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2017 Paella Challenge



Above: Chef Flor Vergara's winning rendition won Best Contemporary Paella at Paella Challenge. (Photo by Jon Alonzo)

Cover: "Paella" (Photo by Gourmet Images)

CONTENTS

February/March 2017 - Issue No. 21

- | | | | |
|----|---|----|--|
| 2 | FOOD FOR THOUGHT | 38 | CLASSIC TRADITION
<i>Fire and Rice</i> |
| 4 | ADVISORY COUNCIL | 42 | SAN ANTONIO TRADITION
<i>Properly Caffeinated</i> |
| 6 | LITTLE BITES
<i>News you can use</i> | 46 | MIMI'S HEIRLOOM RECIPES
<i>Irish Fish Tales</i> |
| 26 | GROW YOUR OWN
<i>Floret Farm's Cut Flower Garden</i> | 48 | LATIN ROOTS
<i>Authentic Tapas</i> |
| 29 | GUIDE TO FARMERS MARKETS
<i>Where and When</i> | 52 | SOMMELIER SAYS ...
<i>"Somm" goals</i> |
| 30 | MEET THE URBAN FARMERS
<i>Permablitz!</i> | 54 | SA PINTS
<i>Classic Beer</i> |
| 33 | THE FARMER'S JOURNAL
<i>View from the Pasture</i> | 56 | EDIBLE GADGETS
<i>Buy Local</i> |
| 34 | AN EDIBLE GUIDE
<i>What's in Season</i> | 58 | COOKS CORNER
<i>The Skinny on Asparagus</i> |
| 35 | FROM THE GOOD EARTH
<i>Fermented foods</i> | 63 | EDIBLE SOURCES
<i>The Directory</i> |
| 36 | NEW TRADITION
<i>SXSW Convergence</i> | 64 | THE LAST BITE
<i>Take It Back</i> |



Frozen fountain at La Villita at the San Antonio Coffee Festival in January. (Photo by Angela Covo)

PROPERLY CAFFEINATED IN SA

BY LINDA BREWSTER, DELIA COVO AND YEN DIEP

*Linda Brewster knows coffee. The passionate coffee enthusiast founded the San Antonio Coffee Festival in 2011, which attracts more aficionados every year. Thanks to San Antonio's growing number of outstanding local roasters, brewers and coffee houses, Ms. Brewster will share her insights on SA's local coffee culture in her new Edible San Antonio column, *The Coffee Lady*.*

Braving the cold for a cup o' joe

On a bitterly cold Saturday morning last January, hundreds turned out to celebrate the fifth San Antonio Coffee Festival at La Villita. This festival was also the largest, with guests enjoying the distinctive flavors of more than 50 different coffees from around the globe – all locally roasted and artfully brewed by 15 local coffee roasters.

While the unusual sight of the frozen fountain in Maverick Plaza slowly melted in the bright sun, the crowd warmed up to the live music.

A festive atmosphere and the delicious aroma of coffee pervaded the space while people enjoyed and explored the different coffees. Coffee-themed workshops popped up across the Plaza, a group learning how to use a French press, another working on coffee cocktails, and yet another getting tricks of the trade – learning how to use the CoffeeSock to make iced coffee.

San Antonio's coffee scene has shown sporadic sparks since the "Third Wave" of connoisseur coffee began decades ago, we watched the embers fade time after time. And for some time, we struggled to sustain the growth of a vibrant and diverse coffee community.

Until now, that is.

For starters, the homegrown coffee festival was recently recognized in CoffeeSphere's 2017 Coffee Festivals for Globetrotting Baristas & Coffee Experts, ranking it globally with just 40 other cities including Vienna, Kona, Tokyo, Athens and Sao Paulo.

And local support for local brewers and local roasters continues to grow. So many San Antonio coffee lovers turned out on a frigid Saturday morning to celebrate the classic beverage – wholeheartedly embracing the multifaceted beverage and its rich history, culture, science, tradition and inherent ability to connect and inspire.

With a lifetime traveling the world sampling coffee, observing the cultural differences in brewing and serving coffee and studying what coffee means to people, I can truly say that I am thoroughly enjoying the growing diversity and synergy of the coffee experience right here, in my hometown.

As a city, we already appreciate coffee making as an art and understand that enjoying a cup of coffee provides a much-needed reminder to cherish the present.

Save the date for the 2018 San Antonio Coffee Festival set for Jan. 6, 2018. We are already signing up volunteers. And if you haven't uncovered the local treasure trove of coffee roasters and cafés right here in our community, such as White Elephant Coffee Company profiled below, a good place to start is the complete list of coffee roasters showcased at this year's festival at SACoffeeFest.com.

COFFEE COCKTAIL WITH A VIEW

BREAKFAST WITH COFFEE AT THE PARAMOUR

Ah the view! The Paramour is San Antonio's go-to spot for a plethora of craft cocktails and rooftop lounge nightlife. What could possibly be more glamorous than the San Antonio skyline and a cocktail? The San Antonio skyline and a coffee cocktail.

Paramour has coffee culture. With staples like house brewed coffee, drip coffee, espresso, cappuccino, latte, and teas, they incorporate a wide variety of spirits into their coffee program.

Coffee Manager Bryce Jeter of Paramour is the quintessential coffee aficionado.

"It wasn't until my early twenties that my palate really started to become more refined and I was able to begin appreciating the nuances and complexities of coffee, as well as the artistry of baristas," he explained.

With his newly refined skills, he accepted the Coffee Manager position at Paramour, the perfect opportunity to execute his creative vision and make the program his own.

"Paramour is a fantastic destination because it allows you the op-

portunity to uniquely curate your own drinking experience. If there is a certain spirit or wine that you want to experiment with, Paramour is the best place to do that due to its huge selection. I wanted the same to be true for coffee," Mr. Jeter said.

With that in mind, the Paramour adopted the same approach to the coffee program, offering guests a wide selection of coffees and constantly looking for more options. Perfectly pairing products matters at the Paramour.

The Paramour probably isn't at the top of the list when people think coffee, but Mr. Jeter believes it soon will be.

"The Paramour coffee team takes their craft very seriously, and looks to be thought of as serious contenders in the San Antonio coffee game," he said.

The recently implemented breakfast menu will certainly help change those perceptions, and that magnificent morning view.

Visit paramourbar.com to learn more. - *Yen Diep*



(Photo courtesy)

SUMMER MOON'S SMOKY BEANS

Wood-fired, artisanal coffee with a drive-through.

The folks at Summer Moon Wood-fired Coffee have a different approach: they roast their coffee over a smoky open fire, 19th-century style, using Texas Oak as fuel.

Scott Crocker, owner and manager of the San Antonio location, explained that the patriarch of Summer Moon Coffee Co., Bruce Karnes, perfected the science of wood-fired coffee.

"Bruce is an inventor. His real thought was, this is how coffee was originally made, so let's get back to that," Mr. Crocker said. "We roast our coffee over an open oak fire. Like you would barbecue meat, we barbecue the beans."

He explained that Summer Moon's original roaster is powered by bicycle. Mr. Karnes built it from old parts and pieced everything together.

"It has a real Charles Dickens feel to it," Mr. Crocker shared.

When it's time to roast the beans, the team starts a wood fire, just like you would in any furnace. Then they allow the fire to smolder to get the heat level just right. Once the beans are in, someone hops up on the bicycle to start turning the beans. And the smoke actually mixes with the beans as they roast.

"Every other roaster, they do it incredibly well. But they all do it with



(Photo by Ray Tijerina)

some indirect heat source, electric or gas, that heats up an element that provides that heat ... but there's no smoke," Mr. Crocker explained. "We think that's what gives our coffee its distinctive and really good flavor."

Mr. Crocker and his wife, Rhonda Schutze Crocker, opened the first Summer Moon in San Antonio in late October. The couple embarked on this adventure partly so they could see each other once in a while.

"I'm a lawyer and she was a nurse. We joke that she used to work nights and I used to work all of the time, so we never saw each other," Mr. Crocker said.

In terms of his personal favorite, he said Summer Moon's Nitro Brew was the one.

"It never sees oxygen, it's light years ahead of everyone else, but our number one drink is the Half-moon."

And from all reports, Summer Moon's mysterious, creamy Moon Milk is inescapably addictive. Try it once and you're hooked for life.

"The Moon Milk is comprised of several secret ingredients – milk, heavy cream and proprietary ingredients that only Justin and Bruce know," Mr. Crocker said.

Depending on how sweet you like it, there is a Summer Moon latte to suit every palate.

Visit woodfired.com to learn more. - *Delia Covo*

AWARD-WINNING LOCAL ROASTER WHITE ELEPHANT COFFEE CO.

White Elephant Coffee Company, an artisanal coffee roaster and café, seeks to satisfy and intrigue "coffee nerds, novices and all in between."

"Whenever you buy coffee from someone, you're buying the roaster's palate. There are so many different varieties of coffee, we try to pick a little bit of everything," owner Jose Carlos de Colina explained.

White Elephant Coffee Company beans range from the fruit forward, very floral Ethiopian coffees to the Kenyans or Guatemalans that carry the citrus notes of blood orange or grapefruit.

The finance major completed an internship in San Diego, where his interest in coffee was sparked. He stayed in the financial services industry for another three years, but his growing coffee passion and desire to do well kept him adding more courses to his training portfolio. He started out with a desire to create a meeting place for people to exchange ideas, and it quickly evolved into the coffee shop.

Continually building his knowledge base, he took several barista courses in Portland and Austin, explored roasting in Monterrey, and eventually a personal course with the owner of Clutch Coffee in Los



Angeles. After much research, Mr. Colina saw the potential for San Antonio coffee to flourish. He left everyone he knew behind, and started White Elephant Coffee Company from scratch.

On the outskirts of Southtown, a blue building blends right into its surrounding neighborhood. It's easy to miss the simple black sign unless you knew what you were looking for.

"People always joke that it's really hard to find us, and it is, but we want to be part of the street, the neighborhood, the façade," Mr. Colina explained.

It is in that very same, baby blue building where Mr. Colina roasts and sells his coffee, which recently won Silver and Bronze medals in the 2016 COMPAK Golden Bean Competition.

