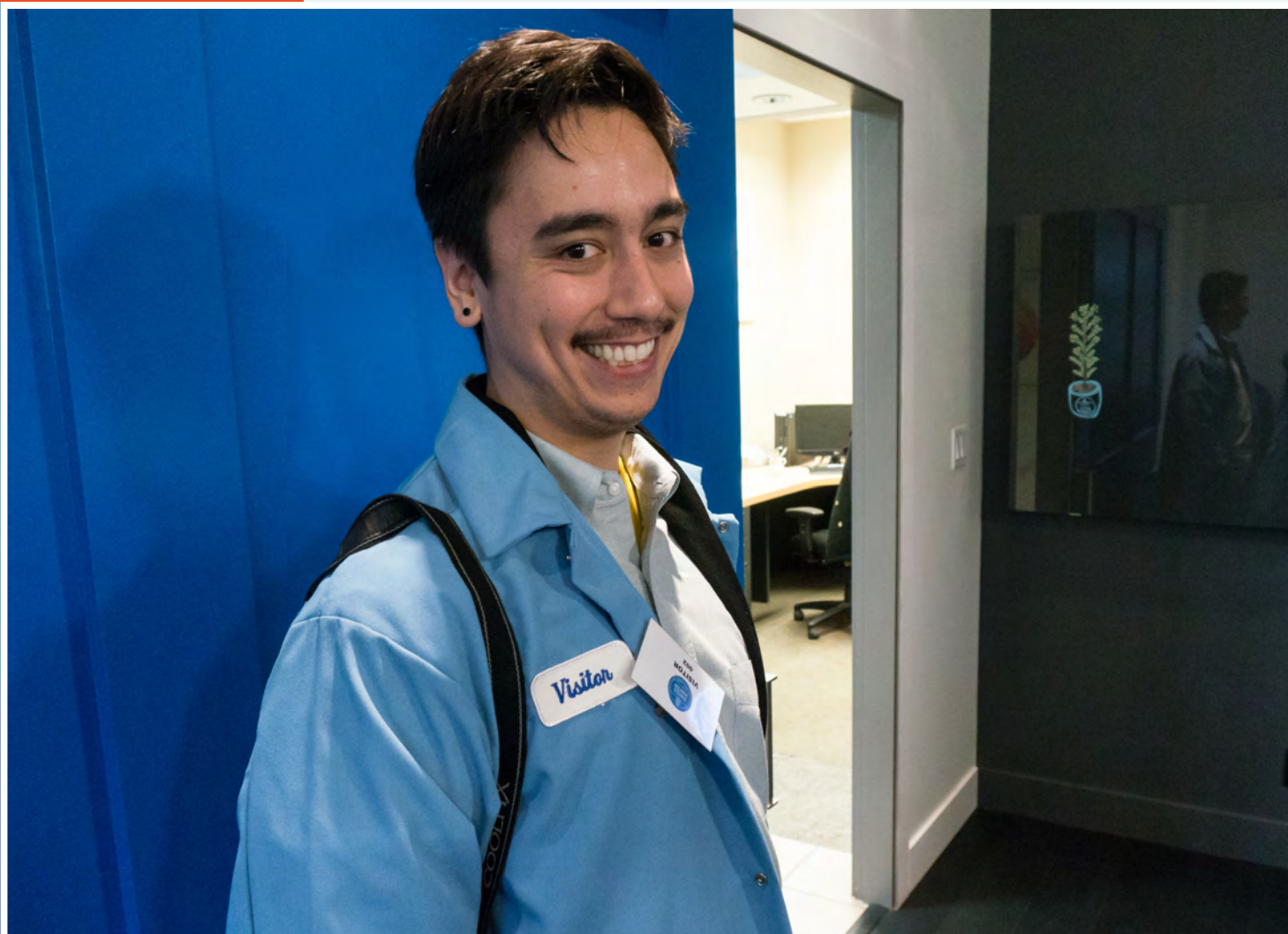
EXTRACTED MAGAZINE seeks to educate, delight, and empower coffee drinkers everywhere bringing you into the world of **craft specialty coffee**. We build connection and understanding that raises the value and the lives of people in coffee around the world, as well as each individual cup that you enjoy.

Even though coffee is consumed by billions worldwide, many are unaware of the significance of the beverage in their cups. Conscious consumption of coffee leads to not only the best tasting coffee of your life, but more powerfully supports the various cultures and peoples that are responsible for that coffee.

Extracted reflects this growing awareness and empowers all coffee drinkers to discover the richness, not only of flavor, but also of the history and relationships of the coffee in your cup.

Extracted
MAGAZINE





FEATURE ARTICLE

A Tribute to Craft With Michael Mage

Joseph Robertson

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▶ **Happy 1 Year Boon Boona Coffee**

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GUEST ARTICLE

Portland Beers and Brews, Part 3

Eric Bierker



VIDEO

Kalita Wave Vs Fellow Stagg

Extracted TV



READER'S QUESTIONS

What am I not 'getting' about coffee?

