

presented by:

**Henderson
& Glass**

COFFEE & COCKTAILS

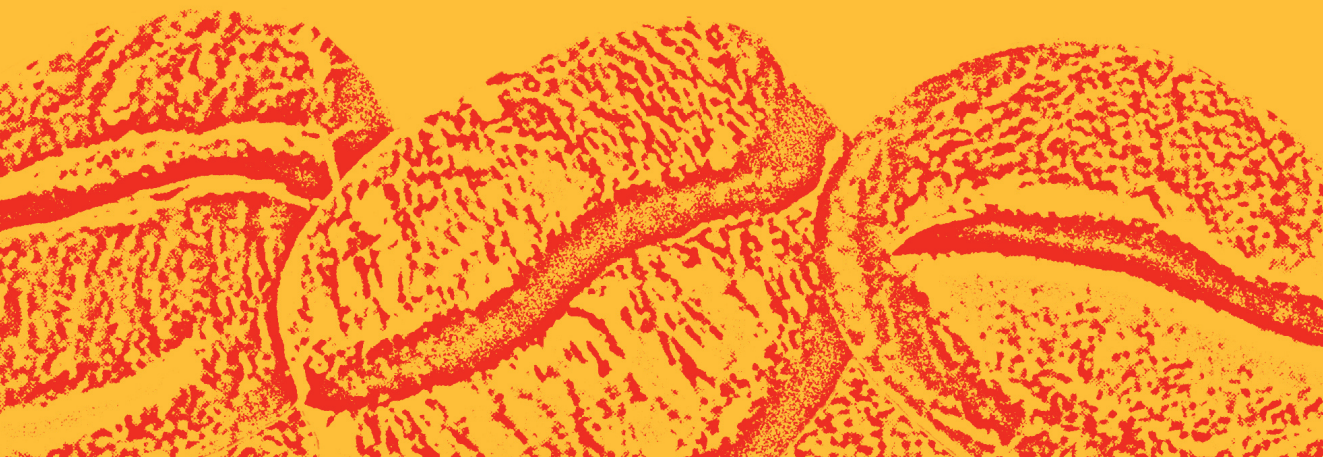
WONDERFUL BEANS | *ISSUE ONE*

11 CASTLE ST, DOUGLAS, ISLE OF MAN

HENDERSONANDGLASS.COM

wonderful BEANS

| ISSUE ONE |



WELCOME TO...

wonderful BEANS

ISSUE ONE

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11 castle street

MORE THAN JUST *COFFEE, COCKTAILS AND SLEEP*

At 11 Castle Street, we're committed to sustainability. In everything we do, from our coffees to our cocktails, we strive to have as little impact on our environment. Our ethos is also reflected in our interior. Our 'derilique' aesthetic is inspired by

the distinct distressed style associated with New Orleans. We have embraced the heritage of our building to highlight the incredible Manx stone, and utilised reused materials to create a bespoke space with minimal impact.

THE *BAR*

The bar is the centre of, well, a bar. Sounds obvious, right? Our bar is at the very heart of Henderson and Glass, the altarpiece dedicated to our favourite liquids: coffee and cocktails. The bar was made by our incredibly talented joiner, Finn,

who used the old doors of Port St Mary bank to produce the most striking focal point. A beam from the loft was also used on the top of the bar, which has brought even more texture to the space.

SHELVES

Behind our bar are some equally impressive custom-made shelves. Not only are they designed to fit the space perfectly, the shelves are also made out of

wood from repurposed church pews from Manchester. On the sides of the shelves, they are supported by old railway sleepers found at a reclaimed salvage yard in Dublin.

CARPETS

Plastic pollution is one of the greatest threats to the environment. Danish company EGE carpets use plastic bottles and fishing nets to produce carpets with contemporary designs.

HENDERSON AND GLASS

While exposing the bare bones of 11 Castle Street, a beam reading 'Henderson and Glass' was found. Instead of simply becoming a relic of previous owners, the sign became central to the project.



Henderson and Glass was not only a strong name to base the brand around, but the preservation of the sign reflects our commitment to sustainability.

WELCOME TO...

Henderson & Glass

BACK IN 1867, in the heart of Liverpool, Henderson and Glass was founded to provide two vital materials needed for industry to thrive: steel and iron.

Based in the island's capital and inspired by our namesakes, our iteration of Henderson and Glass is providing two vital substances needed for Manx industries to thrive: coffee and cocktails.

We are committed to providing incredible coffee that not only tastes great- but is ethically and sustainably sourced. We champion local and seasonal produce, to bring you wholesome and hearty dishes - from day to night.