Visit wecoffeecompany.com to learn more. - *Yen Diep*

As we embark on our coffee journey throughout San Antonio, be sure to check back every issue to hear more about some of San Antonio's other great local artisans like Brown Coffee Co., Rosellas, Sabinas and more! ☕

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New Culinary Garden. (Photo by Carole Topalian)

On the Cover *"Minted Summer Berry Parfait" See recipe from "Breakfast in Texas" on page 60. (Photo by Sandy Wilson)*

CONTENTS

April/May 2017 - Issue No. 22

- | | | | |
|----|--|----|--|
| 2 | FOOD FOR THOUGHT | 44 | SA TRADITION
<i>Fiesta de los Niños</i> |
| 4 | ADVISORY COUNCIL | 48 | LATIN ROOTS
<i>An Argentine Classic</i> |
| 6 | LITTLE BITES
<i>News you can use</i> | 50 | SOMMELIER SAYS ...
<i>"Somm" Goals Part 2</i> |
| 29 | AN EDIBLE GUIDE
<i>What's in Season</i> | 52 | THE COFFEE LADY
<i>Drink It Cold</i> |
| 30 | MEET THE CHEF
<i>My Mother's Restaurant</i> | 54 | MIMI'S HEIRLOOM RECIPES
<i>Fiesta Foods ... from Guam</i> |
| 32 | MEET THE FARMERS
<i>A Modern Barn Raising</i> | 56 | SA PINTS
<i>A San Antonio Original</i> |
| 36 | THE FARMERS JOURNAL
<i>The Trouble with Subsidies</i> | 58 | COOKS CORNER
<i>"Breakfast in Texas" exclusive peek!</i> |
| 37 | GUIDES TO FARMERS MARKETS
<i>Where and When</i> | 63 | EDIBLE SOURCES
<i>The Directory</i> |
| 38 | FROM THE GOOD EARTH
<i>Footprints in the Salt</i> | 64 | THE LAST BITE
<i>Deeper</i> |
| 40 | EDIBLE DESTINATION
<i>La Zona Cafeteria</i> | | |



the coffee lady

LINDA BREWSTER



The Dripco slow-drip coffee maker makes it easy to enjoy Kyoto-style iced coffee at home or on the go. (Photo courtesy)

DRINK IT COLD



*Linda Brewster knows coffee: the passionate coffee enthusiast founded the San Antonio Coffee Festival in 2011. Thanks to San Antonio's growing number of outstanding local roasters, brewers and coffee houses, Ms. Brewster will share her insights on SA's local coffee culture in her new Edible San Antonio column, *The Coffee Lady*.*

San Antonio's about to heat up, making this time of year the perfect time to explore the world of cold coffee beverages. Iced coffee and cold brews are truly fascinating culinary adventures that offer unique perspectives in history, science, culture and interesting new trends.

There are basically two ways to prepare iced coffee: one is to brew hot coffee and serve over ice and the other is to brew it with cold water. The difference is important because the process

will affect the flavor profile of the final product. Hot coffee is brewed especially strong, typically espresso style, poured immediately over ice and sometimes followed by milk, whereas the most common way to cold-brew coffee is by steeping coffee grounds in cold water for about 12 to 24 hours. While both styles are readily available all across San Antonio, I prefer cold brew because the sweetness of the coffee bursts through, leaving almost all tinges of bitterness unharnessed.

Heat is required to extract the acids from coffee, so if you have a sensitive stomach, you might prefer the low acidity of cold-brewed coffee to prevent queasiness. I add a few tablespoons of chicory during the steeping to boost the flavor and further soothe digestion. Because cold brew is highly concentrated, it has more caffeine, and that makes it perfect for smoothies or cocktails. And since the

The CoffeeSock is an easy and economical way to make cold brew – and the product is sustainable and local. (Photo courtesy)



Locally bottled and canned cold brew is available at many of San Antonio's great coffee houses, like these bottles from Revolucion Coffee + Juice. (Photo courtesy)

sweet flavor profiles are heightened during the cold-brewing process, there's hardly a need to add sugar.

The two most popular cold-brew kits are from Toddy and from Filttron, both about \$40, but my new personal favorite is the CoffeeSock, locally made by a family in Austin. I usually make a batch in a Mason jar on warm summer Saturday afternoons so it's ready in time for a refreshing pick-me-up after a lazy Sunday brunch. It's very easy to make, and economical too, but pre-packaged Texas-made cold brews are also plentiful in either glass bottles or cans and available in many of San Antonio's coffee houses.

Iced coffee is enjoyed around the world, especially popular in Australia, Italy, Saudi Arabia, Japan, and Thailand. Just as with hot coffee, each culture has its own unique spin. Algeria calls their cold, sweetened beverage "Mazagran," usually prepared with coffee syrup and water. I enjoyed some while traveling in nearby Morocco a few years ago. With its status as the oldest known iced coffee recipe, circa 1840, I just had to try it. In Germany, iced coffee is often served with ice cream and whipped cream during their traditional afternoon coffee break called "Kaffee und Kuchen," another personal favorite. In Italy, the "shakerato," a shot of espresso with ice cubes shaken with a traditional cocktail shaker, is served with simple syrup in a martini glass and sometimes embellished with liqueur.

Japanese-style iced coffee, sometimes called flash-brewed, is considered by many aficionados to taste bright and clean. The method requires preparing hot coffee and icing it instantly – which means no

wait time. The easiest way to do it yourself is by preparing pour-over coffee with a Chemex using half the water needed (double-strength), and filling the container with ice to make up the other half. The hot coffee cools down instantly as it hits the ice, resulting in an aromatic iced coffee.

Dutch or Kyoto-style iced coffee is brewed cold – but it's not a cold brew. Instead of steeping the coffee grounds in water, it's prepared by slowly dripping cold water at about 45 drops per minute through the grounds. It also takes less time to prepare than cold brew, depending on the volume, about 3 to 12 hours. Some cold-drip coffee makers are works of art, like the YAMA tower. One of the latest, the economical Drippo funded by Kickstarter, is portable and perfect to prepare iced coffee for one or two people. Both are available on Amazon.

The popularity of iced coffees here in Texas makes perfect sense – it's the perfect way to cool down and perk up. While "sweet tea" has long been the favorite summer drink for us Texans, it's clear that Texas is perfectly poised to lead the wave of piqued interest in iced coffee. Texans can stake their claim on the oldest known recipe for sweet iced tea, credited to Texas-born Marion Cabell Tyree in 1879. With the plethora of talented and creative coffee roasters and baristas in this great state, we may soon have a parallel claim for a Texas-style iced coffee.

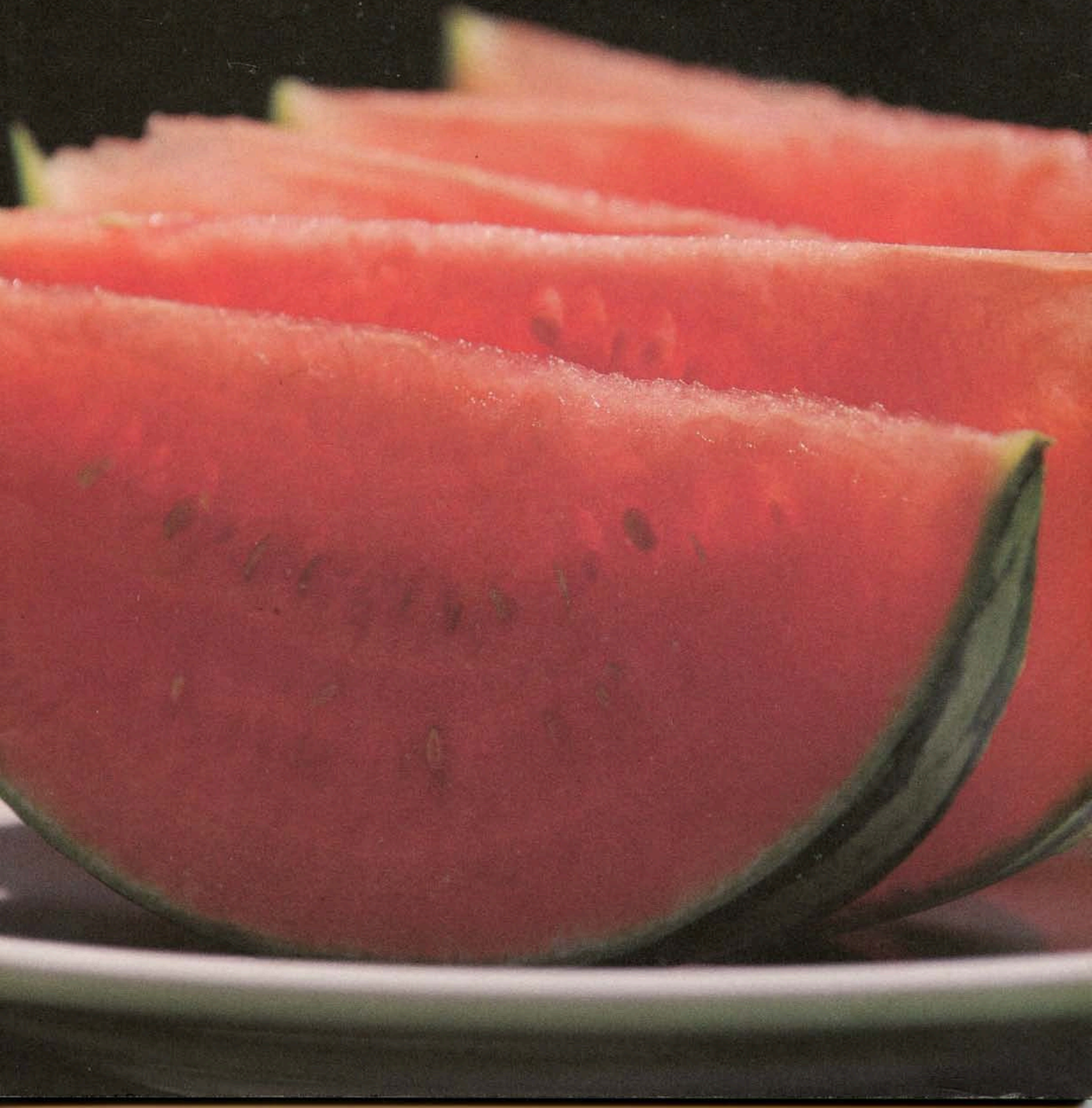
Do you have a favorite place to enjoy iced coffee here in San Antonio, or a favorite recipe? Let Edible SA's Coffee Lady know by email at Linda@saCoffeeFest.com. ☕