Extracted Magazine



FROM THE EDITOR

A Fond Farewell

Joseph Robertson

The background of the entire page is a warm, sepia-toned photograph. In the upper left, the circular soundhole and strings of an acoustic guitar are visible. To the right, a large, light-colored Chemex coffee pot is partially shown. In the lower left, a white cup filled with dark coffee sits on a saucer. The overall mood is cozy and artistic, linking music and coffee.

Coffee Rituals

JESSE NELSON

CONDUIT COFFEE ROASTERS

I love my Chemex. I make a Chemex every day. I prefer manual brew coffee because it lets you accent the nuances and be more in control. This fits for me with my favorite aspect about coffee - making it (which I get to do in the roasting as well as the brewing).

I like the Chemex because it's big - I get the whole pot of coffee and even get to share some. I also prefer the Chemex because of its thicker filter and the type of crisp brew that I get with it. I also feel like I get more flexibility over other brew methods like V60 or Kalita Wave, simply due to the size and how much coffee I can brew with.

I don't need to think about how good the day is because I get to start it with a Chemex so it's always a good start. I just really love chilling with the big pot of coffee.

Hipsters say we should be enjoying coffee for 30 minutes. 10 minutes of brewing and then 20 minutes of enjoying. That's how I feel. I like to honor that if I have time in the mornings. Drink it slowly, appreciate it, play the guitar.

Then get my day going.



**A PATHWAY TO
BETTER COFFEE**

THE COFFEE ROASTER
OF EXTRACTED MAGAZINE

Coffee Tastes



Floral

Floral aromas and tastes can be found in coffees, though these are more difficult to discern. It is a common taste and aroma in the Geisha variety which is heavily grown in Panama. Getting floral out of your coffee usually requires a lightly roasted and washed processed coffee.

A TRIBUTE

FEATURED ARTICLE

Selling Haitian Coffee to American Hipsters

BY TATE WATRINS

Jérôme Banave stands in his
coffee garden outside of Thiotte, Haiti

TO CRAFT

Why coffee fanatics from Brooklyn to San Francisco are clueless about the superb coffee growing in their country's backyard

"Bon," starts Jérôme Banave, "it's good quality coffee, for export."

We're standing in Banave's rainforest-like four-acre garden just outside of Thiotte, a mountain town in south-east Haiti, not too far from the border with the Dominican Republic. Banave is 76 years old. Gray hair peeks out from underneath his baseball cap, forest green with the red and white flag of Peru. He smiles and tells me he's always happy to show off his garden to visitors.

There are two main ways to process coffee from the so-called cherries that grow on the plant into beans that are ready for roasting: dry and wet. In Haiti, the traditional method is the dry one, largely because the hard cocoon formed during the process can preserve cherries for a year or longer. Virtually all Haitian farmers process at least some of their crop this way and keep it on hand as a reserve – a coffee farmer's bank account. The for-export product Banave is talking about is washed coffee, wet-processed beans. This is the type of coffee he processes each spring after the harvest, the type favored by American coffee drinkers from Brooklyn to San Francisco, and the type that earns some Haitian farmers three times the price of dry-processed beans.

A COLONY, A TREE, AND A TERROIR LIKE NONE OTHER

By the late 1700s, the French colony that would become Haiti grew half of the world's coffee and was the most profitable colony on the planet, its riches built on the backs of half-a-million slaves from Africa. Though the colony was only about the size of Massachusetts, historian Laurent Dubois notes that "it was more valuable to France than all the thirteen colonies of North America were to England."

"We kept the original typica tree," says Douglas Weiner, referring to the heirloom coffee plants first brought to the island by Europeans, "and when you drink coffee from Haiti, it's like drinking coffee from

Written by

JOSEPH ROBERTSON



A little over 6 years ago, I was putting together a little new, yet quickly growing magazine all about coffee. I would look around the world of coffee enthusiasts, gather interesting articles, and write one or two of my own, then combine them all into a design I put together using Keynote (that's Apple's PowerPoint).

This was the original magazine. At the time, Apple was pushing newsstand aggressively. The iPad was lauded as the perfect replacement for all your magazines and newspapers. Not only could you have any publication immediately after being published, but you could enjoy them on this single large highly colorful pretty looking screen, right in front of you and in your hands ... just like a publication.

If you followed at the beginning, or remember using iOS and/or newsstand at the time, you might remember their skeuomorphic design approach. All the icons looked like little versions of what they represented. The newsstand itself was a special home screen "app" folder which looked like a little magazine stand. You opened it up and inside you could see all the little "apps" which were individual

publications (as a side note, this was a BRILLIANT setup from an individual publisher perspective, something which since has been very lost).

There was this feeling of replicating texture and real-world experience. The app icon for the magazine even looked like an actual magazine, and the cover would change each time I published a new issue (oh how I miss that feature).

