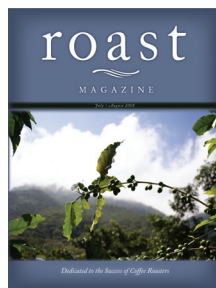


**January | February 2008**

Blending for Italian Espresso, Part I—Background and a rationale for blending  
The Secret Life of Beans—Green coffee’s trip from port to your door  
Under the Microscope—Turning up the heat on acrylamide  
Detecting Defects—Plants and quakers  
The Firestarters—Kentaro Maruyama of Maruyama Coffee  
Coffee Review—Ethiopia and Yemen



**July | August 2008**

The Brave World of Energy-Efficient Roasting—A generation of technologies saves energy and money  
Keeping It Real—Storing and preserving green coffee, part 2 of 2  
Under the Microscope—The science of coffee aroma  
Detecting Defects—Storage and transportation defects  
The Firestarters—Tina Muia of Carmel Valley Coffee Roasting  
Coffee Review—Brazils



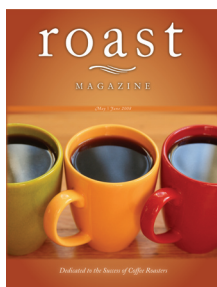
**March | April 2008**

Blending for Italian Espresso, Part 2—A practical approach to blending  
Some Assembly Desired—Refurbishing roasters means a love of labor  
Under the Microscope—The science of browning reactions  
Detecting Defects, Part 2 of a Series—Processing: Overferment/sour and stinker beans  
The Firestarters—Salvador Sans of Cafés El Magnifico  
Coffee Review—Aged and monsooned coffees



**September | October 2008**

Playing It Safe—Food safety systems, audits and vendor certifications  
Taking A Toll—What you need to know about contract roasting  
Ready to Roast—From old-school artist to modern artisan  
Under the Microscope—Tracing coffee to its roots: coffee adulteration and authentication  
The Firestarters—José René Martínez Onofre of JRené Coffee Roasters  
Coffee Review—Readers’ Choice 2008  
Zephyr Essay Contest Winner—The Journey, by Lorraine Walker



**May | June 2008**

Pondering the Path to Sustainable Premiums—Buying on the road less traveled  
Not So Random Sampling—How to sample roast for best results  
For the Keeping—Storing and preserving green coffee, part 1 of 2  
Suited to a T—A tea line might be a perfect fit for your roastery  
Under the Microscope—Coffee roasting: A brief overview of chemical changes  
Detecting Defects—Processing Defects, Part 2: Defects created in the dry mill  
The Firestarters—Colleen Anunu of gimme! Coffee  
Coffee Review—Colombian coffee



**November | December 2008**

5th Annual Roaster of the Year Award  
Micro Roaster of the Year: Coffee Klatch  
Macro Roaster of the Year PT’s Coffee Roasters  
Roast Magazine’s First Annual Industry Survey  
2009 Industry Directory  
2004–2008 Roast magazine article index