Iced coffee is a great antidote to San Antonio's soaring temperatures. (Photo by Kenny Louie)

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*Above: Rendering of the culinary garden to be unveiled soon at the San Antonio Botanical Garden. (Courtesy Ten Eyck Landscape Architects and Weddle Gilmore Architects)
Cover: "Late Summer Watermelon" (Photo by Carole Topalian)*

CONTENTS

The Harvest Issue 2017 - Issue No. 24

- | | | | |
|----|---|----|---|
| 2 | TRUTH ABOUT FOOD WASTE | 45 | FARMERS JOURNAL
<i>Let Chickens be Chickens</i> |
| 4 | ADVISORY COUNCIL | 46 | SEVEN FARMERS MARKET FACTS |
| 5 | LITTLE BITES
<i>News You Can Use</i> | 48 | SOMMELIER SAYS
<i>Diary of a Harvest Hand</i> |
| 28 | MEET THE JUNIOR CHEFS
<i>Inaugural Junior Chef Competition</i> | 50 | THE COFFEE LADY
<i>Making the Grade</i> |
| 30 | EAT LOCAL DINING GUIDE | 53 | LOCAL PINT
<i>Culinary Diplomacy</i> |
| 32 | MEET THE RANCHERS
<i>Parker Creek Ranch Has Beef</i> | 54 | LATIN ROOTS
<i>Maestro Wants to Make You a Millionaire</i> |
| 35 | NEW TRADITION
<i>San Antonio Botanical Garden Opening</i> | 56 | RANCH LIFE
<i>Summer of Fire and Ice Cream</i> |
| 39 | NATURE'S BOUNTY
<i>The Watermelon</i> | 58 | MIMI'S HEIRLOOM RECIPES
<i>Apple Memories</i> |
| 41 | FROM THE GOOD EARTH
<i>Don't Dread the Drought</i> | 60 | EDIBLE INK
<i>"Clean & Hungry Obsessed!"</i> |
| 42 | AN EDIBLE GUIDE
<i>What's in Season</i> | 63 | EDIBLE SOURCES
<i>The Directory</i> |
| 43 | GUIDE TO FARMERS MARKETS
<i>Where and When</i> | 64 | THE LAST BITE
<i>You Lied To Me, Miss Larson</i> |



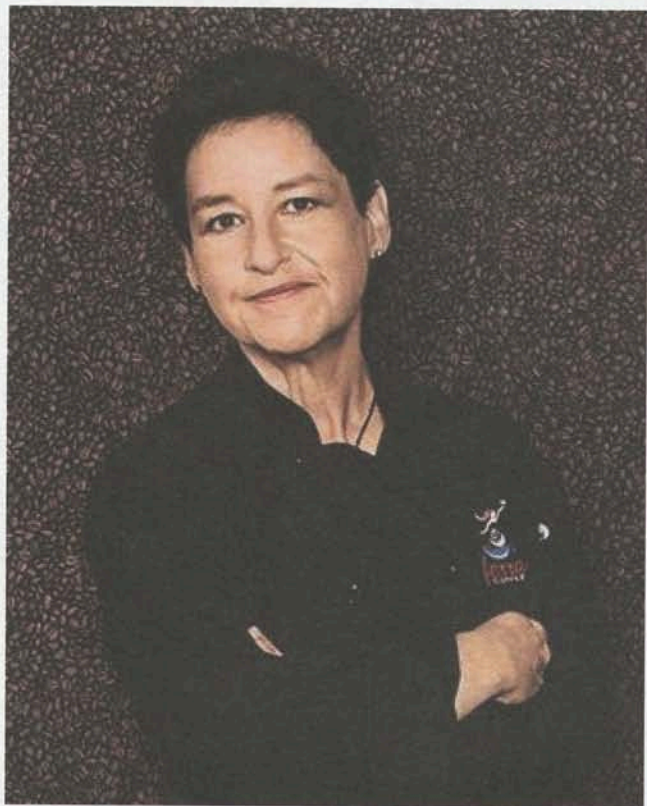
the coffee lady

LINDA BREWSTER



COFFEE CUPPING

(Photo by © Mariusz Szczawinski)



Coffee roaster and Q-grader Susan Jaime plans to have several classes at Ferra Coffee this fall. (Photo courtesy Ferra Coffee)

COFFEE CUPPING PROTOCOL: MAKING THE GRADE

A LESSON WITH LOCAL Q-GRADER SUSAN JAIME

Linda Brewster knows coffee – the passionate coffee enthusiast founded the San Antonio Coffee Festival in 2011. Thanks to San Antonio's growing number of outstanding local coffee roasters, brewers and coffeehouses, Ms. Brewster will share her insights on SA's local coffee culture in this column.

Exploring the coffee cupping process expanded my appreciation for the aromas, body, and flavors of coffee and also provided insight about how coffee farmers are learning to produce better coffee beans. Coffee cupping is a sequence of steps used by certified coffee appraisers (Q-graders) to evaluate coffee beans. The method is art and science.

On an especially bright and windy San Antonio morning, a small group of local coffee enthusiasts listened attentively to the founder of Ferra Coffee, Susan Jaime. A certified Q-grader and Organic Specialty Coffee Roaster, Ms. Jaime described the intricacies of coffee cupping at her new roasting facility on Embassy Row.

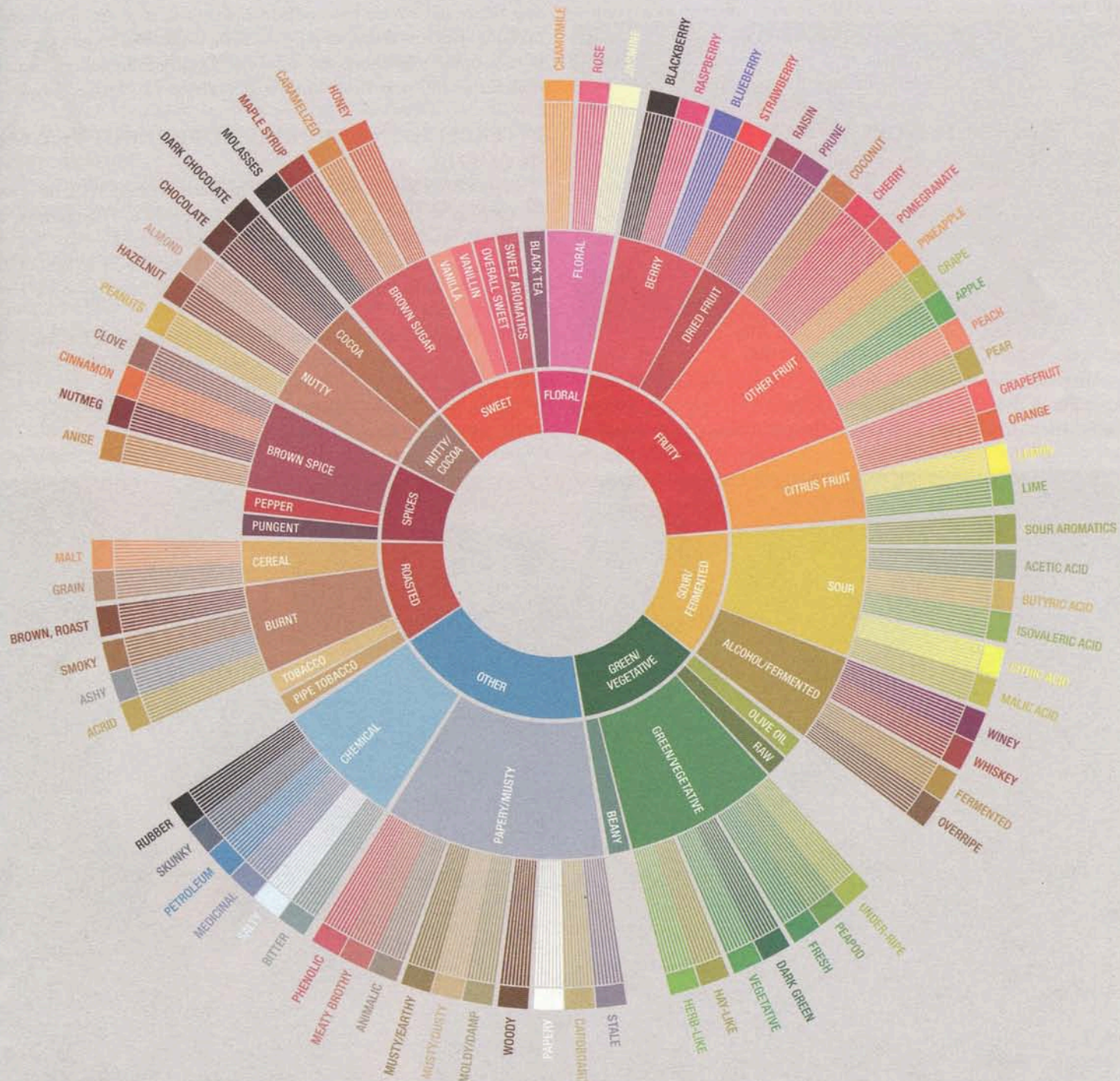
"Coffee cupping is similar to how wine connoisseurs evaluate bottles of wine, then assign a rating," Ms. Jaime explained. "It is the protocol used to evaluate the profile and quality of coffee beans."

While we knew professionals worldwide assess coffee characteristics using the coffee cupping method, for many of us, this was a first at-

tempt. Ms. Jaime, one of just a few thousand certified "Q-graders" in the world, prepared a complete lesson and exercise as part of the class.

She adeptly illustrated the absence of insect damage, discolorations, foul odors and other factors to consider as we determined all three coffees were Specialty grade. Coffees with some defects can be classified as Premium grade, but most coffee is classified as Commercial.

The stage was set for the group to evaluate the coffees, one from Brazil, one from Guatemala and one from Mexico, for our exercise. Following industry-standard specifications, which calls for 6 cups and a series of precise steps, we commenced our cupping.



Tools of the trade: The Coffee Taster's Flavor Wheel was created using the sensory lexicon developed by World Coffee Research. (Courtesy SCAA and WCR ©2016)

Smell the beans. Really smell them. Cup your hands around your mouth and breathe in long and slow breaths. We smelled unroasted beans and beans that had been light-roasted 24 hours earlier. Referencing our very own Coffee Taster's Flavor Wheel, we each independently made notes about particular fragrances we identified and assigned a score onto the Specialty Coffee Association's official Coffee Cupping Form.

