

COFFEE & KIN

VIP MAGAZINE - NOVEMBER 2022



What's *happening* at Coffee & Kin HQ?

New Coffee Gifts!

We are just about to launch our new range of Christmas Gifts for 2022.

We've been working really hard behind the scenes to collate a fabulous range of coffee gift boxes and hampers for him, her.... in fact for everyone!

We have a new Coffee & Book Box, Girls Night In Hamper, Espresso Coffee Box and the absolute Ultimate Coffee Hamper, which is perfect for sweet treat and coffee lovers!

We hope our new gifts will bring more smiles to people's faces. Ultimately, that's all that matters.

Black Friday looms and we will be doing our best to showcase what we have to offer.

Hopefully by taking part in online gift fairs and events such as Black Friday, more and more people will hear about Coffee & Kin.

As a loyal subscriber, we don't want you to miss out. Here's your very own **15% off VIP discount code**, which you can use as many times as you like until the beginning of December.

VIPCHRISTMAS

Thank you as always for supporting us.

Ruth & Mark



This month's Coffee

Our November coffee is a seriously tasty single origin from Brazil. It was roasted by the team at Northside Coffee in Northumberland.

About the coffee:

Producer: Carlos & Renata Pellicer

Altitude: 1100 masl

Varietal: Yellow Catuai

Process: Red Honey

Tasting notes:

Cherry and maple syrup.

About Northside Coffee:

My name is Adam and I am the owner and roaster at Northside coffee in Morpeth, Northumberland. I have been in the coffee industry for a number of years, starting life as a barista trainer then working through sales & account management roles. After moving through these roles I found myself losing touch with two things I liked about the coffee industry, the connection between people and the focus on quality. So I started my own business to offer local independent businesses high grade quality coffees with the focus and attention a smaller local supplier could do, whilst sharing connections with the producers.

I've been lucky enough to gain lots of knowledge and experience, working with some great people and doing various Specialty Coffee Association training courses which I am able to pass on to my customers in the hope they will ultimately serve better tasting coffee in their business.

With the current climate crisis having a huge impact on the area around the world suitable for growing coffee, every purchase of coffee helps plants trees through Ecologi and each month a separate donation is made to support different climate change projects.



"Preventing deforestation and planting more trees is a key strategy for climate change."

Extra Info about the Coffee

Sustainability is big in every industry now, in particular climate change, which is huge in the coffee world. I tried coffee from Ana (who is the granddaughter of the farm owners) and initially really liked the taste. After finding out more about them, I was even more impressed and felt like their farm would be a perfect producer to work with.

A third of the land on MIO's farm is dedicated to growing coffee, the rest of the land is dedicated to native trees, wild life and animals to protect the balance with the natural environment. MIO operate with a self-sustaining and organic farming approach, their compost is entirely homemade with waste products from the farm itself; coffee straw, coffee husk, wastewater from coffee processing and cattle manure from MIO's cows.

They are also a home for bees and beehives due to their commitment to planting native trees alongside their coffee trees. They aim to ensure that the farm works as a functioning ecosystem, with animals and plants living in balance. These bees help to improve the quality and yield of each year's crop.

