

PEOPLE PROFILES

THE FOLLOWING PROFILES were generated by responses to our Roaster Roundup form. Send in your profile for consideration to be featured in the next issue of *Roast* at roastmagazine.com/roaster-roundup.



Photo by
Untold Imagery

BERT DAVIS

Daysol Coffee Lab
Helena, Alabama, United States
daysolcoffeelab.co

Bert Davis is the roaster and co-owner of Daysol Coffee Lab in Helena, Alabama. He started roasting in Denver, Colorado in 2015 and moved to the Birmingham, Alabama, area in 2019, when he launched Daysol.

What is one piece of advice you would give to new roasters when they are starting out?

Learn the smell, sights and sounds of coffee roasting, and get to know your roaster well before you worry too much about profile software tracking. I learned by graphing my roasting on paper, which forced me

to learn the art before I tackled the technical. Now, if I ever have a piece of technology go down, I can still roast just by using my senses and knowledge of roasting. In fact, I turn all my technology off routinely to keep myself immersed in my craft.

What is your roasting ritual? Are there any unique things you require for a session or shift?

I prefer to have all my roasts pre-measured and prepared to go into my hopper, which probably isn't that unique. Judah and The Lion is always a favorite music go-to, but it kind of depends on the day. I'm a musician as well, so my playlist is pretty diverse.

What has been the most rewarding aspect of working in the coffee/roasting industry?

Relationships. I used to roast in Denver and never would have learned without some of the guys and gals there that worked alongside me. I still text them regularly, and 90 percent of the people I have met and are friends with since moving to Alabama are through coffee.

What do you see as the greatest opportunities for coffee in the future? In what ways could the coffee industry do better?

Growth and education for the everyday consumer. The knowledge of craft beer and craft spirits has exploded, and coffee has too, but I think there is still a ton of opportunity to grow. Home brewing and craft roasting is the next wave in my opinion. I think there's always room to improve traceability, and the rates paid for green coffee must increase for the future of coffee farming to sustain itself.



ERIC BLANCHET

Talking Crow Coffee Roasters
Sultan, Washington, United States
talkingcrowcoffeeroasters.com

Eric Blanchet is the roaster at Talking Crow Coffee Roasters, which he co-owns with his wife, Carol. Because Carol can no longer tolerate caffeine, the company's focus is crafting exceptional choices of single origin specialty decaf, along with a bit of regular as well.

What is one piece of advice you would give to new roasters when they are starting out?

Educating yourself through the Specialty Coffee Association (SCA) is a worthwhile investment. The information gives you a place to start when you need to troubleshoot. There are so many aspects of coffee growing, importing/exporting, cupping, roasting and roaster maintenance. There will always be a bit of "learning on the fly," but becoming very familiar with it all through the classes really is a huge benefit.

What is your roasting ritual? Are there any unique things you require for a session or shift?

The first thing I do is inspect the machines to make



sure everything is clean. I set up my app. I weigh the beans. I smell the green beans before I pour them in. Through the roasting process I watch them, smell them and listen. I watch the app and the roaster temperature, testing the beans until it reaches the profile I want.

What has been the most rewarding aspect of working in the coffee/roasting industry?

Educating people about coffee ... specifically the roast levels, subsequent flavor notes and decaffeination methods. This is why we choose to work with Swiss Water Process.

What do you see as the greatest opportunities for coffee in the future? In what ways could the coffee industry do better?

Home brewing made a surge this year with everyone working from home. I think this trend will continue, as many want to elevate their brewing skills and enjoy coffee house quality coffee at home. The industry could improve by better supporting the producer, enabling them to reinvest in their farms, but also encouraging them to avoid genetically engineered coffee plants.