Brew the coffee. Add 6 ounces of water to two tablespoons of freshly ground medium coffee in clear small bowls, and quickly smell the aroma without disturbing the grounds. Gently break the crust, observe the movement and substance. Enjoy one last long whiff. Again, we made notes and assigned scores for Aroma.

Slurp. After removing any floating grounds that haven't settled, ladle a soup spoonful and forcefully slurp it with lots of air. Your entire palate will delight in the range of tastes and the aeration will enable your nose to embrace the aromas, too. This technique takes practice, I'll admit, but a license to slurp loudly is invigorating. We spit our tastes out and recorded our notes and scores for Acidity, Balance, Body, Aftertaste and Flavor.

ASSESSING THE FLAVORS

Acidity in coffee is often misunderstood. It's actually a desirable characteristic that contributes to a coffee's sweetness, liveliness and brightness. Higher acidity coffees are intense and pleasant, while lower acidity coffees are smoother.

Balance describes how well all the aspects combine. A well-balanced coffee has flavors that travel across the entire palette.

Body refers to sensations in the mouth produced by the oils extracted during brewing. High body coffees have a thicker, more viscous and rich feel.

Aftertaste, also called finish, is created by vapors released by remaining coffee in the mouth, and may be different than the taste. Finishes can be described as quick or lingering, dry, crisp, sweet, light or heavy.

Flavor is the overall perception and taste of a coffee determined by the nose and mouth.

Gather and Enjoy. Accompanied by warm croissants and jumbo mugs of freshly brewed coffee, we shared our scores and compared observations of caramel, olive oil and blueberry amid lively conversation. Learning about coffee cupping and the certification process gave us a deeper understanding of the important work Ms. Jaime is doing with the coffee farmers.

Susan Jaime founded Ferra Coffee – a coffee roasting, grading and blending facility, with a focus on education and product development. A big part of Ms. Jaime's business model is to give back to the coffee bean growers by sharing what she learns to help them grow the best beans possible. Her latest developments include Ferra Coffee cold brew called Top Secret and a nitro brew called Confidential. If you're in the neighborhood, you can always stop by the Ferra Coffee Bar to pick up a cup of their house-roasted organic coffee and a pastry from Bakery Lorraine from 8 a.m. to 3 p.m. Monday through Friday at 606 Embassy Row.

INTERESTED IN LEARNING MORE ABOUT FLAVORS IN COFFEE?


Ferra Coffee will be offering many more classes in the fall, from coffee cupping to how to open your own coffee shop. Follow them on [Facebook.com/FerraCoffee](https://www.facebook.com/FerraCoffee) for updates and class times.

Learn more about the Coffee Taster's Flavor Wheel at WorldCoffeeResearch.com, developed in partnership with our very own Texas A&M University.

Plan a visit to San Antonio's only Barista training school, Cyclo Coffee & Barista Academy, and enjoy a hotbed of lively coffee conversations. Visit ccbaristaacademy.com to learn more.

Do you have a favorite spot for lively conversation over coffee?

Let me know: Linda@SACoffeeFest.com. ☑

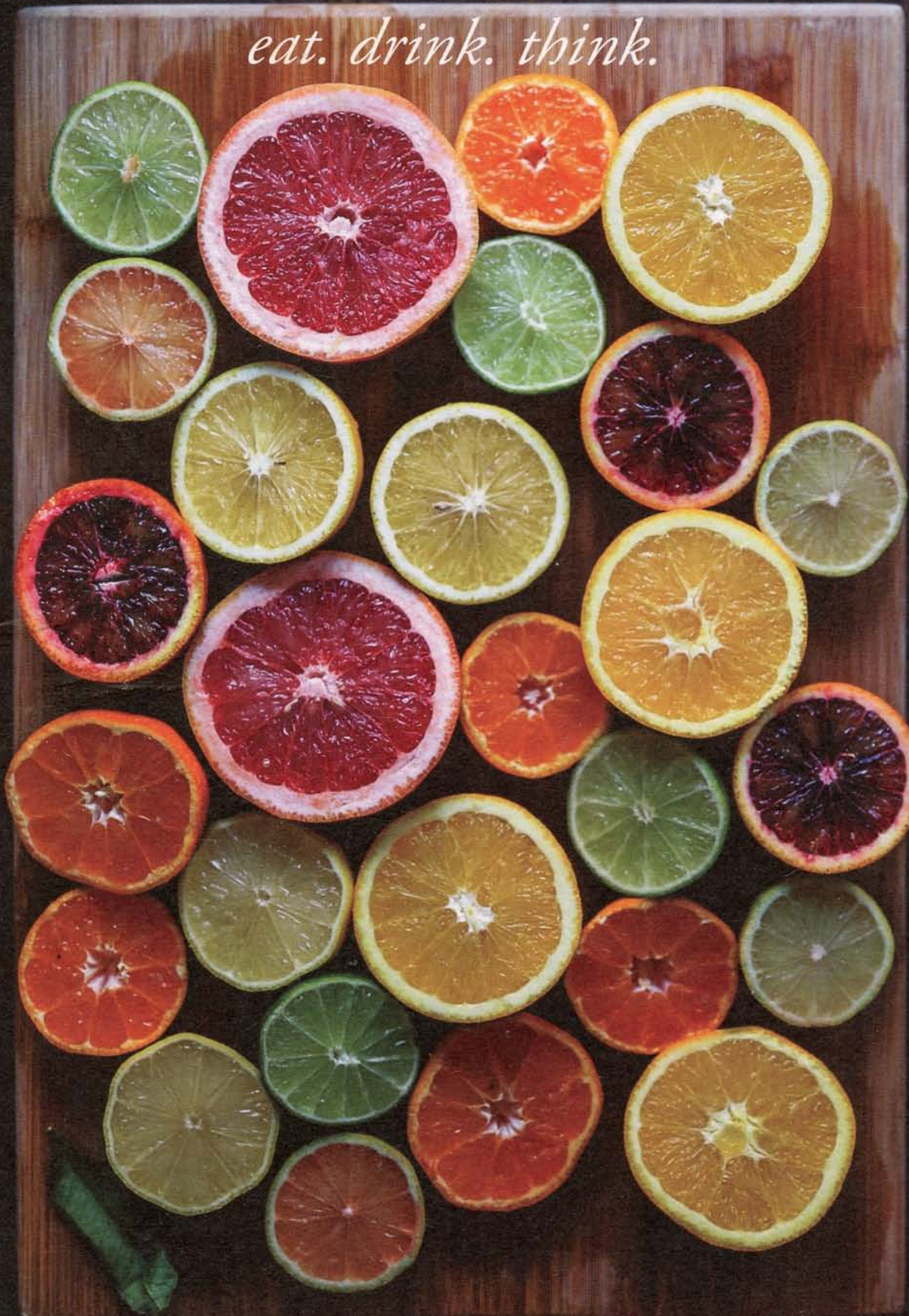


Coffee beans are graded based on several factors and will fall into 3 categories: Specialty, Premium or Commercial.

(Photo courtesy Ferra Coffee)

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Above: Milk Street Magazine's Caramel Oranges, updating an Italian Classic. (Photo by Connie Miller)
 Cover: "Winter Citrus" (Photo by Edgar Castrejon)

CONTENTS

The Winter Issue 2017 / 2018 - Issue No. 26

- | | | | |
|----|---|----|---|
| 2 | FOOD FOR THOUGHT
<i>Happy Birthday</i> | 44 | EDIBLE MILESTONES
<i>Twin Liquors Celebrates 80 Years</i> |
| 4 | ADVISORY COUNCIL | 46 | EDIBLE CELEBRATION
<i>Celebrating SA's Tricentennial</i> |
| 5 | LITTLE BITES | 48 | MIMI'S HEIRLOOM RECIPES
<i>Yuan to Ring in the Year of the Dog</i> |
| 24 | NEWS YOU CAN USE | 50 | SOMMELIER SAYS
<i>Common Scents</i> |
| 26 | WHAT'S IN SEASON | 52 | LATIN ROOTS
<i>Menudo Cook-off and Recipe</i> |
| 27 | FARMERS JOURNAL
<i>Future of Farming 2</i> | 54 | EDIBLE EXPERTISE
<i>Christopher Kimball's Milk Street Venture</i> |
| 28 | LOCAL FARMERS MARKETS
<i>Where and When</i> | 56 | EDIBLE INK
<i>Milk Street Magazine, Classic Caramel Oranges</i> |
| 29 | THE COFFEE LADY
<i>Celebration for Coffee Lovers</i> | 58 | LATIN ROOTS
<i>Traditional Pan de Polvo</i> |
| 30 | RANCH LIFE
<i>Winter Citrus</i> | 59 | GUEST CHEF
<i>BIRD Bakery Winter Sweets</i> |
| 32 | FEEDING HOPE
<i>Steve McHugh goes to Washington</i> | 63 | EDIBLE SOURCES
<i>The Directory</i> |
| 34 | EAT LOCAL
<i>Dining Guide</i> | 64 | THE LAST BITE
<i>[untitled]</i> |
| 36 | EDIBLE DESTINATION
<i>Discover Biryani</i> | | |
| 41 | EDIBLE MILESTONES | | |



the coffee lady

LINDA BREWSTER

Learn all about coffee at the San Antonio Coffee Festival on January 6. (Photo courtesy)



CELEBRATION

FOR COFFEE LOVERS

Linda Brewster knows coffee – the passionate coffee enthusiast founded the San Antonio Coffee Festival in 2011. Thanks to San Antonio's growing number of outstanding local coffee roasters, brewers and coffeehouses, Ms. Brewster will share her insights on SA's local coffee culture in this column.

The award-winning San Antonio Coffee Festival returns to La Villita Historic Arts Village to celebrate everything coffee on Saturday, January 6. Save the date and help shape the evolution of specialty coffee here in San Antonio.

San Antonio Coffee Festival 2017 was one of 41 global coffee events to be recognized and included on CoffeeSphere's list of prestigious Coffee Festivals for Globetrotting Coffee Lovers.

The one-day, family-friendly celebration is open to everyone. More than 27 local coffee roasters and cafes will present more than 80 different locally-roasted coffees from all over the globe, which will be available for tasting via the Specialty Coffee Tasting Flight. Attendees will be delightfully challenged to choose four tastes per flight from the venerable line-up while they meet the artisans who are fueling San Antonio's coffee roasting and brewing industry.