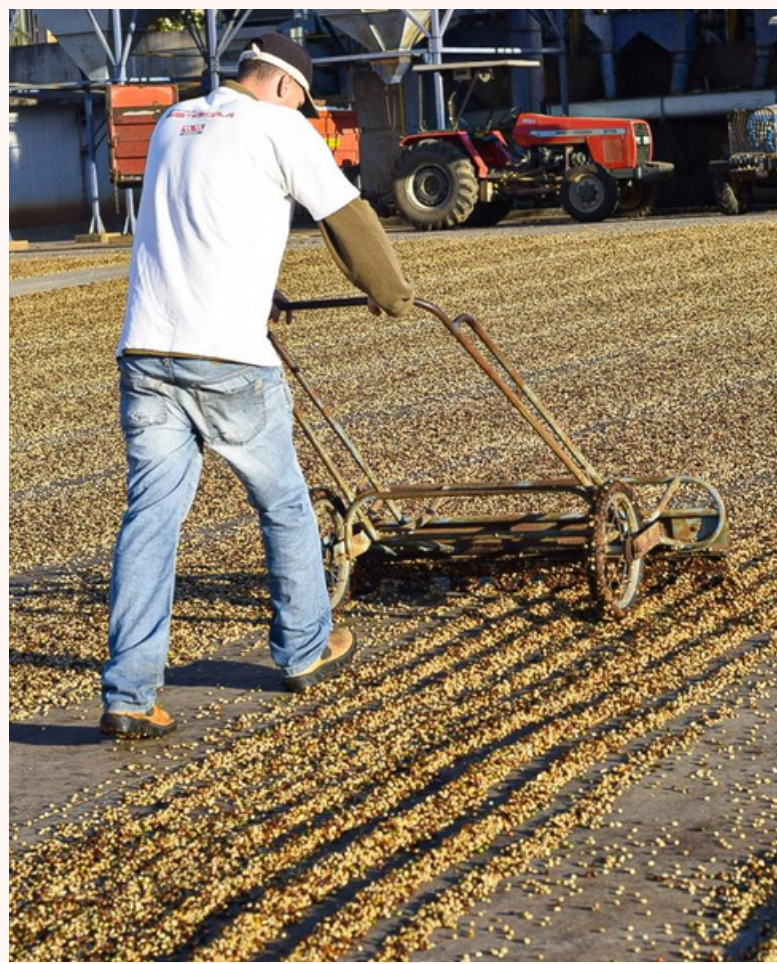
About Lot 1930 from MIO

The town of Monte Santo has a strong Brazilian carnival tradition, which has been celebrated every year since 1930 and is the inspiration behind the name for this lot of coffee. The town's streets close and rival groups, Braz and Belem, battle it out in parades. This coffee is a perfect link to the traditions of Brazil and its coffee taste profile. The yellow catuai variety is red honey processed creating a creamy espresso body with hints of cherry & maple syrup.

Traceability

MIO pride themselves on a 100% traceability guarantee for the entire crop every year. Each stage of the journey, from where the cherries were harvested, which trucks moved them, how and when they were processed, is tracked using satellite imagery. Being a technology-driven farm improves the farmworkers' quality of life, ensures an abundant harvest and guarantees the highest processing standards for the crop.

Their state-of-the-art processing facilities include: a wet-mill, concrete patios, raised beds, ambient-air drying rotating machines, wood silos, cross-beater hullers and a density separator. The beans are then sorted further according to size and colour using an oscillating screen and optical-electronic system.



The Roaster

We asked Adam a few questions about the roastery. Let's see what he said.

Describe your roasting style in 3 words.

Coffee For Everyone

What's your favourite way to make coffee?

A v60 pourover is by far my preferred way to brew coffee for myself. Firstly the process is easy and enjoyable but also simple to repeat or tinker with to highlight any desired taste. It's also a great way to taste and compare different coffees, if all variables (water, coffee dose, temp etc) are kept the same.

Tell us about your most memorable cup of coffee.

The most memorable single coffee I can remember was whilst testing espresso brew recipes on a Synesso espresso machine for the first time. The coffee wasn't anything outrageously expensive or exotic, but what was eye opening at the time was how the taste of the same coffee brewed as an espresso could change so dramatically by slightly altering the temperature and amount of pressure used during the extraction process.

Do you have any tips for making the perfect coffee?

Buy from a local roaster to ensure its fresh. Take a little time to understand the variables that impact the taste of your coffee. Once you understand these you can then adjust one at a time to land on the taste you prefer...then repeat to help you get the taste you like again. Without knowing how much coffee you're using, how much water you're using and how long the coffee is brewing or extracting for, you'll find your coffee will taste differently each time.

If you could only listen to three music albums for the rest of your life, which three would you pick?

Foals – Antidotes

Maximo park – A Certain Trigger

Naughty by Nature – 19 Naughty III

Finally, can you tell us what makes you smile?

I'm certainly a big coffee nut and love discovering new coffees and everything that goes with Northside but nothing makes me smile like family time!

Where can people find you?



www.northsidecoffee.co



@northsidecoffeeroasters



The Chocolate

In this month's Coffee & Chocolate Club, we feature Jane from Davenport's Chocolates.

Tell us a bit about your business.