The design I chose for the first version of the magazine reflected some of this philosophy. We were in a digital space, so I wanted some digital features; buttons, embedded video, audio, interactive elements. But there was also this sense of trying to replicate the feeling of a printed product. The original version of the magazine for me, design-wise, was all about texture.

And then, a year into this project, my friend Michael Mage came to me and said “let me do the design for you! We can make this amazing!”

Michael and I have been friends for over 10 years now. He is an incredibly talented designer and a wonderful person. Much of the time over the past 6 years or so, he spent trying to figure out how to make a living out of design - to make his own design consultancy or company.

I think design is one of those areas of expertise that is challenging in this respect. First, it's easy to overlook. Great design makes you feel really good, but in a way that is almost unnoticeable. You can't explain WHY it's great, you just know that it is. And most business owners will struggle to attribute the financial benefit of the design. Even in the magazine, I



can't connect any specific numbers of the bottom line business to the design, I just know personally good design is critical.

Then, as the designer trying to make a business you struggle with the conflicting creative vs business mindsets. I had this problem with photography, which was my very first business. I loved the creative side of photography, but I had such a hard time getting into the business side because it's a completely different mental game.

For Michael, coming in to design the magazine was a work of passion. Not only were we getting to work together as friends, but he got to enjoy working through the processes of regular design production, AND he got to dive deep into the world of craft coffee.

The first issue Michael designed was #14, Haitian Coffee for American Hipsters. In the first few issues of his design work, you'll see a crossover of that textured based design. We wanted to keep the look and feel of the texture while making it much more professional and well put together.

While I have a decent sense of design and can do a thing or two, Michael operates on a whole nother level which I just can't do. This is the mark of a truly talented designer, someone who speaks the deep

language of their craft and can express it in ways which you never even imagined.



Over the years, as Apple dropped newsstand, and we streamlined our production process, the design also simplified to a more minimalist approach. What we have today is one honestly more of production efficiency.

Perhaps one day the magazine will revisit it's old rich textured design roots ...

For now, I am sharing this little story with you, and the interview with Michael as a fond farewell and deep thank you. Last year Michael moved on from his pursuits in design, leaving behind a tremendous legacy here with Extracted.

Thank you, Michael.



MICHAEL AND THE MAGAZINE

Tell us about your earliest memories of coffee?

Michael Mage: My earliest experience of coffee were in Syria. My parents worked for the State Department setting up English language programs abroad. We were living in Damascus and would often visit Souq Al-Hamidiyah, one of the oldest marketplace "bazaars" in the Arab world.

The cobblestone Ottoman streets were lined with vendors on all sides, selling everything from handicrafts to jewelry and oriental carpets. The air too was thick with sensory delights, the echoing call to prayer, the salivating response to sizzling shawarma, and of course the lingering sent of cardamom infused coffee.

It was the smell and the presentation of coffee -- poured from the long ornamental spout of a traditional dallah pot -- that I enjoyed the most. As a child, the dark, unfiltered brew was far too bitter for me. If I had any at all, I would always add two or three sugar cubes, waiting for them to slowly dissolve in the black morass until it was overly sweet, but agreeable to my juvenile tastes.

To this day, when I'm offered Arabic coffee, it sends me back to those treasured childhood moments. I have cut back on the sugar however.

How did you think about and enjoy coffee before you got into the magazine?

Probably like most people, it took me a while to develop an appreciation for coffee. My parents had a cheap drip-brewer that I never used. In college, coffee was mainly a source of fuel to get me through class after a late night of...uh, studying.

It really wasn't until you and I started working together that I even thought of coffee as a "gourmet" beverage. Back then, we were sling-ing long days of art/work and coffee was an escape...like a mini-vacation in your day. As I recall, our work day started with a 20-minute coffee break! But that's a different story.

Do you recall your experiences with coffee when you started working on the magazine? Unlike most people, you were in the thick of all the content, putting it together laying it out, etc.

The magazine was definitely an easy entry point into the world of coffee. Learning more about the story of coffee, the complex processes involved, and the people who depend upon it for their livelihood has been eye-opening.

It has helped me to appreciate coffee on another level and to develop a more sophisticated palate. As a result, I have come to prefer brighter "tea like" light-roast coffees. It's also been helpful background knowledge for engaging with my local barista!



What motivated you to work with the magazine?

Having a lens into the coffee community was certainly a motivator. Designing for the magazine has provided access to some pretty awesome experiences: attending SCA conferences in Seattle, Atlanta, and CoffeeCon in LA, touring the production floor of Swiss Water, visiting with coffee farmers in Costa Rica (Sonora in Issue 23 and Rio Jorco in Issue 24).



But I think the biggest reward has been meeting the people who work in coffee. Passionate people like Moktar Alkhanshali, who is working to transform coffee farming in Yemen through education and quality control, are inspiring -- and it feels good to play some small role in helping to tell their stories.