And this year, there will be an app to help guests navigate which coffees they'd like to taste. The app will list all roasters, their coffees and locations, the schedule of workshops and seminars and more.

The Specialty Coffee Tasting Flight includes delicious roasts like the Sumatra Mandheling Grade 1, a triple-picked, wet-hulled and sun-dried bean that yields a slightly earthy aroma to start, followed by a burst of spicy flavors with woody notes of herbal chocolate with low acid and full body or the Brazil Fazenda Nossa Senhora de Fatima, an organic, naturally sun-dried bean packed with the enticing aroma of subdued fruit. This coffee yields a complex flavor with very sweet notes and subtle acidity. Truly one of Brazil's best beans.

The \$5 Specialty Coffee Tasting Flight is an informal version of a traditional "coffee cupping," designed to demonstrate the diverse range of coffee for both coffee connoisseurs and those just interested in learning more about coffee. Taste light-roasted, wet-washed beans from the only woman-owned coffee farm in Ethiopia; enjoy exquisitely medium-roasted,

sun-dried beans from Antigua; experience the distinct and complex taste profile of an organic Sumatran bean.

Enjoy educational workshops and hands-on demonstrations all day that cover almost every coffee topic. Learn about cold brew, discover the secrets of French Press and coffee roasting, the science behind brewing the perfect cup, and find out why it matters to support fair trade coffee.

Connect with other coffee enthusiasts who yearn to understand more about brewing good coffee. Once you choose your favorites from the Tasting Flight and discover some new coffee brewing tips, you will be comfortable and confident in buying some packaged coffee to brew at home for friends and family to enjoy with you.

Gabriel's will showcase three local coffee-based beers and of course, there will be a place for coffee cocktails as well.

La Villita Historic Arts Village offers the perfect setting to gather and celebrate coffee. The variety of architectural styles of the buildings beautifully illustrates the cultural mix of the early San Antonio settlers who lived here. (It's easy to find which one served as the village's coffee roasting facility.) Artisans of La Villita will be highlighting coffee-inspired artwork in their shops and galleries – from jewelry to ceramic coffee mugs, stained glass, metalwork and paintings. A community art mural, open to everyone to participate, will be created and displayed during the event. The mural commemorates what coffee means to each of us.

Of course, every good celebration has good music and food – and this one has plenty of both. A lively line-up of local musical entertainment runs all day, not only in Maverick Plaza, but also expanding to Juarez Plaza this year. A variety of food options will be available, portraying coffee's rich multinational and cultural diversity. Plus, this year a special line-up of coffee cocktails will be offered at Cos House!

LEARN. TASTE. ENJOY. SHARE.

Admission to the event is free. Four-cup tasting flights are only \$5 and can be purchased online at Eventbrite or at the festival on the day of the event. Visit SACoffeeFest.com for more information or contact the Coffee Lady at Linda@SACoffeeFest.com. ☛



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Above: Spring is coming ... remember the Poteet Strawberry Festival takes place April 13 to April 15! (Photo by Luka)
Cover: "Handmade and Local - Fiesta Buñuelos" from the San Antonio Buñuelo Company (Photo by Frederic Covo)

CONTENTS

The Fiesta Issue 2018 - Issue No. 27

- | | | | |
|----|---|----|--|
| 2 | FOOD FOR THOUGHT
<i>For Harry</i> | 34 | NEWS YOU CAN USE |
| 4 | ADVISORY COUNCIL | 37 | NEWS FROM THE GARDEN
<i>Screenings and Scavenger Hunts</i> |
| 5 | LITTLE BITES | 39 | SAN ANTONIO TRADITIONS
<i>NIOSA Celebrates Cultural Diversity</i> |
| 25 | FARMERS JOURNAL
<i>Regenerative Ag</i> | 42 | GUEST CHEF
<i>Almost Classic Irish Soda Bread</i> |
| 26 | WHAT'S IN SEASON
<i>March and April</i> | 44 | LATIN ROOTS
<i>San Antonio Buñuelo Co</i> |
| 27 | LOCAL GUIDE TO MARKETS
<i>Where and When</i> | 45 | LOCAL PINTS
<i>Third Time's the Charm</i> |
| 28 | FEEDING HOPE
<i>Developing Culinary Talent</i> | 47 | EDIBLE SOURCES
<i>The Directory</i> |
| 30 | THE COFFEE LADY
<i>Coffee Filters</i> | 48 | THE LAST BITE
<i>Bread and Circuses</i> |



the coffee lady

LINDA BREWSTER

Paper filters, invented 110 years ago, are still used to make coffee. (Photo by Nathan Dumlao)

INSET: Entrepreneur Melitta Bentz, born Amalie Auguste Melitta Liebscher in Dresden, Germany in 1873, invented the coffee filter in 1908. Her grandchildren still control Melitta Group KG. (PD – 1950)

COFFEE FILTERS

SIFTING THROUGH THE WIDE ARRAY OF POSSIBILITIES!

Linda Brewster knows coffee – the passionate coffee enthusiast founded the San Antonio Coffee Festival in 2011. Thanks to San Antonio's growing number of outstanding local coffee roasters, brewers and coffeehouses, Ms. Brewster will share her insights on SA's local coffee culture in this column.

Savoring the last small sip of a spectacular Arabic coffee at the Tripoli Mediterranean Grill and Coffee Shop near Lackland AFB, I linger over the fine grinds remaining on the bottom of this precious tiny cup, appreciating the special care taken to prepare it. Arabic coffee is not brewed through a filter – finely ground coffee is boiled with water,

often several times and sometimes accompanied by sumptuously aromatic spices like cardamom, cloves and saffron. What a treat to find such an authentic Arabic coffee here in a San Antonio establishment.

Arabic coffee lies at the far end of the coffee filter spectrum in that gravity serves as the only force separating the grounds from the delicious brew, just like when coffee was first enjoyed as a hot drink on the Arabian Peninsula during the 11th century. Let's take a spin some 800 years later and tour the different coffee filters in use today, which include filters made of cloth, paper, metal, nylon and more.

Through the early 1800s, brewing coffee generally consisted

of wrapping loose coffee up in a cloth and boiling the precious sack in water. In the 19th century, percolators' metal baskets and siphon pots' cloth strainers were all the rage but were prone to over-extracting coffee and difficult to clean.

MELITTA BENTZ INTRODUCES PAPER FILTERS



The hassle and difficulty to make a cup of coffee using these methods inspired the idea for the most revolutionary coffee filtering technique in Dresden, Germany. There, a 35-year-old housewife, seeking an easier way to make better coffee, cut a circle from a sheet of blotting paper from her son's notebook and used a nail to punch holes in a small brass pot.

With the new contraption, Melitta Bentz prepared a clean, flavorful and less bitter cup of coffee without the hassle. Her paper coffee filter invention was awarded a patent in the summer of 1908. She founded the Melitta

Com-pany and sold thousands of filters by 1909.

Since then, the Bentz family continually improved the products, adding natural brown filters made of unbleached pulp, new processes to create white paper without chlorine bleaching and even adding bamboo filters to their line of filters to enhance flavor profiles. Today, the company is led by Melitta's grandchildren and employs some 3,300 people across 50 companies.

METAL RETURNS IN THE FRENCH PRESS

Metal is also an effective coffee filtration device. The French press features a metal mesh filter on a plunger, patented by Italian designer Attilio Calimani in 1929. Still a very popular method of brewing, the French press produces a full-bodied coffee with a very high level of oil and fines in the cup.

Moka pots and espresso machines also utilize a flat metal basket with very small holes. Especially popular for pour-overs these days are gold-plated stainless-steel filters known for their durability and exceptional quality. Some 24-carat varieties go for \$100 or more.

Nylon is another type of permanent coffee filter which is more affordable than the metal versions, but the flavor of the coffee can be impacted over time, as the fibers can get worn down by the acidity of the coffee.

While the paper filter is the most common in America due to its convenience, cloth filters made from cotton, linen, or felt remain popular in Spain, Latin America and Asia. Experimenting at home with these filters is fun and easy to do: Amazon offers Spanish Colador De Cafés as well as Hario's Woodnecks from Japan.

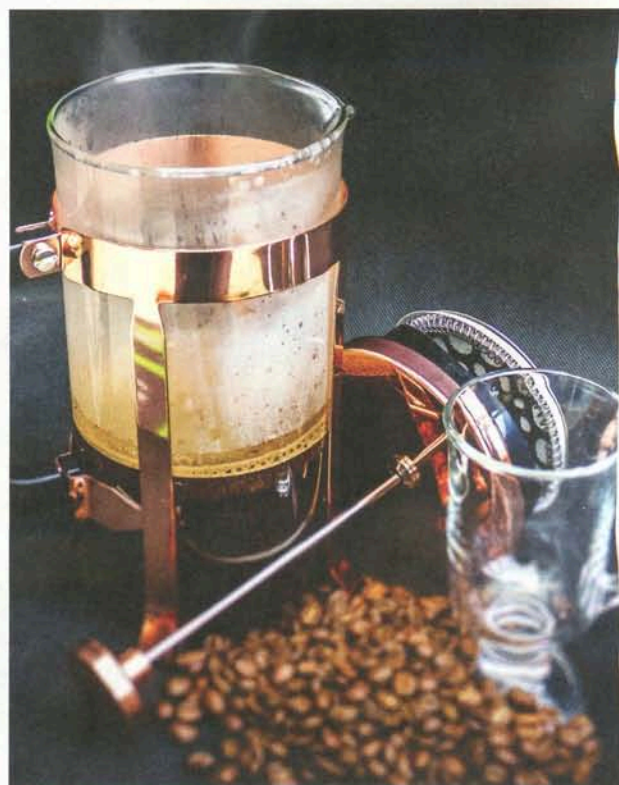
Which is my favorite filtering method?

I cannot pick one as I enjoy trying many different filtering methods – sometimes with the same coffee just to compare how it tastes in a French Press, a Moka pot or a Chemex.

I hope this inspires you to explore different filtering methods. Do you have a favorite at-home recipe? Let me know at Linda@SACoffeeFest.com.



*Extreme pour-over, complete with paper filters at every stage.
(Photo by Nathan Dumlaio)*



The French press uses a metal filter to make coffee magic.