Davenport is my maiden name, I set the business up about 15 years ago with my husband Michael – and it's mostly just the two of us, with another lovely lady who I have trained to make chocolates too, called Jenny.

What inspired you to start working with chocolate?

I lived in Switzerland for a couple of years during my childhood, and the Swiss do chocolate very well, I think my fondness for chocolate began there. I used to make chocolates in my early teens as gifts for friends and family members. Then after university (1st class honours degree in Geography from Exeter) I was looking at graduate jobs, but they didn't really inspire me. So I thought long and hard about where my passion lay – and decided I could narrow it down to chocolate. I wrote a letter to a Swiss master chocolatier near London, and asked if he would train me. I ended up working for him for 7 years before moving up to Newcastle and starting our own business.

Can you tell us a bit about how you make your chocolate?

Although we are mostly stocking bars for the Coffee and Chocolate Club this month, we also make gift boxes of chocolates with different centres. We use the Swiss method of 'enrobing', which involves passing the individual centres through a curtain of molten chocolate. It's such a mesmerising process!

If you were trapped on a desert island, which chocolate bar would you want to eat for the rest of your life?

Our Hazelnut Praline Bar. I think chocolate is really nostalgic, and this reminds me of one of my earliest chocolate memories. We were visiting my parents friends house in a small village in Switzerland during the summer, and we were playing with their children. We were playing in the car and found a melted bar of chocolate in the glove compartment. We dipped our fingers in to eat it - it was a nutty praline bar, absolutely delicious!





Do you have any chocolate tasting tips?

I like eating chocolate with a warm mug of tea – though coffee does the same trick. It warms your mouth up to make the chocolate extra melty.

What's your favourite thing about working with chocolate?

The smell when I walk into work each morning. And the ongoing supply to eat too, of course!

Aside from chocolate, what other foods do you love?

Cheese, Peaches, Roast Pork, Fresh Bread, Cake... there are so many wonderful foods to choose from, and we are so very blessed to have a plentiful supply in this country.

Finally, can you tell us what makes you smile?

The pictures my children draw for me. Clouds and sunsets.

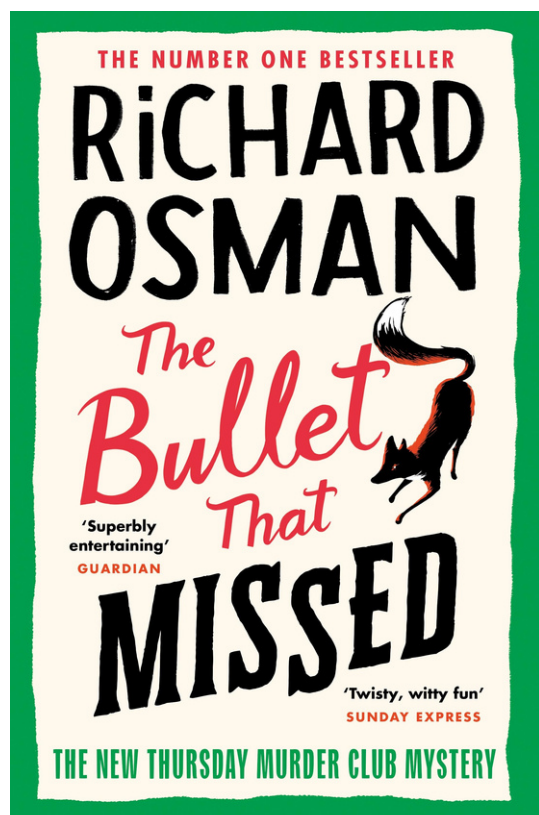
Where can people find you?

www.davenportschocolate.co.uk

 @davenportschocolates



Our book of the month



I loved the first two books by Richard Osman and I can't wait to read the third. It also features in our new Coffee & Book Gift Box.

It is an ordinary Thursday, and things should finally be returning to normal.

Except trouble is never far away where the Thursday Murder Club are concerned. A local news legend is on the hunt for a sensational headline, and soon the gang are hot on the trail of two murders, ten years apart.

Rated 4.52 on Goodreads.



Don't forget to come and say hello on Instagram.

Take a picture of your coffee, tag us in and share the coffee love!

Enjoy your coffee!

