

dining out

COFFEE & PASTRY



SPOTLIGHT

Back Porch Coffee Roasters

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PHOTOGRAPHY BY PHIL WISE



take a sip

Back Porch Coffee Roasters
1075 NW Newport Ave.
Bend
541-617-3984
Hours: Monday-Saturday,
from 6:30 a.m. to 6 p.m.

Please provide generic cutline that would cover all photos.

Capturing Modern Coffee Culture

TO DEPART ON A ROUND THE WORLD JOURNEY, all you have to do is step through the doors of Back Porch Coffee Roasters coffee house. That is to say, doing so will take you on a trip around the world of coffee.

The coffee culture has never been so popular or taken as seriously as it is today. The Northwest is a treasure trove of unique hideaways serving delicious coffee and treats. Why experience average coffee when there are places like Back Porch Coffee Roasters that serve the very best coffee from all around the world, roasted right inside the shop?

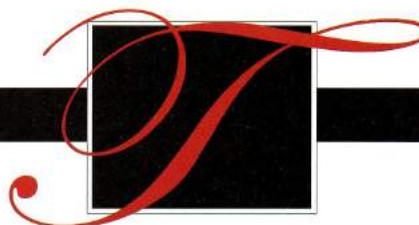
After years of roasting on his back porch as a hobby, Bend native David Beach got serious. In 2006, David and his wife Majell opened Back Porch Coffee Roasters. The Beaches share an ideal, held in many countries around the world, that drinking only coffee brewed from the freshest beans possible is an appropriately flavorful and enjoyable experience. Thus, Back Porch Coffee Roasters take a purist's approach to coffee making and consumption. Only small, high quality batches of roasted seasonal coffees are found in the shop, and nothing is served from any roasts older than two weeks.

An "old school" manual drum roaster is front and center of the shop, carefully working its magic around the clock. Special international coffees that are highly sought after regularly appear on the menu; each cup is prepared with a French press. Rich and aromatic coffees from estate farms such as Guatemala 100 percent Bourbon Finca Agua Tibia, Fair Trade Organic Sumatra Gayo Mountain, Kenya AB Thunguri and Organic Ethiopia Sidamo Special Prep are roasted in such a way that their signature characteristics dominate taste without obscuring unique qualities. The in-house favorite is the Back Porch Espresso, a blend of coffee from four countries that, when combined, make a cup that will really hit the spot on cold winter days.

The enjoyment one gets from a cup of great coffee is not only through the consumption of it but also from the environment in which it is consumed. Monthly rotations of fine art from talented local artists decorate the walls and provide fuel for conversation. Since its inception, the same crew of talented baristas has been serving the customers of Back Porch Coffee Roasters who come for one common purpose: great coffee. Select teas, dairy items and delicious pastries from local vendors are also available.

Whether you are a veteran or novice coffee connoisseur, weekly coffee tastings each Tuesday at noon present the perfect forum to learn about and sample different coffees. From field, to roaster, to an excellent brew, the fascinating journey that coffee takes to get into your favorite morning mug is reason enough to pay a visit to Back Porch Coffee Roasters. ☺

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