Back to coffee - how do you enjoy it now? Favorite brew method, favorite type/style of coffee?

I hate to say it, but in some ways, my coffee habits have come full circle. As my work/life has changed, convenience has become a seriously important commodity. Do I still enjoy a hand-crafted single origin pour-over every now and again? Of course. Am I frequent user of the mobile-ordering feature on the Starbucks app?

Absolutely.

I've come to the conclusion that commercial vs. artisanal coffee -- "second wave" vs. "third wave" movements (or whatever people want to call it) -- are not mutually exclusive concepts. People still drink cheap wine at home and order "a nice bottle" when they're out on the town. It is possible to appreciate different things for different reasons. (PS: Starbucks, I plugged your app in this interview, now give me reward points!)

Morning routine? Can you describe your ideal morning (not necessarily your regular morning) with a cup of coffee?

An "ideal" morning? I think I'm getting older, man. When I'm actually able to prepare a morning cup, I've been using the Breville Barista Touch to make myself an Americano (Kuma, Bright, East Africa washed beans). In addition to sugar, I've been cutting back on the dairy. Which, when you're a guy in his mid-30s, every little bit of fat takes ten-times more discipline to keep off. By the way, that machine is by far the most luxurious appliance to grace our kitchen counter -- I also use the hot water feature to make oatmeal!

For your 'every day' coffee (like Starbucks), do you wish anything different/more from it?

I'm usually up early during the work week, so I'm usually not conscious enough to make coffee. If I'm lucky, a quick espresso shot from the Breville is the most I can manage before I'm out the door. But inevitably more caffeine will be needed by the time I arrive at work. There's not a great selection of cafe's near my day job, so Starbucks becomes the best option for me.

I usually order a Blonde Americano, which seems to do the trick. Prior to their Blonde offering (I believe it was introduced in 2018), Starbucks roasts were largely dark and oily. Hence the need to cover up the bitterness with dairy and sugar. As someone who has come to prefer lighter roasts, this has been a welcome development, and a signal from one of the largest coffee companies that they're moving to embrace "third wave" coffee -- which has been covered extensively in previous issues.



I like the Blonde Americano, it's not the most exciting coffee or a complex flavor profile, but certainly an improvement over the alternative. I say this as I sip a Burundi natural V6o pour-over!

Do you consider yourself a connoisseur?

I literally had to look up the definition of connoisseur to determine the criteria for this label. Merriam-Webster offers two descriptions: "(1) An expert -- one who understands the details, technique, or principles of an art and is competent to act as a critical judge; (2) one who enjoys with discrimination and appreciation of subtleties." By that definition, I would probably put myself in the latter description rather than the former.

I do enjoy the subtleties of coffee but would by no means consider myself an expert. I reserve this status for licensed Q Graders and roasters, whose job it is to judge coffee for quality, purchase, and preparation. I know about coffee but have never worked within the coffee industry, not even as a barista.

So, I'm more comfortable calling myself a coffee enthusiast -- someone who appreciates coffee, the process, and has lots of thoughts and opinions -- but whose judgment people would probably not pay me money for (at least not in coffee).

For anyone getting into the craft of coffee, do you have any advice/thoughts?

For coffee newbies, just try a lot of coffee! Different brew methods, roasts, origins. Talk to your local barista and don't be afraid to use wrong terms to describe coffee. I once heard someone describe a coffee as a "meaty chili" at a cupping -- and they were not wrong!

I would also say that there is always more to learn about coffee. From coffee farming, trading, roasting, brewing, and quality -- you can never know it all, which is what make it such a fascinating beverage in my opinion. Finally, I'd suggest new folks gain an appreciation for the folks at the front of the coffee pipeline.

The hard work and care that coffee farmers put into their product is deeply humbling. Their contributions can be easily forgotten by those of use at the end of the pipeline line receiving the final product.

Final thoughts on your work with the magazine?

It has been interesting to see the magazine evolve over time. There is a lot more that goes into this project than just layout and design. Workflow, publishing schedules, content format, and image availability all come together to tell the final story -- so it's always a little like putting together a puzzle with the pieces you have for each issue. I always wished we had more time to work on each issue but, I am still very proud of the work we have created together.

Joseph Robertson
extractedmagazine.com



VIDEO

The Man Behind the Look

Extracted Magazine



Coffee Facts



Coffee Cherry

Common term for the fruit of the coffee tree (which is a stonefruit, like a cherry). Each coffee cherry contains two regular coffee beans (pits), or one peaberry.

The background of the entire page is a soft-focus photograph of several wrapped gifts in brown paper, some with black ribbons, and sprigs of greenery like pine or eucalyptus. The gifts are scattered across the frame, with some in the top left and bottom left corners, and others more centrally located but blurred.

