

travel & escapes



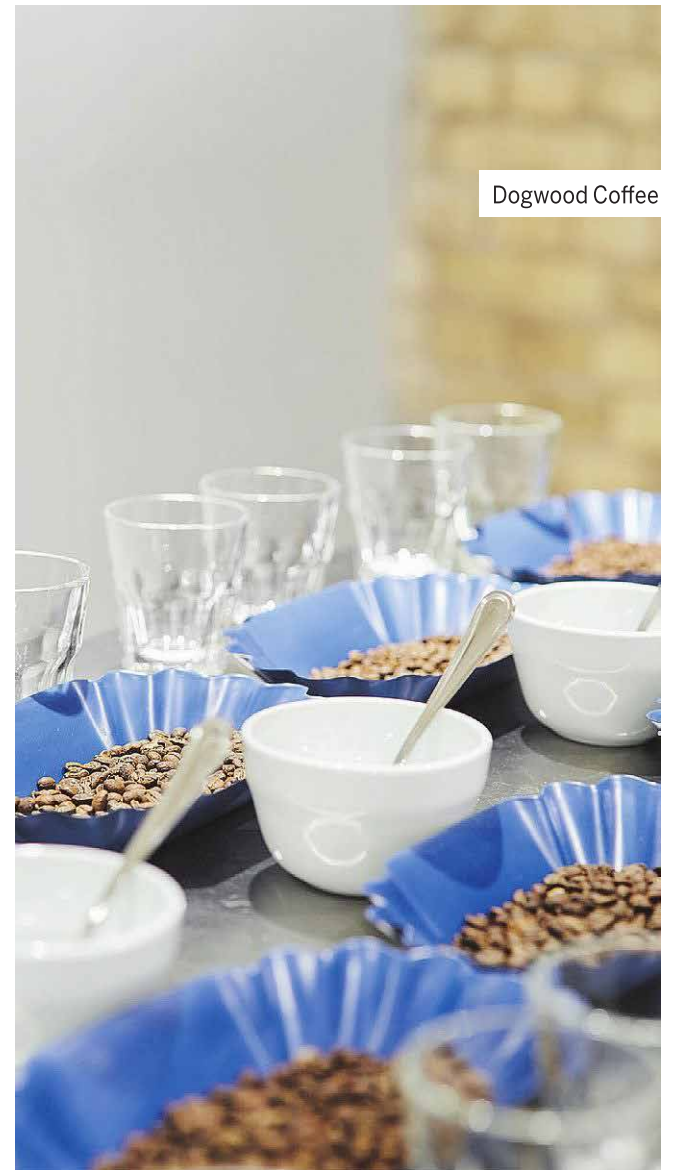
Cold draught coffee, Fresh Cup Coffee

HANDOUT



The Loring Kestrel 35 Roaster, Propeller Coffee

DEREK SHAPTON



Dogwood Coffee

SIMEON RUSNAK

Bean there, drank that

Micro-roasters and independent coffee shops are changing the way we order and enjoy a good cup of coffee. And it's about more than just the hipster barista and speciality equipment.

Here are five small roasters worth travelling for. By Pay Chen

FULL STEAM COFFEE

Guysborough, N.S.
Glynn Williams, a former Toronto Bay Street executive, opened up the Authentic Seacoast Company and launched Full Steam Coffee as a way to revive the 400-year-old trading tradition of Guysborough Harbour, N.S. Located on the eastern edge of the province, Guysborough has seen a decline in its traditional industries of lumber and fishing, but a local coffee roaster has managed to employ more than 20 people and keep the trading tradition alive.

Full Steam Coffee roasts certified organic and fair-trade beans, with the goal of highlighting and reminding coffee-sippers of the rich Maritime history. For example, the Louisbourg 1713 French Roast was developed with Parks Canada to celebrate the 300th anniversary of the Fortress of Louisbourg.