A close-up photograph of a cholla cactus. The cactus has several green, segmented stems. The top segments are covered in numerous purple flower buds, some of which are beginning to open, showing yellow stamens. The cactus is covered in sharp, yellowish-brown spines. The background is dark and out of focus.

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Above "Peaches" by Carole Topalian
Cover "El Nopal" by Olivier Tabary

CONTENTS

The Early Summer Issue 2018 - Issue No. 28

2	FOOD FOR THOUGHT	32	LATIN ROOTS <i>Ceviche Story</i>
4	ADVISORY COUNCIL	34	RANCH LIFE <i>Carrots and the Cowpony</i>
5	LITTLE BITES	36	HERITAGE RECIPE <i>Arroz con Pollo</i>
19	NEWS YOU CAN USE	37	EDIBLE INK <i>Chef Davila's Cowboy BBQ</i>
20	NEW TRADITIONS <i>Recipe Contest Winner</i>	38	THE COFFEE LADY <i>Coffee Cocktails</i>
22	FARMERS JOURNAL <i>Regenerative Ag II</i>	40	MIMI'S HEIRLOOM RECIPES <i>Summer Squash</i>
24	EAT LOCAL <i>Dining Guide</i>	42	SOMMELIER SAYS <i>Breaking up with Cork</i>
26	MEET THE STUDENT FARMERS <i>IDEA Schools</i>	45	LOCAL PINTS <i>If the Chancla Fits</i>
28	FEEDING HOPE <i>Summer of Hope</i>	47	EDIBLE SOURCES <i>The Directory</i>
29	LOCAL GUIDE TO FARMERS MARKETS <i>Where and When</i>	48	THE LAST BITE <i>Long Form</i>
30	NEWS FROM THE GARDEN <i>Change of Season</i>		





the coffee lady

LINDA BREWSTER

The Carajillo 43 is a coffee cocktail made with Licor 43. Coffee roaster James Mireles, founder of Pulp Coffee, introduced Edible SA to the delicious after-dinner drink. (Photo courtesy)



COFFEE COCKTAILS

Linda Brewster knows coffee – the passionate coffee enthusiast founded the San Antonio Coffee Festival in 2011. Thanks to San Antonio’s growing number of outstanding local coffee roasters, brewers and coffeehouses, Ms. Brewster will share her insights on SA’s local coffee culture in this column.

Combining coffee and liquor is certainly nothing new, but it’s time to get reacquainted – coffee cocktails are undergoing a renaissance in San Antonio. Let’s take a look at the history of mixing liquor and coffee, explore some fun recipes and pop over to the River Walk for a few local features.

Coffee has been brewed with water since the fifteenth century, initially gaining momentum in the Sufi monasteries of Yemen – but no one knows exactly when liquor and coffee were first blended together. By the time the first coffeehouse opened in Venice in 1645, it seems the practice was already commonplace. To this day, Italy’s café corretto (an espresso shot “corrected” with a shot of grappa) is a staple in Italian

cafes.

Spain’s carajillos (brewed coffee with brandy, lemon and cinnamon) date back to the 1700s when soldiers imbibed the concoction for a boost of courage (coraje in Spanish, hence carajillo). Irish coffee, today’s most well-known coffee cocktail, is relatively new. It wasn’t created until 1942, gaining popularity in 1952 when introduced at the Buena Vista Café in San Francisco.

Credit for the delicious Espresso Martini, easy to find at local craft cocktail bars, goes to London’s Soho Brassiere’s bartender, Dick Bradsell. The concoction was created at the request of a supermodel in the late ‘80s who wanted a strong drink that would wake her up.

The versatility of this caffeine-infused brew makes it my go-to favorite to kick off an extended evening. If time is short, just grab a bottle of Quick Sip’s Cold-Brew Texican, locally made with Mexican Chiapas beans, and stir in a little vodka. Garnish the rim lightly with piloncillo to enhance the flavors. Using espresso instead of a refrigerated pre-made cold-brew takes a little more effort but is highly recommended.

ESPRESSO MARTINI

Two important tips: chill the glass and use vodka from the freezer.

INGREDIENTS

1 oz. Espresso
1/2 oz. Coffee Liqueur
2 oz. Vodka

DIRECTIONS

Add ingredients to a cocktail shaker with ice. Be sure to shake especially hard to create the frothy top, then use a cocktail strainer to pop in a few more air bubbles for an especially rich velvety texture. Strain into martini glass and garnish with trio of coffee beans.

RECIPE NOTES

This cocktail is not overly sweet, making it a perfect apéritif. I especially enjoy San Antonio coffee roaster Caffero's Colombian Dark Excelso to fuel this espresso shot. For the coffee liqueur, my personal recommendation is Texas-made Caffè Del Fuego, but Tia Maria does the job just fine.

After-dinner coffees present an even wider array of choices. Start

by adding a simple splash of Frangelico, Bailey's Irish Cream or Amaretto to your evening cup. I recently discovered that Licor 43 (a Spanish liqueur made from citrus, fruit juices and 43 aromatic herbs and spices) makes an excellent accompaniment to coffee, with a dollop of whipped cream and a touch of cocoa powder. Coffee roaster extraordinaire, James Mireles of Pulp Coffee, first introduced us to The Carajillo 43. Delicioso!

More complex coffee cocktails to explore include a couple of my favorites. Try the Presidente Coffee at Boudro's Texas bistro on the River Walk, a beautiful blend of cappuccino (locally roasted by KIVA Coffee Roasters), brandy and Cointreau.

For a spectacular finish, try the house specialty at Guadalajara Grill in La Villita, Willy's Sexy Coffee. This beverage is prepared tableside over an open flame with Kahlua and tequila, a touch of cinnamon, then the coffee. Finally, the pièce de résistance is topped with vanilla ice cream – the perfect after-dinner drink and experience.

I hope this inspires you to explore the world of coffee cocktails – experiment at home using locally roasted coffee or ask a bartender to mix you up a coffee-inspired libation. Share your favorites with us at Linda@SACoffeeFest.com.



Espresso Martini
(Photo by Ewan Munro)

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NATIONAL



Above: National Farmers Market Week is August 5 to August 11, 2018
Cover: "Summer Breakfast at Cibolo Moon" by Angela Covo

CONTENTS

The Late Summer Issue 2018 - Issue No. 29

- | | | | |
|----|---|----|--|
| 2 | FOOD FOR THOUGHT | 34 | RANCH LIFE
<i>Fresh Catch</i> |
| 4 | ADVISORY COUNCIL | 36 | FEEDING HOPE
<i>Food Rescue for a Food-Secure City</i> |
| 5 | LITTLE BITES | 37 | GUEST CHEF
<i>Clementine's Smothered Squash</i> |
| 16 | NEWS YOU CAN USE | 38 | SUMMER GRILLING
<i>Capturing Summer's Bounty</i> |
| 18 | NEW TRADITIONS
<i>Local Texas Adventure</i> | 39 | SUMMER COOKING
<i>Guilt Free Grilling</i> |
| 20 | EDIBLE MILESTONES
<i>Do Try Not to Cry in Front of Diana Kennedy</i> | 40 | THE COFFEE LADY
<i>Blossoms to Beans</i> |
| 26 | LOCAL DINING GUIDE
<i>Eat Local with Us</i> | 42 | SOMMELIER SAYS
<i>Vintage Farm-to-Table Equation</i> |
| 28 | FARMERS MARKET GUIDE
<i>Where and When</i> | 45 | LOCAL PINTS
<i>The Beer Whisperer</i> |
| 29 | FARMERS JOURNAL
<i>A Systems Approach</i> | 47 | EDIBLE SOURCES
<i>The Directory</i> |
| 30 | FROM THE GARDEN
<i>Summer's Harvest</i> | 48 | THE LAST BITE
<i>A Proper Scolding from Diana Kennedy</i> |
| 32 | EDIBLE EXPERTISE
<i>Creating Culinary Spaces</i> | | |



the coffee lady

LINDA BREWSTER



Coffea arabica flowers
on Réunion Island.
(Photo by B. Navez)

BLOSSOMS TO BEANS

Linda Brewster knows coffee – the passionate coffee enthusiast founded the San Antonio Coffee Festival in 2011. Thanks to San Antonio's growing number of outstanding local coffee roasters, brewers and coffeehouses, Ms. Brewster will share her insights on SA's local coffee culture in this column.

DID YOU KNOW?

The magnificent mahogany-hued roasted coffee bean we savor each morning originates from a delicate, highly-fragrant, white flower? The blossom gives way to a green fruit that turns a radiant red or purple color as it ripens. This fruit is called a cherry, and the coffee bean is the seed.

AFTER THE HARVEST

It's well known the taste of coffee is affected by its species and cultivar and the region in which it's grown. The way coffee is processed at the farm is also critically important.

Two main techniques farmers use to process ripe coffee cherries into green coffee are Natural and Washed. Farmers apply the methods best suited for their climate, proximity to water and local customs. Flavor profiles shift significantly based on the nuances of the processing methods crafted by the farmers, so understanding them will enable you to appreciate your cup of coffee even more.

Natural processing involves spreading the whole coffee cherry on patios, mats or raised beds – and dried in the sun. The cherries are carefully turned to avoid fermentation and usually covered at night to prevent moisture. After a few weeks of drying, they are hulled, removing the outer skin and the inner parchment – leaving

the two seeds. This ancestral process was used when coffee was first grown in Ethiopia and Yemen and preferred for very dry and hot environments.

The beans absorb the essences of the cherries as they dry, yielding spectacular fruit notes with flavors like blueberry and strawberry exploding in the cup – an unforgettable flavor experience. I still remember the first time I enjoyed the intense experience of a naturally processed coffee.

Wet processing, often called washed, is used for most of the coffee we drink, and is more reliable and considerably quicker than the natural (or unwashed) process. First, a special machine squeezes off the outer skin. Then, the seeds are soaked in large tanks of water and stirred regularly for about 24 hours. The pulp eventually detaches from the seed and fermentation follows. The seeds remain in the water from a few hours to a couple of days, are rinsed thoroughly and dried in a mechanical dryer or outdoors in the sun for a day or two.

Some countries have combined different parts of these two processing methods. Brazil is known for pulped natural (or Honey) processing, which entails removing the skin as in the washed method, then spreading seeds out to dry with pulp as in the natural method, instead of soaking in water.

