



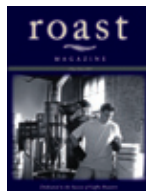
**January | February 2004**

Bioterrorism Registration  
Above and Beyond—Taking grower relationships to a new level  
Going the Extra Mile—The relationship between roaster and retailers  
The Roasters Guild—Keep the flame burning through education and accreditation  
Nurturing the Neighborhood—Using the regional market to grow your business  
Roaster Profile—Raven's Brew  
Diary of a Roastery—Tales of a prospective Coffee Roaster  
Navigating Origins—Peru



**March | April 2004**

Clear the Air—Removing the myths of emission control  
Reviving Rwanda—From café ordinaire to café extraordinaire  
The Rise of the Machines—Outlining roasting equipment options  
Ruling the Roast: The Naked Bean—Get the most from your green beans  
Roaster Profile—Little River Roasting Company  
Diary of a Roastery—A "Bargain" of a Roaster  
Navigating Origins—Tanzania



**May | June 2004**

2003 Coffee Auction Round-up  
A Roaster by Any Other Name—The importance of proper roasting titles  
Delivering the Goods—Is allied distribution right for your roastery?  
Across the Great Divide—The Roasters Guild Guatemala trip bridges the gap between roasters and growers  
Ruling the Roast: Get It Right the First Time—How to prevent roasting defects and taints  
Roaster Profile—Ashlawn Farm Coffee  
Diary of a Roaster—Trial by Fire  
Navigating Origins—Papua New Guinea



**July | August 2004**

Top of the Crop—Taking a tour of the Q Program  
A Brand New Bag—Packaging advances offer more marketing options for your beans  
Growing Your Client Base—How to cultivate the right customers for you  
Ruling the Roast: Lighten Up—Create the perfect light roast  
Roaster Profile—Arbuckle Coffee Roasters  
Diary of a Roaster—The Fine Art of Spitting  
Navigating Origins—Cameroon



**September | October 2004**

Worth Its Weight—Panama coffee fetches record price at auction  
Craft of Cupping—The art and science of the silver spoon including a cupping form, evaluation form, cupping vocabulary and glossary  
Details of Discovery—Creating the Cup of Excellence  
Trade Secrets—Keeping your roast under wraps  
From Carafe to Cup—What specialty coffee can learn from wine  
Ruling the Roast: The Struggle with Sample Roasting  
Roaster Profile—Cedarburg Coffee Roastery  
Diary of a Roastery—The Year Grows Old  
Navigating Origins—Dominican Republic



**November | December 2004**

1<sup>st</sup> Annual Roaster of the Year—Counter Culture Coffee  
Seal of Approval: A Certification Primer—In-depth breakdown of certifications, including Bird-Friendly, Fair-Trade, Organic, Rainforest Alliance and Utz Kapeh  
2005 Industry Directory



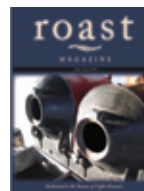
**January | February 2005**

The Trees and the Bees—How biodiversity increases coffee yield  
Caffeine Control—Managing the speed of the bean  
Leasing 101 for Roasters—Get the most out of your rental agreement  
Daunted by Equipment Distribution?—Clearing the path through the myths and musts  
Ruling the Roast: Cupping for flavor vs. defects  
Roaster Profile—Café Mystique  
Navigating Origins—Mexico



**March | April 2005**

Alchemy in the Roasting Lab—The discovery of organic acids, part 1 of 2  
Café Femenino—Empowering women, strengthening the coffee industry  
Taking Control—PID settings and roasting controls  
Roast by Number—A clear picture of the Agtron/SCAA roast classification color tiles  
Waking the Sleeping Beauty—Peru's undiscovered coffee potential  
Ruling the Roast: Ethiopia, the cradle of coffee  
Roaster Profile—Moka Joe Coffee  
Diary of a Roastery—Roaster Maintenance 101  
Diary of a Grower—Growing Up in Coffee  
Navigating Origins—China



**May | June 2005**

Setting up a One-Roaster Plant—Create your own production facility  
Alchemy in the Roasting Lab—The discovery of organic acids, part 2 of 2  
Grounds Maintenance—Care and feeding of your roasting equipment  
Ruling the Roast: Reflections on Roasting Fundamentals  
Roaster Profile—Gilles Coffee Co.  
Diary of a Grower—Fruits of the Harvest  
Navigating Origins—Bolivia