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Exploring Portland Oregon Beers and Brews Part 3

ARTICLE BY:

Eric Bierker

Eric Bierker is a high school counselor by day and writes in his free time about food, beer, culture, and philosophy/theology for magazines and also at <http://bierkergaard.blogspot.com>. He earned a Ph.D. in Educational Psychology from Temple University and is an expert on the transition to college. He has written a book "On The Edge: Transitioning Imaginatively To College" which is available on Amazon in both a hard copy and Kindle. He lives in Columbia, Pennsylvania.

After departing from the Olympia Bar and undergoing IPA Therapy, I entered the silent misty Portland streets to make my way back to Hotel Dossier. My primary objective when visiting a city (small or big) is to zero in on a central location for lodging, a home base, where everything I want to see at do is walkable. Walkable for me, is everything



is within a five-mile radius of the hotel. I am not an AirBnB user. I like to do my thing and not feel like I am treading in someone's private quarters.

Off in the near distance, through the haze, I see a sign for Public Domain. A coffee shop within a block or two of my hotel. This café was to become my first cup of coffee every morning while in Portland. I discovered that

many coffee shops didn't do Pour-Overs. I suppose too time-consuming for busy shops. But, Public Domain did. The coffee bean that became the go-to was a Ugandan Kasese Naturally Processed coffee with all of those elusive blueberry notes that I love it in my cup. I tweeted and posted a picture of how delicious the Ugandan coffee was and some Ugandan dude on Twitter



seconded my opinion. He admitted that he could be biased.

As I entered the hotel doors, I made a mental note of the 40 or so food trucks a block away. Apparently, the block has been sold to a developer which makes me sad.

The food trucks served up a diverse array of ethnic cuisines and would be where I'd eat most of my breakfast meals and dinners. Landing so close to a food truck mother lode was purely dumb luck. I knew that food truck culture in

Portland was world-class but I didn't anticipate that it would be less than a block from my hotel. As noted in Part I, the decision to visit Portland was three-fold: Specialty Coffee, Craft Beer, and Food Trucks. And I had all three in my sights.

As a special bonus, being a major book-lover, was to visit the world-famous Powell's Bookstore, which I did one morning before Christmas once it opened. I swooped in like a literary hawk, bought close to a hundred dollars of books and other related



accouterments (like a Powell's Bookstore travel coffee mug), and I was out the door before the hordes. In the early AM and the PM, after the day of eating and drinking concluded, I'd read.

Early Christmas Eve morning, I had walked a decent distance to get to Revolution Coffee. A Mexican based café and pastry shop. It opened later than its Facebook post stated so I had to recircle back. It had the spirit of Che Guevara and other revolutionary figures and their visages were all over the walls. I found it an irony of

the highest order that it only allowed customers to use the restrooms. How bourgeoisie! It just identified the tension of being philosophical vs. practical. At Revolution, I had some solid Mexican-grown coffee (good, not great) but also some very tasty warm bread rolls fresh from the oven. I also had another shot of caffeine at Water Avenue Café, an espresso with a side small glass of seltzer which is customary in all legit spots. I also bought a bag of El Salvador coffee beans that



had been aged in Pinot Noir wooden barrels. My coffee snob friends and I in Pennsylvania quite enjoyed it.

There were many other places I visited...great cafes, stellar craft beer establishments, delicious restaurants and food trucks. I couldn't detail them all as this three-part essay which is already quite long.

Portland wound up being a truly wonderful place to visit. From meeting cool people, from there and all over the world, to the beer, coffee,

food, and books, it was everything I had hoped. It now being July 2019 as I wrap-up up this essay, the memories, like tastes, linger in my mind.



VIDEO

Kalita Wave Vs Fellow Stagg

Extracted TV



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READERS QUESTIONS

I love super dark roast, what am I not 'getting' about coffee?

This is a deep question, one which cuts to the heart of the 'rift' which seems to separate everyday coffee drinkers and those who would consider themselves enthusiasts, into 'craft' specialty coffee.

I think most would dismiss this by saying "well that's just your personal preference." But let's dive in and see what we can figure out.

I'll start by describing my own experience, which is also an experience many others have had.

My initial foray into coffee went like this: I tried "regular" coffee and hated it, so I started on mochas. Mochas and heavily flavored drinks turned into lattes. Lattes turned into cappuccinos. Cappuccinos gave way to straight drip-brew which I added cinnamon to cut the bitterness. All of this happened under the umbrella of very darkly roasted coffees. THEN I had light roasted coffee, and was very intrigued, and delighted. When I went back to the darkly roasted coffees, they suddenly tasted HORRIBLE.



Is this just a case of 'i have different taste for coffee'? I don't think so. I really quite enjoyed the darkly roasted coffee when it had milk, and of course sugar and flavorings. In fact, I still on occasion enjoy a darkly roasted coffee that has milk. There's a particular interaction that happens between the steamed milk and the roasted oils and sugars of a dark coffee which doesn't happen when the coffee is more lightly roasted.

