

ON THE TOWN

## Morning Blends

I CONFESS, I DRINK A LOT OF COFFEE — mostly because I'm really not a morning person, but also because I enjoy the rich, strong taste. Recently I met with Roast Master Stephen Bybee at Stone Creek Coffee Roasters to discover how different coffees can complement and enhance my breakfast. We tasted five and paired each with a pastry from City Market. Sip, nibble and learn:

### Market Day Blend

This coffee combines organic Ethiopian and Mexican beans to create a smooth, light-bodied flavor. The Ethiopian beans grow wild, so each cup contains a delightful, vibrant surprise of flavors reflecting various growing conditions. Spicy foods pair well with this blend, so consider a cinnamon chip scone.

### Factory Reserve – El Amel El Salvador

This limited edition Central American coffee is a dark roast that pairs well with fruits, which complement its chocolate flavor. A blueberry muffin brings out the best in this coffee, highlighting the creamy nuances and good acidity.

### Cream City Blend

Crafted from Ethiopian, Guatemalan and French Roast coffees, this top-selling blend



is naturally mellow, just like its namesake. A perfect dessert coffee, this rich, dark roast develops its flavor most fully with a chocolate croissant.

### Kenya AA

Surprisingly zesty, this bright single-origin coffee packs a punch. The beans are lightly roasted so as to not mask the complex mix of flavors. To match this coffee against a treat of its own size, try the power scone, which features nuts, currants and flaxseeds.

### Best of Colombia – Suprema Medellin

This South American coffee is known for its sweet aroma, smooth flavor and bright freshness. It has a mild nutty flavor with a gentle finish, and is enjoyable at any time of day. Consider pairing it with a cherry pecan scone.

These perfect pairings just might make waking up early a lot more appealing. **MH**

See "Resources," page 69.

— LORI VANOVER