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LIQUID CULTURE

Brave New World

Your Passport to Coffee Nirvana



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RIESLING'S REVIVAL



The best, brightest and flat-out most interesting coffee happenings across the globe

IT SEEMS ONLY FITTING that a stimulating beverage like coffee should always be on the move. From its beginnings in Ethiopia, the coffee bean has ridden by camelback to the Middle East, crossed the Mediterranean in Viennese sailing ships and been smuggled into the New World by a French soldier. It inspired a cantata from Bach and helped fuel the French Revolution. And its domain has only expanded over the years. Today, coffee is grown on five continents and enjoyed on seven. (Did you know McMurdo Station in Antarctica has its own coffeehouse?) More remarkably, it continues to inspire new ideas and new ways to grow, distribute and enjoy it. We've scoured the globe for some of the most fascinating aspects of coffee culture, from ancient traditions to cutting-edge innovations.

Sit down, pour yourself a cup and take a tour of the world of coffee with us.

Story by HANNAH C. FELDMAN AND TRACY HOWARD



Oslo, Norway

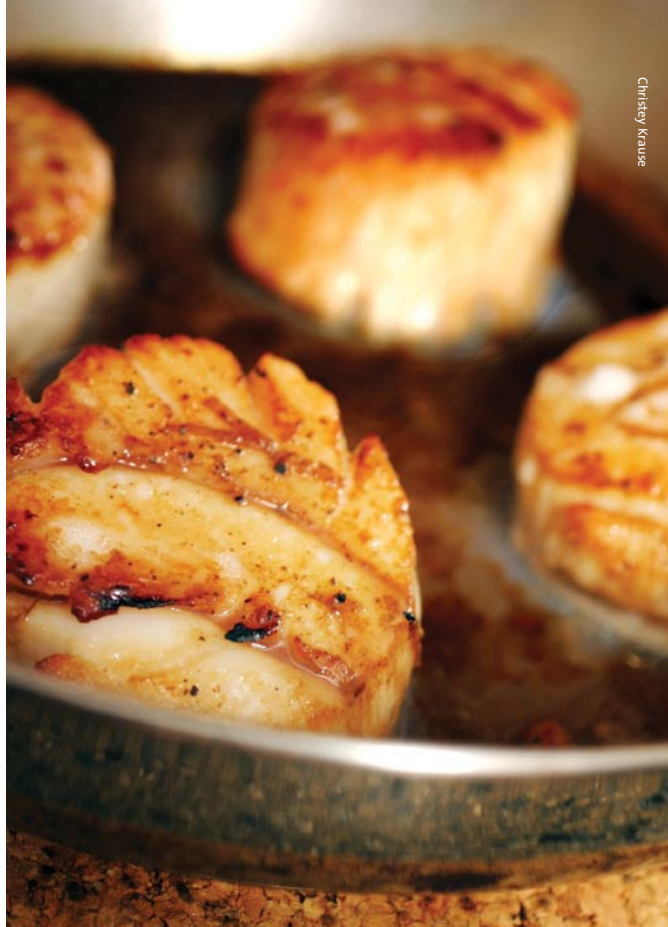
SMALL WONDER THAT CHILLY Norway is obsessed with a warming beverage like coffee—it has one of the highest per capita coffee consumption rates in the world. That enthusiasm has put the country on the forefront of **quality control efforts** in the coffee industry. The Norwegian Coffee Association regularly tests random samples of ground coffee from grocery stores to ensure that the grinds adhere to its standards. Heck, even 7-Eleven has gotten into the act, with a pilot project that sent employees to train at Tim Wendelboe's eponymous roastery and coffee education center. "I personally trained about 250 7-Eleven employees in a couple of months," says the 30-year-old Wendelboe, who is the 2008 Nordic Roaster champion and 2004 World Barista Champion. "We cupped coffees and made espresso drinks together." timwendelboe.no

Dublin, Ireland

FOLKS IN IRELAND ARE OFFSETTING their coffee consumption by buying their beans from the Java Republic. This **carbon-neutral roasting facility**, on the outskirts of Dublin, manages the 26,000-square-foot facility with wind-powered electricity, a wood-pellet heating system and rooftop solar panels. They roast "coffee with a conscience" on gas-powered roasters and purchase carbon credits to offset any emissions from the roasting machines. And the Republic's got a growing number of like-minded allies around the world: Other carbon-neutral coffee companies include Thanksgiving Coffee in California, Dean's Beans in Massachusetts and Doma Coffee in Idaho. javarepublic.com

The scenario in which I tend to fall in love with coffees the most would have to be on the cupping table. While I'll always enjoy sitting in a cafe with a great espresso or filter coffee, there's something quite special about getting to know a coffee through cupping. The lack of distractions and the greater intimacy with the brewing process mean you get a much greater insight into a coffee. One cup that stood out over the last few years was a Yirgacheffe. I love when a coffee can have tons of fruit without becoming tangy or overly snappy. I'll always remember how much fruit was articulated in that cup, and how sweet and clean it was.

Stephen Morrissey, 2008 World Barista Champion



Christey Krause

Melbourne, Florida

HUSBAND-AND-WIFE FOOD BLOGGERS Peter and Christey Krause created these delicious espresso-glazed scallops for the online cooking competition Royal Foodie Joust, but they're certainly no strangers to **cooking with coffee**. Chef Peter (Christey takes the pictures) even created a four-course dinner this past Christmas Eve using coffee in every dish, from quail-egg benedict on coffee muffins to coffee-braised buffalo over pasta.

Honey-Espresso Glazed Scallops

- 1 cup espresso, brewed with crushed peppercorns
- 1/2 cup white wine (Krause uses Pinot Grigio)
- 1 tsp. lemon zest
- 1 lemon, juiced
- 2 Tbsp. honey
- 4 diver scallops (roughly 10-12 oz.)
- Kosher salt and coarse-ground black pepper
- 1 Tbsp. olive oil
- Garnish: 1/3 fresh pineapple, sliced thinly and fanned

Simmer espresso and wine in saucepan until reduced by half. Add lemon zest and juice. Whisk in honey and continue simmering until sauce thickens. Coat scallops in salt and pepper. Heat a separate saucepan (not the one cooking the glaze) and add oil over medium-high heat. Sear until scallops are golden on both sides. Remove scallops from heat and pour enough glaze to coat them evenly. Place scallops under broiler until glaze caramelizes (less than 5 minutes). Garnish and serve.

Peter Krause, fotocuisine.com