# BY ISSUE



## July | August 2005

Don't Be Dense:  
Density as a Quality Parameter—Get a grip on this cheap and easy measuring device  
Cultivating Taste—Coffee growing 101  
Gold Record—Cosecha de Oro is a hit for Costa Rica  
Ruling the Roast:  
Roast Right the First Time—How to prevent inconsistencies, deficiencies and errors  
Roaster Profile—Carolina Coffee Roasting Co.  
Diary of a Grower—From Gold to Oro: Exporting the bean  
Navigating Origins—East Timor



## September | October 2005

Coffee Markets—Today's imbalance in global supply and demand  
Coffee Collectives—Roasters unite for quality relationships and coffee  
Leaving the Dark Side—The forgotten art of light roasting  
Ruling the Roast: Get Up to Speed—The buzz on roasting decaf  
History Lesson—How roasters are preserving their cultural heritage through coffee  
Roaster Profile—Phoenix Coffee Company  
Diary of a Roastery—The Coffee Education Journey continues  
Navigating Origins—Australia



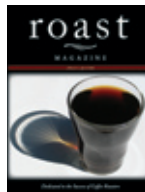
## November | December 2005

2<sup>nd</sup> Annual Roaster of the Year—Stumptown Coffee Roasters  
The Coffee Mill—Coffee Trends  
2006 Industry Directory



## January/February 2006

The Mini "C"—Embracing this new coffee contract  
For the Love of Peaberry—Double your flavor with this rare delicacy  
Banking Your Green—Proper storage and handling of green beans  
Wired for Roast—Exploring coffee technology at origin  
Roaster Profile—JJ Bean House of Coffee  
Diary of a Grower—Sustainability & the Sheep Experiment  
The Flamekeeper—Roaster's Choice  
Navigating Origins—Zambia



## March/April 2006

Estate Coffees—A new take on origin promotion  
Keeping a High Profile—Create consistent, reliable roasts with profile roasting  
Detecting Defects & Celebrating Gems—The search for the perfect green bean  
Ready for Robustas?—What robustas have to offer the specialty coffee industry  
The Information Exchange—International roasting internships cross cultures, build futures  
Wired for Roast—Fine grinds to good brews: technology goes to the beans  
Roaster Profile—Maui Oma Coffee Roasting  
Diary of a Grower—Work Hard and Play Harder  
Back to Basics—Intensity, Accuracy and Fluidity  
The Flamekeeper—Cupping Pavilion  
Navigating Origins—Haiti



## May/June 2006

Variety is the Spice of Coffee—Geisha and other varieties  
Republic of Coffee—The Dominican Republic takes a long, hard look at its coffee  
Neither Rain Nor Snow Nor Gloom of Night—Getting your coffee where it needs to go  
Wired for Roast—A Quick Study: Coffee earns its higher learning diploma  
Roaster Profile—Electric City Roasting Company  
Back to Basics—Bowling and Cupping  
The Flamekeeper—Give Time, Get Smart  
Navigating Origins—El Salvador



## July/August 2006

New Emission Standards for Puget Sound  
Blending the Rules—The art and science of combining coffees  
Sample Roasting for Quality Control—Tips from the green side  
The Virtual Marketplace—Internet auctions  
Davis Demitasse 2nd Annual Poetry Contest  
Wired for Roast—Pack Your Bags: A trip into the future of coffee packaging  
Roaster Profile—Honduras Coffee Company  
Diary of a Grower—From One Grower to Another  
The Flamekeeper—6th Annual Roasters Retreat  
Navigating Origins—Burundi



## September/October 2006

Blowing Smoke—Ways to clean up, reduce and recirculate roaster emissions  
Crema of the Crop—Creating crema with single-estate coffees  
Not Swallowing Their Pride—Smallholders in Papua New Guinea fight for coffee rights  
Wired for Roast—Exercising Control: Understanding profile roasting systems  
Roaster Profile—Broadway Café & Roastery  
Diary of a Grower—Meaningful Feedback, Meaningful Friendships  
Back to Basics—Customer Service  
The Flamekeeper—Regional Roaster Groups  
Navigating Origins—Venezuela



## November/December 2006

3rd Annual Roaster of the Year Awards—Metropolis Coffee Company and Intelligentsia Coffee & Tea  
Roaster's Dictionary  
2007 Industry Directory