The most popular coffee by Full Steam is the Perfect Storm Dark Roast; it's big and smoky, with notes of baker's chocolate and cocoa. The kind of brew you'd want to weather any storm that blows your way. For a true east-coast experience, visit the skipping stone Café & Store on the picturesque Guysborough Harbour, where you can sip a cup of Full Steam brew and enjoy fresh treats from a nearby bakery. *72 Main St., fullsteamcoffee.com*

FRESH CUP ROASTERY

Saanichton, B.C.
If one city in Canada had coffee culture before the rest of the country caught on, it would be Victoria. Home to a surprisingly large number of coffee roasters, the West Coast folks have long been flush with good beans in addition to their great weather. Who says you can't have it all? Fresh Cup Roastery Café, about 20 kilometres from downtown Victoria, is a favourite meeting spot for locals to enjoy fresh food and just-as-fresh coffee. President Jim Townley start-

ed roasting coffee in his garage 17 years ago. Townley saw how much energy was being used to roast coffee beans and created the Roastaire™ — a sustainable roaster that reduces emissions and energy consumption. Always aiming to be a leader in coffee trends, Fresh Cup recently launched the first "cask conditioned craft coffee" in Canada. Green coffee beans are infused with bourbon, amber rum, apple whiskey, wine or beer, and aged in bourbon casks before roasting. *104-1931 Mt. Newton X Road, freshcup.ca*

MONOGRAM COFFEE

Calgary
Three friends, each with several years of café and roaster experience behind them, launched Monogram Coffee in Calgary just a year ago and opened the doors to their second café in February, this year. Jeremy Ho, Justin Eyford and Ben Put aim to bring in-season coffee to Calgary's caffeine lovers. Choosing beans as fresh from the harvest as possible means they can preserve the vibrancy of the flavours, and offer a constantly new and changing selection of coffee.

Their beans are roasted at Transcend Coffee in Edmonton and brought to the cafés. Seasonal lattes are always popular at Monogram Coffee and java fans are happy the guys have re-released their Galaxy Hopped Cold Brew — a cold brew of Ethiopian coffee with the addition of Galaxy hops to add a fruity, tropical flavour. The café is bright with a sleek, modern design, and those who can't sit and sip can serve themselves a cup of hot coffee from one of several keg taps and settle their bill on their own at the "honour bar."

Though the people running the café may be young, their team has won the last four National Barista Championships and Put took home third place in the 2015 World Barista Championship. It's

fair to say that Calgary is home to coffee champs. *4814-16 St. SW; 420 2nd St. SW, monogramcoffee.com*

DOGWOOD COFFEE

Winnipeg
Winnipeg has experienced a boom of excellent coffee shops in recent years. Several experienced roasters (Green Bean Coffee, Black Pearl Coffee) existed long before that, but independent shops dedicated to serving these fragrant beans were much harder to find.

The Canadian outpost of Dogwood Coffee — the original location is across the border in Minneapolis — roasted its first batch of beans in February of this year. Three Manitobans — each with a café under their belt — opened their roastery and café in a historic warehouse snuggled in the trendy Exchange District. Locals can sip on the popular Neon Espresso blend (comprised of Costa Rica Santa Marta, Brazil Passeio and Colombia El Meridiano), or a glass of wine and watch their favourite beans go through the roasting process.

True coffee enthusiasts will want to get their hands on the unique beans and blends from small growers and producers in Columbia, Brazil and Ethiopia. The tasting notes include descriptions like, "strawberry wafers," "white gummy bear flavour" and "notes of currant, raspberry and raisin." Watch

out, wine adjectives; coffee is catching up. *171 McDermott Ave., dogwoodcoffee.com*

PROPELLER COFFEE

Toronto
It's a story that reads like TV show premise: a man becomes one of the first customers in his neighbourhood's new coffee shop, strikes up a friendship with the owner, they dabble in projects together, and with their mutual appreciation of good coffee, they decide to start a coffee company. In a few short years, they become one of North America's top specialty

roasters. That's the story behind Propeller Coffee. In the TV version, chaos ensues. In real life, new business partners Losel Tethong and Geoff Polci surprised many by winning the award for 2016 Micro Roaster of the Year. Environmentally minded patrons will be happy to know they use 100 per cent renewable energy and 100 per cent of their gas is sourced from landfill gas projects that tap decaying organic matter in the landfill.

A former metal factory with high ceilings and exposed brick, Propeller also

doubles as a unique event space. Relax in the sun-lit, rustic café with its long wooden tables and mismatched chairs, and sip one of their top roasts: ace espresso — a medium/light roast made up of a seasonal blend of African and Latin American coffees, or the Turbo Espresso, a more traditional espresso style in a medium/dark roast, darker than the Ace and made of a seasonal blend of two south and Central American coffees. *50 Wade Ave., propellercoffee.com*

Weekend Post

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Award-winning flavours.
Exciting taste innovations.**