Many Sumatran farmers apply a unique method called Wet Hulling, and in Kenya, many farmers extend the fermenting time. Each defines taste profiles we've come to expect – from

the hallmark earthiness of a Sumatran coffee, to the bright acidity of a Kenyan coffee and the creamy balance of a Brazilian coffee.

These different approaches to processing the harvested coffee bean are truly artful.

Many local San Antonio coffee roasters offer naturally processed coffees – check out the labels on the package or ask your barista for a recommendation.

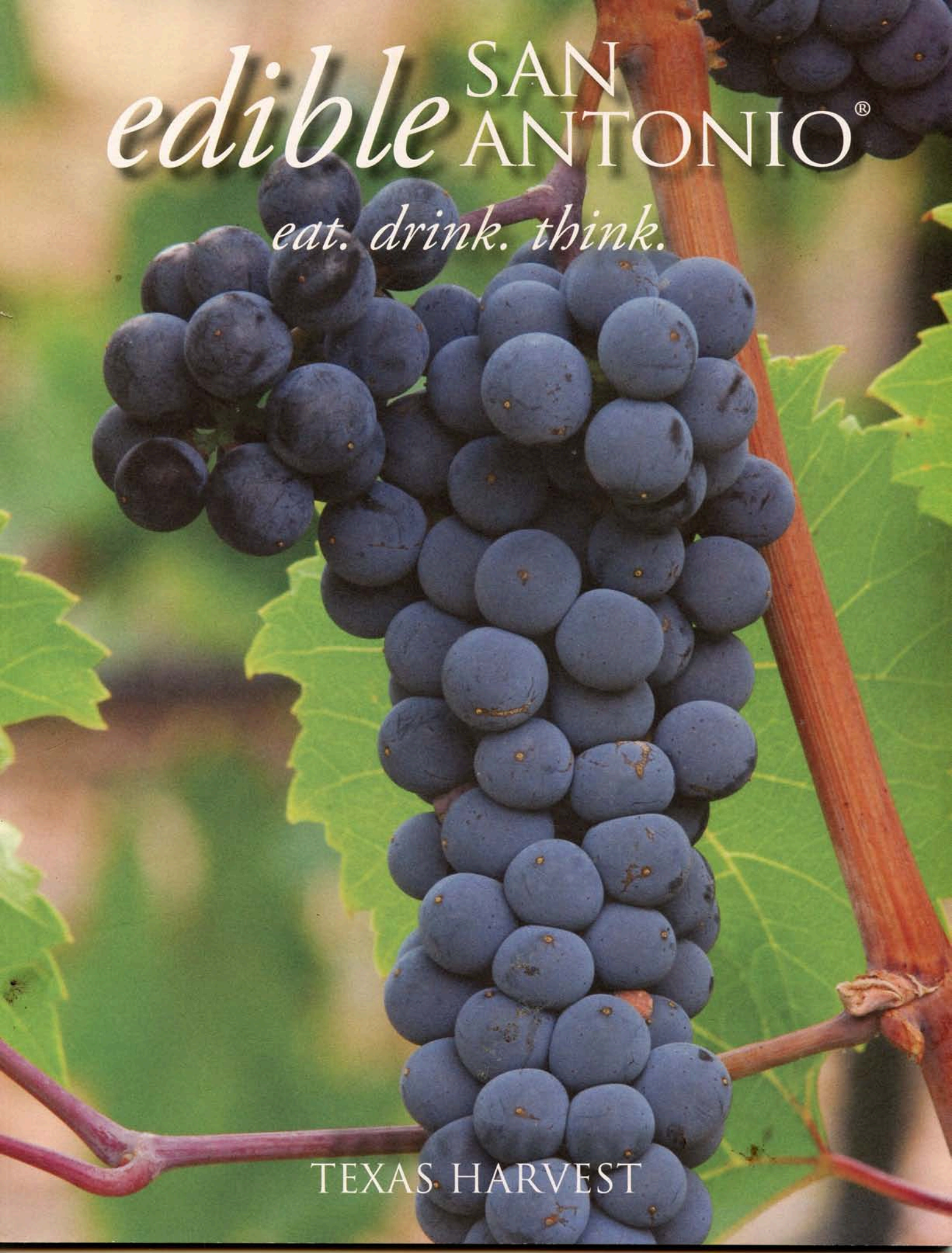
To explore the different flavor profiles resulting from different processing methods, make your way over to the Broadway corridor. The growing enthusiasm for coffee in our city seems to be particularly concentrated in this hotspot, which could become the backbone of a San Antonio “Coffee Trail” in our recently designated Creative City of Gastronomy. Joining many of San Antonio’s favorite coffee houses in this area are a few newcomers – please visit them and support the growing coffee passion in our community.

Berry to Bean Coffeehouse features cold-pressed juices and health-conscious foods. **Fremonti Coffee Cart** parks most nights right by Still Golden Social House. **Press Coffee** returns soon to its new home along Broadway and is planning a summer re-opening. Keep an eye out.

Please let us know if you discover great coffee or just tell us about your favorite coffee experience at Linda@SACoffeeFest.com. We'd love to hear from you.



*Coffee cherries in Matipó City, Minas Gerais, Brazil.
(Photo by Marcelo Corrêa)*



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TEXAS HARVEST



Above: "The Line-up: All Texas Wine List" (Photo, Cabernet Grill)
 Cover: October is Texas Wine Month. (Photo by Carole Topalian)

CONTENTS

The Harvest Issue 2018 - Issue No. 30

- 2 FOOD FOR THOUGHT
- 4 ADVISORY COUNCIL
- 5 LITTLE BITES
- 16 NEWS YOU CAN USE
Ugly Veggies and Coupons
- 18 FARMERS JOURNAL
Regenerative Ag Part III
- 20 CLASSIC TRADITIONS
Texas Wine at Cabernet Grill
- 22 EDIBLE INK
New from JBF: Waste Not
- 24 MIMI'S HEIRLOOM RECIPES
The Cherry Pie
- 26 LOCAL INGREDIENTS
Prickly Pear Syrup
- 27 RANCH LIFE
Rainy Day Biscuits
- 28 LOCAL GUIDE TO FARMERS MARKETS
Where and When
- 29 FEEDING HOPE
Hunters for the Hungry
- 30 LOCAL DINING GUIDE
Eat Local with Us
- 32 LOCAL TRADITIONS
Meet the Texas Ag Candidates
- 36 LATIN ROOTS
Hispanic Heritage Month
- 39 FROM THE GARDEN
CHEF Connections
- 41 THE COFFEE LADY
Shades of Coffee
- 42 SOMMELIER SAYS
Proper Chilling
- 45 LOCAL PINTS
Diamond in the Rough
- 47 EDIBLE SOURCES DIRECTORY
Our Local Sponsors
- 48 THE LAST BITE
The Correction



the coffee lady

LINDA BREWSTER

"Zu den blauen Flaschen" (Under the Blue Bottle) Altwiener Kaffeebausszene, oil on canvas c. 1900, artist unknown.

SHADES OF COFFEE

Linda Brewster knows coffee – the passionate coffee enthusiast founded the San Antonio Coffee Festival in 2011. Thanks to San Antonio's growing number of outstanding local coffee roasters, brewers and coffeehouses, Ms. Brewster will share her insights on SA's local coffee culture in this column.

While I always take my morning coffee black, when it comes to weekends or after-dinner coffee, it's a true delight to explore how different dairy products prepared in a variety of ways can transform a simple cup into a cultural culinary experience.

Although some coffee aficionados loathe putting anything in their coffee, most Americans do add a dairy product. The practice traces back to 1660, when John Nieuhof, a Dutch ambassador to China, observed the ancient tradition of adding milk to tea and wrote about the joys of adding milk to coffee.

The custom gained traction in the decade following the 1683 Siege of Vienna thanks to a Polish nobleman, spy, linguist and later, the first barista, Jerzy Franciszek Kulczycki.

After he was awarded a treasure and a house in Vienna in appreciation for his military service, he opened one of the first coffeehouses in Vienna, "Hof zur Blauen Flasche" (House under the Blue Bottle). His unique combination of whipped cream and honey mixed with skillfully fashioned Turkish-style coffee changed perceptions. People realized the bitterness of boiled coffee could be dramatically diminished by the sweetness and richness of the dairy and sugar products.

With the new range of coffee flavors, the popularity of the beverage soared. A wave of coffeehouses launched in Europe. By the late 1690's, the French fully embraced "Café au Lait," a staple ever since. Over the centuries, worldwide cultures have developed an array of titles for coffee milk beverages – the "Kapuziner" is thought to be the inspiration for Italy's "Cappuccino," Spain's "Café con Leche" is served with equal parts

espresso and milk, Vietnam's "Ca Phe Sua Nong" is dark roasted coffee with chicory, metal-filter-brewed into a cup with sweetened condensed milk.

Dairy and non-dairy choices abound. Whether milk is foamed, steamed, at what temperature, and for how long – all these variables contribute to the art of making coffee. Next on my list is goat and water buffalo milk – both of which are known to pair well with coffee. An array of preparation methods further expands the possibilities of preparing a one-of-a-kind treat.

There is science behind the fact that milk and coffee go so well together.

Fats in milk thicken the texture of coffee and add a smoothness which connoisseurs refer to as "velvety." The proteins in milk soothe coffee's bitterness by adhering to the tannins in the coffee and easing coffee's acidity by reacting with chlorogenic acids. Heating milk breaks the sugars and melts the fats, which is why steamed milk tastes so much sweeter.

DELECTABLE CREAMY CONCOCTIONS

The ideal temperature of steamed milk is highly debatable – I aim for 145°F. Always start with fresh cold milk, never reheat or boil milk for coffee.

Steaming milk controls how thick it becomes. Different coffee recipes call for different types and ratios of air to milk, for example, no air in flat whites, but lots of air for cappuccinos.

Preparing milk for coffee can be a boundless art, but even an elementary understanding of the underlying science that dictates the coffee/milk symbiosis opens the door to endless possibilities, like layered lattes. With so many recipes rooted to various cultures across the globe, don't hold back. Try different combinations and see what the artist and scientist in you can create.

Remember the San Antonio Coffee Festival takes place in January and we are already welcoming new vendors. Contact me at Linda@SACoffeeFest.com to learn more.

A glass of yellow cocktail with ice and a honey-drizzled citrus slice. The background is dark with various food items like oranges and cinnamon sticks.