You can probably sit there and imagine the sensory experience of drinking a rich heavy darkly roasted latte. There's a lot of actual natural sweetness, largely due to the steaming of the milk, but the sugars and fats of the coffee combine so well with that milk sweetness and augment it. This experience cannot be replicated easily with a lighter roasted coffee. In fact, a lighter roasted coffee combined with milk can often actually taste sour. This is due to the higher balance of natural acids presented in a lighter roasted coffee. These acids are resulting in flavors like lemon, strawberry, jasmine, and all these bright/delicate tastes which are unique to the origin of the coffee.

So you might be inclined to think, ok, for milk-based coffee drinks it's all about the dark roast, and the brewed coffee drinks its all about the lighter roast.

That's not a bad line of thought. This is one of the major reasons dark roast is so prevalent because milk-based coffee drinks are the most commonly ordered drink in a cafe. It's



rather ironic because the milk is added to the coffee to make it more palatable and enjoyable, a dark roasted coffee that wouldn't be terribly enjoyable on its own.

This brings me to the point earlier on where I mentioned the coffee suddenly tasting horrible. What happens when you roast a coffee dark?

Well, you start off caramelizing the sugars, and that is a nice experience. This happens a little bit into light roast, especially in medium, and you really get there towards dark. Most dark roast though is deeply dark. Just imagine cooking a steak through rare, medium, well done, and then past well done. What would that steak taste like, and what would you have

to do in order to enjoy it? It would taste rather like char, right?

When you hit the deeper stages of dark roast, you start burning the outer layers of the coffee, then sugars, and eventually you burn the oils as well. Char becomes a dominant flavor. Most people dismiss it as bitterness which is naturally inherent in coffee, and it becomes a huge turnoff for people getting into the drink. If you compare a dark and a light roasted coffee side by side, the most dominant difference you'll notice is that presence of char. Other things you can find include tastes which are the result of burning sugars and oils, but these I think are a little harder to specifically pinpoint, though you can easily taste them.

BUT

There are absolutely people who proclaim to LOVE this part of coffee. People who declare that good coffee should have this char. People who love in their bones the bitterness, which oftentimes as far as I can see has no redeeming quality other than specifically bitterness (no real taste to it).

This is apparent if you check out my 'Upgrade Your French Press' video, in which I describe the process of removing the top layer of your brew before pressing.

This largely removes oils and CO2 which have no impact on the actual taste of the coffee other than to make it more bitter and to mask the actual flavors inherent in the press. The comments in this video are extremely polarized. On the one hand, you have people who LOVE the result and it's vastly increased their appreciation of a French Press and their coffee. On the other you have people who decry me for removing "the best part" of the coffee, and that I'm an idiot.

I have plenty of objective analysis to show this part of the coffee is NOT the best part of the coffee, and in fact, provides no redeeming quality in terms of the natural and roasted taste of the coffee.

However ...

There are clearly many peoples of the world who deeply love these tastes which are a result of what I would personally consider an error in the roasting process. Why burn your coffee? The answer is clearly because lots of people love it.

So, why do people love dark burnt roasted coffee, and can't seem to get into the unburnt, the more balanced and more lightly roasted coffees?

I've written in the past about how dark roast destroys your senses. I have a feeling still that there can be some truth to that. The experience of drinking very darkly roasted coffee is quite assaulting on the senses compared to enjoying

something like a light roasted naturally washed African coffee, which could be very delicate in terms of flavor. I would say, someone who regularly drinks a dark roast coffee, even if it's a paper filtered brew with no milk/sugar added, who then tries to drink a light roasted washed processed Ethiopian, will not taste anything but bitter water. My recommendation is the same as with sugar ... cut it out completely for a month and then see how other things taste to you.

With that being said ...

I've seen people have particular experiences which suggest the ability to taste and enjoy different aspects of coffee could certainly be highly genetic. I think it's easy to accept genetics can have a huge impact on our taste and smell, but what effect does this have on the enjoyment of coffee? This is largely unknown.

Jesse, [over at Conduit Coffee](#), told me an experience he had and witnessed with someone touring his roaster.

[\(By the way, if you want a tour of a small local roaster, check out this page on Airbnb\)](#)

Jesse has a 'bitterness' tasting kit. He had a visitor exclaiming she could not enjoy light roasted coffee and much preferred dark roasted coffee. So Jesse brought out the bitterness tasting kit. He tasted the kind of bitterness which is what you'd find in a light roasted coffee (different than the bitterness of a dark roast due to char). To him, this bitterness was almost non-existent. When his visitor tried the same thing, she couldn't handle it in the slightest.

It was a huge assault on her senses.

So clearly there is a lot we don't know about coffee, and how different people taste.

If you feel stuck on dark roast, you might not actually be misunderstanding anything. You might just actually not be built to enjoy a lot of coffees. On the other hand, maybe there is a way you can retrain your palate and find a path into that world.