WHAT WE PUT IN OUR CUP

Here at Henderson and Glass, we understand the importance of coffee. It goes beyond your morning cup. It is the oldest, most traded commodity that our civilisation has known. It's made of caliphates. It's grown by communities in the deepest mountainous jungles across the world. It's been the fuel for the creation of ideas big and small for hundreds of years.

We're passionate about not just coffee, but good coffee. This is not only coffee that tastes great, but also assuring that farmers and workers receive fair wages for their product. We use coffee with a speciality certification from the Speciality Coffee Association. The association has produced, alongside independent roasters, a system that judges coffee on quality and sensory experience. The speciality industry works with communities and commits to certain farms, respecting that these communities know their own needs. As such, speciality coffee is fresh, high-quality and varied in flavour. Ultimately, you know who has grown and picked your coffee, and you can trust your money is going to the right people.



WE LOVE THE *PLANET* AS MUCH AS WE LOVE *COFFEE*



Coffee is energy intensive. After planting the first seed, it takes four years of careful management before you see the (literal) fruits of your labour. Coffee needs a lot of love - and a lot of water.

Most coffee goes through the process of washing, with the cherry depulped to obtain the seed (or coffee bean, to you and me) with then MORE washing to clean all mucilage from the bean, preventing any funky flavours from evolving.

To reduce energy and water consumption, growers can choose other processing methods. The natural process leaves the seed in the cherry to dry throughout. This process takes 30 days - opposed to just the 10 that the washing method includes. In the past, the natural process would be inconsistent in flavour as the sugars contained in the cherry husk impart into the bean during the process. However, it has now become an art, crafted by communities across the globe.

coffee
cherry

coffee
seeds



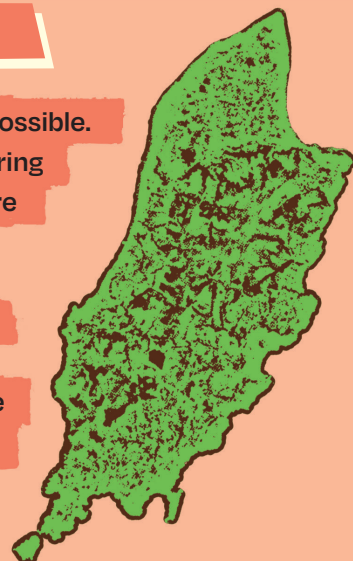
SUSTAINABLE SOURCING

WHAT WE EAT IS IMPORTANT

BUT SO IS WHERE IT COMES FROM.

We're committed to assuring our food is sourced as sustainably as possible. That's why, as far as possible, we source locally and seasonally: ensuring the food miles are kept to the minimum. Not only is the produce more sustainable, it also means it is fresher and more flavourful.

We get our bakery products from two incredible on-island bakers, Noa's and Ross Bakery. Our charcuterie is also sourced from Close Leece Farm, who bring us continental flavours without the excessive food miles. We source other produce from Robinson's Whole Foods, who are committed to showcasing local farmers. By sourcing locally, we're also allowing our local food suppliers to thrive.





HOW DO YOU MAKE THE *PERFECT* BREW?

Coffee is a delicate art. There is a vast difference between an incredible cup of coffee and a plain awful one. As any coffee aficionado will tell you, coffee can have hundreds of different flavour profiles - from fruity, to nutty, to floral. So, how do we choose which wonderful beans go into a Henderson & Glass brew?

After selecting a supplier that is ethical and sustainable (For us it's Mercanta - The Coffee Hunters) it is about choosing beans that taste truly fantastic. We select a variety of samples - and then the fun begins...

We test and taste coffee by using a technique called cupping. The beans are roasted and hot water is poured over them. Once the coffee has cooled, the tasting begins with a spoon. To really get the most flavour, it is best to inhale and *slurp* from the spoon. Like wine tasting, spitting out the coffee is optional - depending on how caffeinated you fancy being.

Comparing different cups of coffee in the same session allows for the profiles in each coffee bean to become more apparent. However, preference is subjective, so the most important part is not necessarily the undertones, but the flavour that suits the greatest number of palates.

Here, while expertise is of course valued, tastings allow for us to understand what really makes people beam when they get a cup of coffee.



As you can probably tell, a lot of thought and passion goes into every cup at Henderson & Glass, we'd love to know what you think! If you'd like to get involved with the coffee tasting, check the last page for how you can join the Henderson & Glass Club to be invited to our members only cupping sessions.

Overwhelmed by choice?
NOT SURE WHAT TO DRINK?
FOLLOW OUR LEAD...

COFFEE?

OBVIOUSLY!