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Above: Chef Steve McHugh's Mesquite Cake (Photo courtesy Cured at Pearl)
 Cover: The 2019 San Antonio Cocktail Conference Signature Cocktail "Call Me, Honey" (Photo by Jason Risner)

CONTENTS

The Holiday Issue 2018/2019 - Issue No. 31

2	LOCAL GUIDE TO FARMERS MARKETS <i>Where and When</i>	34	SWEET TALKER <i>Joy of a Pastry Chef</i>
4	ADVISORY COUNCIL	36	SAN ANTONIO COCKTAIL CONFERENCE <i>Official Schedule Tickler</i>
5	LITTLE BITES	38	LOCAL INGREDIENT <i>Mesquite Bean Revival</i>
25	FARMERS JOURNAL <i>New Farm Bill</i>	42	MIMI'S HEIRLOOM RECIPES <i>Moshi Moshi Miso!</i>
26	NEWS YOU CAN USE <i>Our Creative City and more</i>	44	RANCH LIFE <i>Caldo</i>
28	THE COFFEE LADY <i>Celebration!</i>	45	LOCAL PINTS <i>Vista Brewing</i>
29	FEEDING HOPE <i>Hidden Hunger on College Campuses</i>	47	SOMMELIER SAYS <i>Gifts for Wine Lovers</i>
30	LOCAL DINING GUIDE <i>Eat Local with Us</i>	48	THE LAST BITE <i>Fake!</i>
32	LATIN ROOTS <i>Joy of Sipping</i>		



the coffee lady

LINDA BREWSTER

*Learn all about coffee
at the San Antonio
Coffee Festival
on January 5.
(Photo courtesy)*



CELEBRATION

THE ORIGINAL SAN ANTONIO COFFEE FESTIVAL AT LA VILLITA JANUARY 5

Linda Brewster knows coffee – the passionate coffee enthusiast founded the San Antonio Coffee Festival in 2011. Thanks to San Antonio’s growing number of outstanding local coffee roasters, brewers and coffeehouses, Ms. Brewster shares her insights on SA’s local coffee culture in this column.

San Antonio’s ORIGINAL Coffee Festival returns to La Villita Historic Arts Village on Saturday, January 5, 2019 – the seventh celebration of fun, food, festivities, and of course, lots of coffee. Specialty Coffee Tasting Flight tickets are already available and coffee lovers are encouraged to purchase soon as the 7th annual San Antonio Coffee Festival is expected to sell out early.

MORE SPACE, MORE TASTES

Thanks to great feedback from many fans, this year’s San Antonio Coffee Festival will be a little different to accommodate popular demand. Expanded areas will provide more space for our growing audience. For the first time, admission will be limited to ticket-holders to ensure a great, intimate experience for Specialty Coffee Tasting Flights. We added a VIP ticket option to enhance the experience and create an exclusive opportunity in the first hour of the event. And the Specialty Coffee Tasting Flight will include five tastings this year instead of four.

The San Antonio Coffee Festival continues to offer the most extraordinary opportunity to learn all about San Antonio’s local coffee culture. This grass roots community effort to support and showcase local coffee artisans on the grounds of La Villita is an excellent example of people connecting to support the local community.

The hallmark of the festival’s Specialty Coffee Tasting Flight, besides freshly brewed, locally roasted coffee, is the opportunity to meet and learn from local coffee artisans representing more than 25 regional coffee companies brewing 80-plus different coffees from all over the globe. (If you find a favorite, roasters will have coffee available for purchase to brew at home.)

The festival’s signature educational workshops will feature hands-on demonstrations about coffee roasting, how to make better coffee, expert secrets for making the best iced coffee, coffee cocktails and more.

Visit the new Wellness feature in Plaza Nacional with local fitness and mindfulness experts hosting activities. Enjoy live music and entertainment on two stages while local and visiting artists display coffee-centric artwork in Plaza Juarez.

COFFEE CONNECTIONS

The San Antonio Coffee Festival is a quest for the best cup of coffee in all of San Antonio. As founder of the Festival, part of the thrill is connecting with fellow coffee enthusiasts. For six years we’ve watched how coffee creates connections throughout our community – and meeting coffee artisans in our community expands my perspective as I learn their stories and come to know their special talents.

When I brew my pot of Texas Sludge Coffee Company’s “Rise & Shine,” I recall time spent with owners Susan and Jon Rodriguez and stories we’ve swapped. To finish dinner parties with a flair, I load up my Chemex with Olla Express Café’s Mezcal-infused Café de Olla, reminded of Andrea Ley’s dream to share her deeply rooted Mexican coffee experience. And I can’t wait to try locally roasted Mad Dog Blend Alpha No.1 – a Kenyan/Honduran blend recently debuted by Jose Baker, owner of 1885 Coffee Co.

Experiencing coffee prepared by people I know and want to support simply feels different, like when people knew their butcher, baker and florist. The precious coffee beans consistently remind me how interconnected we all are around the globe. The San Antonio Coffee Festival nurtures that sense of connection and creates a space for everyone to discover Texas coffee artisans.

Be sure to get your tickets early, as the event is expected to sell out in advance. A portion of the proceeds will help fill up the food pantry at Little Church of La Villita to aid the homeless in the downtown area. Visit SAcoffee fest.com for tickets, updates and additional information.

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2020 SAN ANTONIO COCKTAIL CONFERENCE
UNESCO CREATIVE CITY OF GASTRONOMY



Above: Charcuterie and beer are always trending in San Antonio. (Photo by Amanda Spencer)
 Cover: The Clean Sneak is the 2020 San Antonio Cocktail Conference signature cocktail. (Photo by Jason Risner)

CONTENTS

2020 Cocktail Conference - Issue No. 36

2	FOOD FOR THOUGHT	34	FOOD FOR THE SOUL <i>The Language of Food</i>
4	ADVISORY COUNCIL	36	LOCAL DINING GUIDE <i>Eat Local with Us</i>
5	LITTLE BITES <i>2020 SACC Schedule, Charc Week and more</i>	38	MIMI'S HEIRLOOM RECIPES <i>Bitterballen</i>
24	EDIBLE DESTINATION <i>Osaka Street Food and Noodle Quest</i>	40	RANCH LIFE <i>Lonely Stray Cow and Texas Red Chili</i>
28	LOCAL FARMERS MARKETS <i>Where and When</i>	44	LOCAL PINTS <i>Tusculum Brewing Co.</i>
29	THE COFFEE LADY <i>SA's Original Coffee Festival</i>	47	ELENA'S SEASONAL FLAVORS <i>A Taste of Winter</i>
30	FEEDING HOPE <i>In the New Decade</i>	48	THE LAST BITE <i>Love Letter to a Chef</i>
32	LATIN ROOTS <i>Ed, the Cuban Exile</i>		



the coffee lady

LINDA BREWSTER

Learn all about coffee at the San Antonio Coffee Festival on January 4. (Photo courtesy)



CELEBRATION

FOR COFFEE LOVERS

Linda Brewster knows coffee – the passionate coffee enthusiast founded the San Antonio Coffee Festival. Thanks to San Antonio's growing number of outstanding local coffee roasters, brewers and coffeehouses, Ms. Brewster shares her insights on SA's local coffee culture in this column.

The award-winning San Antonio Coffee Festival returns to La Villita Historic Arts Village to celebrate everything coffee on Saturday, January 4. Save the date and help shape the evolution of specialty coffee here in San Antonio.

The San Antonio Coffee Festival, now in its 8th year, is one of 41 global coffee events to be recognized and included on CoffeeSphere's list of prestigious Coffee Festivals for Globetrotting Coffee Lovers.

The one-day, family-friendly celebration is open to everyone. Starting at 10 a.m. on Saturday, Jan 4, more than 25 local coffee roasters and cafes will present more than 80 different locally-roasted coffees from all over the globe, which will be available for tasting via the Specialty Coffee Tasting Flight. Attendees will be delightfully challenged to choose four tastes per flight from the venerable line-up while they meet the artisans who are fueling San Antonio's coffee roasting and brewing industry.

The hallmark of the festival is the "Specialty Coffee Tasting Flight." Just like a wine or beer tasting, guests at the San Antonio Coffee Festival get to enjoy tasting coffee beans from around the world. Ethiopia, Uganda, Java, Sumatra, Brazil, El Salvador and Honduras will all be represented.

A sample of the many coffees to be featured in 2020 includes Springtown Roaster's Hill Country Cup. Inspired by a trip to the Tarrazu region of Costa Rica, this local roaster created a mouthwatering blend of Costa Rica Hot Volcanic Spring washed beans with a bit of Ethiopia Natural processed beans. Enjoy the experience of sweet berries, chocolate and cooking spices in each cup during this

wa coffee, made with beans from the Manafwa region on Mount Elgon, an extinct volcano across the border of Uganda and Kenya. This special flavor profile includes notes of dark chocolate, dried apricot and almond.

Much of the specialty coffee imported to Texas flows through Houston, one of the top 10 largest ports importing coffee. Of course, coffee beans don't actually grow in the continental United States. Only Hawaii and Puerto Rico are in the coffee belt, which includes the area around the equator from Central America, through Africa and past Indonesia. How amazing that we can gather to appreciate all the work that goes into bringing this coffee to us!

The San Antonio Coffee Festival is the ideal place to explore new coffee roasters and make connections. Found your favorite new coffee? You'll be able to take it home with you as the opportunity to purchase packages for home brewing is available.

San Antonio is definitely buying more specialty coffee than ever before, and the momentum is accelerating. It's a delight to see new cafés featuring locally roasted beans opening across the city. Mobile coffee vehicles are also on the rise, like Olla Express Café, which has a new mobile coffee van, specializing in Café de Olla, a traditional Mexican beverage made with ground coffee, cinnamon and piloncillo.

Enjoy the coffee workshops, visiting artists with coffee-themed artworks, the artisan shops of La Villita and lots of delicious food on-site. From coffee beer to three stages of live music, the San Antonio Coffee Festival is an event not to be missed!

Visit SanAntonioCoffeeFestival.com to learn more and buy tickets. Advance tickets for the 2020 Festival start at \$8 for a Tasting Flight, and VIP tickets, which include early entry (9 a.m.), the commemorative San Antonio Coffee Festival coffee mug, a Specialty Coffee Tasting Flight (5 tastings) and exclusive access to specialty coffee exhibitors are available for \$22. All ticket holders