Got Coffee Questions?

[**Email the Experts**](#)



IKAWA

— AT HOME —

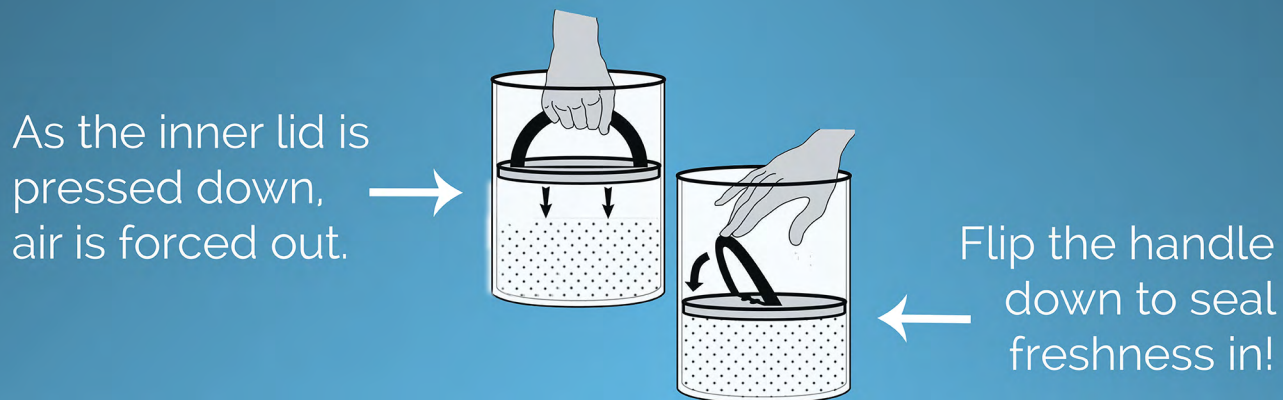
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Happy 1 Year Boon Boona

Coffee Lovers Radio



COFFEE LOVERS RADIO - MAKE AND DRINK BETTER COFFEE

CLR-E153: Happy 1 Year to Boon Boona Coffee

30↶

00:00:00 / 00:21:38

↷30



libsyn

On this episode we celebrate Boon Boona Coffee's 1 year anniversary in their cafe location with a bag of their Rwanda Hingakawa which they Barrel Aged in an old wine barrel.

Hosts

Joseph Robertson, Extracted Magazine

www.extractedmagazine.com

Jesse Nelson, Conduit Coffee

www.conduitcoffee.com



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A Fond Farewell

This has been a particularly interesting and challenging issue to put together. It's tough to look the past 6 years and say farewell (in terms of working together anyways) to Michael, who has been such a long term part of the magazine.

When I started this magazine at the very beginning, it was a much different world and landscape. I also knew a whole lot less than I do now. Over the years the content of the magazine evolved and became more focused.

I have a deep passion for all the people involved in coffee, the stories and history of those people and the land, and the magic inherent in coffee because of all this. The craft of coffee is very important to me, and Michael helped elevate the craft of the magazine in the same way.

It's been a challenge transitioning back to doing all the parts of the magazine. Fortunately I have all the good work he's done along the way (and if I get stuck he's still available to help here and there).



In many ways this issue is a catharsis for me, as well as a fond farewell and tribute to someone who has done a whole lot to help bring Extracted where it is today.

I hope you appreciate the craft as much as I do.

These Wild Times

So you may have noticed that this issue was rather delayed. With the onset of COVID-19, and subsequent quarantines (I am in the Seattle area which is home to the first outbreak of the virus in the US), everything has been tossed up in the air.

Life has changed. I did myself get sick. It could have been this

virus, it could have easily been something else. (Don't worry, I am doing just fine) These challenges along with daily life changes are making for a much different world.

The coffee industry is being hit hard. We don't actually know the extent at the moment. We do know that all over the world, little independent coffee businesses are going away probably every single day.

Now is the time to come together as a community. That is made all the more difficult because we can't actually physically be together as a community. Fortunately we have the ability to sustain, and build connection virtually.

All I can ask of you is this - there is no more important time than right now to support your local businesses. Even if you can't go in physically, you can almost certainly order for delivery by mail. Buy your coffee from local roasters online, even if you have no idea how good the coffee is going to be. Now is the time to support our most vulnerable and most precious people (in all the possible meanings of that statement).