I'LL PASS

**WITH A BIT
OF BOOZE?**

**SOMETHING
BOOZY?**

**BIT EARLY
FOR ME...**

**RUDE
NOT TO**

**HOT OR
COLD?**

**CLASSIC OR
FUNKY?**

HOT

COLD

CLASSIC

FUNKY

**BLACK OR
MILKY?**

**COLD
BREW
COFFEE**

**COFFEE
+ BANANA
DAIQUIRI**

**ESPRESSO
MARTINI**

BLACK

MILKY

AMERICANO

**FLAT
WHITE**

PLEASE

**NOT RIGHT
NOW...**

GIN OR RUM

HOT

COLD

GIN

RUM

NEGRONI

**DARK
+ STORMY**

**CLASSIC
CUPPA**

**REFRESHING
JUICE**





OUR SUPPLIERS

Currently, we source our wonderful beans from the Finca El Tambor farm in Guatemala. The farm is owned by Victor Calderon, a fifth generation coffee farmer. Victor is a big dreamer, who had a vision to farm Arabica beans, having previously worked with Robusta. Victor was so committed to this vision, that he sold his home and exchanged his car for the farm.



The El Tambor farm was initially founded as a cattle farm in the 1930s. The steepest slopes were converted for coffee farming during the 1960s.

However, when the price volatility of coffee worsened during the late 1980s and 1990s, the farmer granted mineral rights to a mining company. Throughout the 1990s, the farm was slowly abandoned, apart from the exploratory excavations, until Victor bought it in 2001.

Victor initially set about renovating the coffee plot, expanding areas and improving the small wet mill. However, Victor soon became concerned about coffee leaf rust, a fungal disease that can destroy precious coffee crops. Instead of using chemically-based fungicides, he looked for environmentally-friendly alternatives. Having discovered that coffee rust leaf favours acidic environments, Victor looked for an alkaline solution. He experimented with all kinds of liquids, from orange juice to lemonade.



In the end, it was the farm's history that helped Victor solve his rust leaf problem. While the mining hadn't been lucrative during the excavations, there had been lots of white clay left over. Clay is a very alkaline material, and the white clay had a high bentonite content. Victor mixed the leftover clay with water and a copper-based fungicide to produce an ecologically friendly product that could be applied with a spray bottle to his crops. One of the greatest benefits of this fungicide in particular, is that it doesn't cause health issues for those using it.

↪ *white clay*

Currently, Victor has eight permanent staff that reside on the farm and he has allocated 10% of the land to the staff for them to grow vegetables on. In the future, Victor wants to buy tanks for his workers to farm fish, grow a fruit garden, build some dry patios, as well as wanting to grow new and less farmed coffee beans.



We love Victor and his story: he epitomises everything Henderson & Glass stands for. Not only does Victor grow incredible, award-winning coffee beans, but he is also brilliantly resourceful. He is committed to finding unconventional ways to assure his farming is sustainable, fair and safe - without compromising flavour. Victor's beans are, without a doubt, wonderful.

A LOVE LETTER TO

The Espresso Martini



WRITTEN BY CHESS BRADLEY

There's a lot of stories about how the espresso martini came to be. The mythology is centred around legendary bartender Dick Bradsell who, in the 1980s, was asked by a model to make something that would wake her up and get her tipsy. Well, words to that effect.

From there has grown one of the most iconic cocktails. It balances the three essential elements of a drink: caffeine, sugar and alcohol. It's basically a classier, grown up version of the Vodka Red Bull. It's brilliant.

I am personally glad that I was not alive in the 1980s, so I did not have to know a time before the Espresso Martini. People were probably thinking that Irish coffees were the epitome of a drink. And, while I have certainly been known to give my coffees a kick, a hot, milky drink is hardly how you want to start your evening.

**"WORK IS OVER,
I'M HERE TO PLAY"**

Ice-cold and sharp, the Espresso Martini is the ideal way to transition from day to night. After a loooooong day of work, the hit of caffeine and alcohol is bliss. I'm not a scientist, but I'm pretty sure it sends a signal straight to your body and brain that says: work is over, I'm here to play.

The Espresso Martini is also a drink with a message. They go down an absolute treat, but if you find yourself over-indulging, you can

expect to wake up shaky with some of the worst anxiety known to man. Moderation is key. However, if you do find that one is not simply enough (and truly, who would blame you?), decaf is definitely not cheating.

**"TWO KEY PARTS:
GREAT COFFEE AND A
GREAT BARTENDER"**

A good Espresso Martini relies largely on two key parts: great coffee and a great bartender. If you've ever tried your hand at making the beloved drink, you'll know that you have to shake until your arms ache and your fingers feel like they will fall off. God bless our beautifully-biceped bartenders: we appreciate the graft that goes behind each drink.

