



PERKING UP

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A ROASTER'S TASTE OF AMERICA'S FAVORITE DRINK

He dumps a bean-packed burlap sack into his Probat L12, a German-made coffee roaster resembling the lovechild of a miniature locomotive and Robby The Robot from *Forbidden Planet*. The apparatus snarls confidently in his roastery as small batches of raw coffee beans are swallowed, heated and transformed into the cooked, suitable-for-brewing ingredient used to create java, joe, battery acid... America's most beloved drink.

The objective of He, or any artisanal coffee roaster, is multifaceted. They are surgeons, meticulously extracting each bean's distinct identity. Evangelists committed to converting palates to craftsmanship. They are also our bridge to the global—other cultures, connecting Huntington to Panama, Sag Harbor to Jamaica, Patchogue to Maui...

FAVORITE BEAN:

Peru Norte (Peru)

I tend to brew this the most, especially at home. I keep it as a medium roast, and I finish it at a lower temperature to get a floral acidity, nutty aroma and very crisp finish.

**DWIGHT AMADA,
ROASTMASTER OF
HAMPTON COFFEE
COMPANY**

Location: Southampton, Stony Brook,

Water Mill, Westhampton Beach

Annual Roastage: 150,000 lbs.

Coffees: 50

W

e're the biggest roaster on Long Island, but we're still one big

family operation. My two brothers work here and are back here roasting with me. I started as a barista here in 1999 and gradually moved up to roastmaster. Everyone wants to help the business grow.

Coffee is essential for everyday life. It can be enjoyed as a fine wine, or something needed to get going. A good cup can almost bring you back to the place it was grown, also similar to wine and the idea of terroir. Each coffee is a reflection of its environment and growing conditions.

I was raised on a cocoa farm in Grenada and I can remember my grandfather growing coffee on the farm and me not knowing what it was. We thought he was some crazy person, always burning these beans and then drinking it and getting hyper.

Since we wholesale to restaurants and cafés, every day is a new set of challenges. You need flexibility.

A lot of countries are pumping education and money into coffee now, so it's getting there. We Skype with our farmers in Peru a lot. Our Sumatra partner comes and visits us several times a year to let us know how it's going and how we are helping to improve his village. It keeps us close to the harvest.

Dwight Amada

Richard Cummins,
Coffee Experience
Manager

We started coffee classes at our Southampton location. Any time someone asks for a "Starbucks drink," we use it as an opportunity to explain to them what our version is and what they're going to enjoy about it more. Change takes time, dedication and a lot of patience.