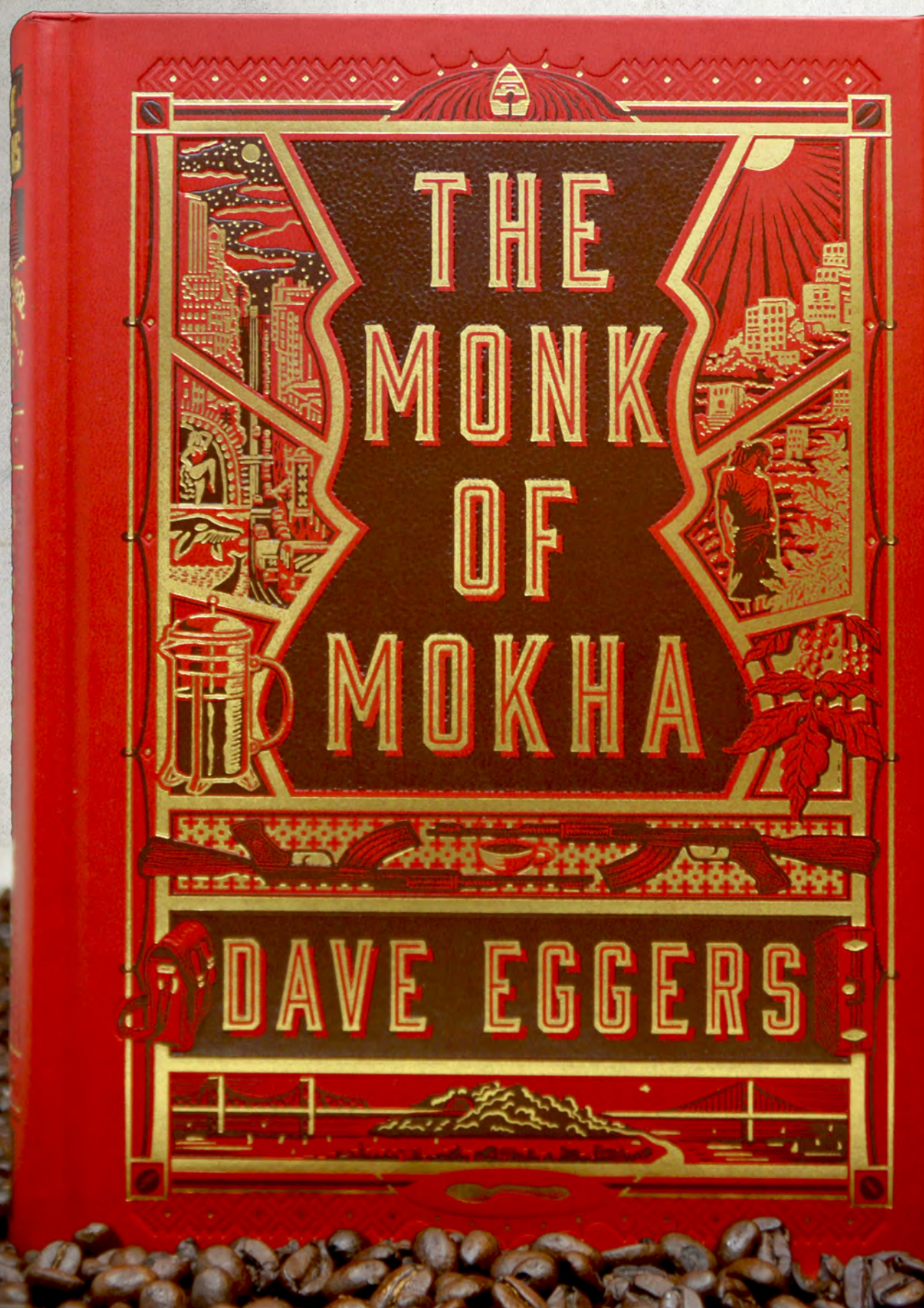
To you reading this, I hope you stay safe and stay healthy. This is a serious time, but we will persevere and be ok. If you'd like to reach out and talk, I am always available via email -

joseph@extractedmagazine.com

God bless,
Joseph Robertson

“AS GRIPPING AND CINEMATICALY
DRAMATIC AS ANY FICTIONAL
CLIFFHANGER” —*The Washington Post*

READ MORE



Monthly Coffee Chronicles

A white ceramic mug filled with black coffee sits on a light-colored surface. Next to it is a folded newspaper, showing columns of text. The background is a solid light beige color.

Children As Young As Eight Picked Coffee Beans On Farms Supplying Starbucks

This is the challenging truth about coffee production which no one wants to see. It's a hard business in hard parts of the world, and often times children get roped into it. ▶ [Read More](#)

Is Coffee Good For You?

I often stay away from health related coffee content, but this article is actually a pretty good run down of the facts as we know them today in relation to coffee and your health. ▶ [Read More](#)

The Crop Software Behind Your Daily Cup of Coffee

This is a lengthy read, but it is a very interesting in depth look into the production of coffee. ▶ [Read More](#)

Coffee Lovers Head to US Championships in Costa Mesa

One aspect of the coffee world you probably never see are all the professional competitions. Baristas from all over the world compete regularly in different categories. Its definitely something fun to check out.

▶ [Read More](#)

NOTE: As of the publishing of this issue, the spread of coronavirus has shut down all of the competitions this year, however you can still check out a lot of past competitions.



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