The Espresso Martini is a classic. At Henderson and Glass, we honour the genius of Dick Bradsell by committing ourselves to using the highest quality ingredients. No instant coffee will be found in our drinks: instead, our in-house roasted beans give the most incredible flavour. We use a high-quality vodka that complements the rich flavour of the beans. The result? A luxurious, indulgent pick-me-up with a creamy, velvety finish. It's the drink you'll want to savour, but won't resist devouring.



OUR ESPRESSO

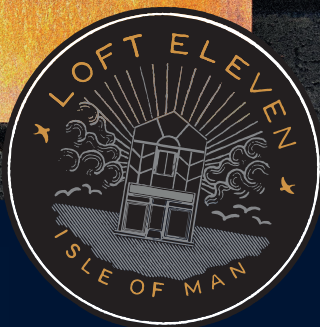
WHO ART IN

HENDERSON

& GLASS

ABOVE HENDERSON & GLASS

Loft 11



11 Castle Street is not just home to Henderson & Glass. Above us is Loft 11, an invisible service apartment that works in perfect symbiosis with Henderson & Glass.

The initial idea for Loft 11 emerged after owners Zoe and Gemma visited invisible service apartment '404' in Nashville, Tennessee during an American road trip in 2016. They loved the concept of invisible service: entering with a pin code, having breakfast that would simply appear in the morning - without having to see anyone else. In fact, they loved it so much that they wanted to bring the concept to the island.



BEING THE BRAINS BEHIND *REHAB SQUARED*, ZOE AND GEMMA HAVE EXCEPTIONAL TASTE: LOFT 11 LOOKS LIKE A PERFECT PINTEREST BOARD, REALISED.

HAVING STRIPPED THE BUILDING BACK TO ITS BARE BONES, THEY HAVE CREATED A REAL NEW YORK LOFT VIBE. THE EXPOSED MANX BRICK SETS THE SCENE FOR A LOFT OF ECLECTIC FEATURES THAT, TOGETHER, WORK IN HARMONY.



THE LOFT HAS TWO BEDROOMS, AN OPEN-PLAN LIVING AREA AND A MEZZANINE AREA - ACCESSED FROM AN INCREDIBLE SPIRAL STAIRCASE - DESIGNED FOR COSY NIGHTS WATCHING MOVIES WITH A FEW BEVS AND SNACKS ORDERED FROM DOWNSTAIRS.



THE LOFT IS A TRUE FANTASY SPACE, FULL OF SURPRISING LITTLE DETAILS - LIKE AN ELECTRIC GUITAR. IT'S ALSO THE PERFECT PARTY PLACE, WHERE YOU DON'T NEED TO WORRY ABOUT THE NEIGHBOURS BECAUSE THE APARTMENT IS SOUNDPROOF.

Of course, you don't need to have to have a party or drinks to enjoy the space. A coffee and a pastry are perfect accompaniments to people-watch. The loft is in the centre of town, meaning you can embrace all that Douglas has to offer - without having to worry about a taxi queue at the end of the night. Or maybe you'll embrace 11 Castle Street as



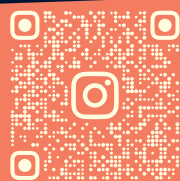
its own little world where you can coffee, cocktail, sleep, repeat, and pretend that the rest of the world simply does not exist. It's truly up to you how you use the space.

WHAT HAPPENS IN THE LOFT

STAYS IN THE LOFT.

THE LOFT IS AVAILABLE FOR SHORT STAY HOLIDAYS. BOOKINGS CAN BE MADE VIA WWW.LOFT11.IM

LOFT 11 IS ALSO AVAILABLE FOR DAY HIRE FOR CORPORATE MEETINGS, FUNCTIONS AND AWAY DAYS



LOFT_ELEVEN

HENDERSON & GLASS

PRESENTS

Brand
New

Merchandise

SELLING
FAST!

BUY
NOW!

MUST
HAVE!



ORIGINAL GENUINE



!SPECIAL!

BUY ONE GET ONE
FULL PRICE!

0% OFF

More
Merch
Here!

Scan
Me!

Bags!

new product

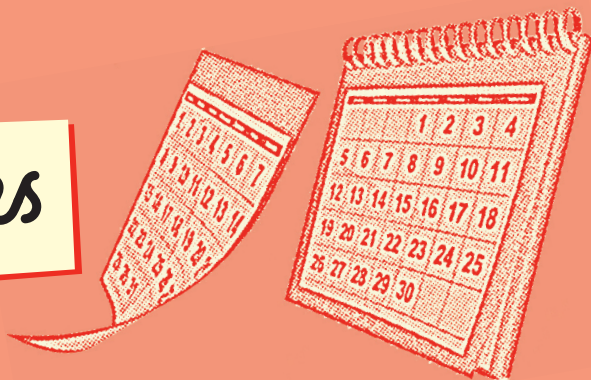
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