

Coffee Press



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Hours

Monday-Thursday 6am-8pm

Friday 6am-11pm

Saturday 7am-11pm

Sunday Closed

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We are Open!

Burlap and Bean opened its doors for business on November 22, one day before Thanksgiving. Little did we know how much we would have to be thankful for and in short order! Newtown Square's community warmly embraced us and generously patroned us from week one. Many local newspapers, including The Daily Times, County Press, Town Talk, and Connections magazine caught wind of the local buzz and ran feature articles about our new venture. Each day brings with it new challenges and new customers, both poignant reminders of why we made this bold move into the coffee industry.

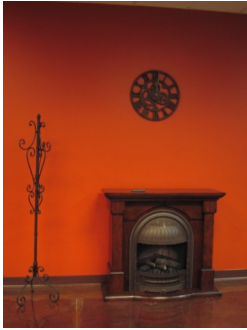
With Spring just around the corner, it is tempting to yearn for warmer weather and colder drinks but we do not want to ever forget the long (wonderful) winter days of 2007 spent steaming milk, pouring coffee and meeting new smiling faces daily.



About Us

We are an independent, family owned and operated, coffeehouse and roastery, located in Newtown Square, PA. Our vision stretches beyond the freshest cup of coffee on the block to global awareness through Fair Trade. We believe in educating our customers because awareness empowers us to be conscience consumers. Every cup of coffee brewed in the United States has an impact on a rural community overseas. With your purchase, our community is enriching the lives of farming families around the globe and giving back their hope one bean at a time.





"Contrary to what your mother may have told you, coffee does not grow in a can."

Roasting Coffee

Contrary to what your mother may have told you, coffee does not grow in a can. Your morning cup begins its life on a coffee farm, growing from a tree. The coffee "fruit" is known as a cherry until it is hulled, revealing the bean itself. The cherries are handpicked from the trees. After harvesting, the coffee beans are pulped to remove the soft flesh and then the beans are fermented in water for 10 to 36 hours. The beans are then washed and dried in the sun. This process is labor intensive, expensive and time consuming for the farmers. (It truly is amazing that coffee doesn't cost \$100 or more per pound.) Finally, the coffee is shipped to the roaster in its green bean form (Yes, the beans are literally green before they are roasted.)

So how do we roast the beans you ask? Hint: take a gander to your left. What you see is a YM5 drum roaster. The green coffee beans are heated in the large rotating drum, using temperatures of about 450 F. The tumbling motion of the drum prevents the beans from burning. Roasting is not an exact science. It requires an artists touch. Roast masters use sight, sound, and smell to decide when the beans are roasted to perfection. Timing is everything. Roasting time affects the color and flavor of the final brew, so the length of the roasting period depends on the type of coffee desired (shorter for drip coffee, longer for espresso).

It is during the roasting process that the flavor of the bean is developed. However that flavor has an enemy, oxygen. Coffee should be stored in air tight containers in a dark dry place for maximum freshness but even under optimum conditions, coffee begins to stale in as little as 7 days. Stale? Yes, stale. Most of the coffee Americans consume every single day is indeed stale. Americans traded fresh coffee for convenience when we bought into the canned coffee craze. Burlap and Bean is committed to restoring America's wayward ways by introducing fresh coffee back into the market place, one community at a time.



Fair Trade

Burlap and Bean painstakingly searches the globe for farmers that offer the most exceptional Arabica coffee beans available today. Our time spent ensures you a premium cup of gourmet coffee every time. The products offered by Burlap and Bean will brighten your day, your life and the lives of those who worked so hard to put that coffee in your hands.

How can our coffee shop do this? We offer Fair Trade Certified™ products. What does that mean? Unbeknownst to most of us, the farmers who grow the majority of coffee we enjoy are living in extreme poverty, despite producing a good crop of coffee. Fair Trade ensures that family farmers have a decent working and living condition, receive a fair price for their product, support environmentally-friendly

farming practices and produce top-quality products. By offering Fair Trade coffee we are committed to raising awareness in our community about these conditions and we are inviting you to join us in making a difference. To learn more about Fair Trade, please visit TransFair.USA.

Music Notes

"Build it and they will come." Invite Claire DiLullo to play and they will come in DROVES. A series of setbacks and building permit nightmares landed Claire the Grand Opening gig at Burlap and Bean, looking back I would now call it Divine Intervention. Claire filled every square inch of our venue that night, leaving our guests with standing room only. The house lights turned down and the sound of Claire's commanding voice cut through the commotion with

ease. Her voice is sweet, sultry and inviting without the slightest hint of pretentiousness. Claire DiLullo's Waiting for the Rain album is worth getting your hands on. "Crazy" is one of the best examples of just how endearing her guitar strumming and vocal work can be. Claire invites her listeners into her world with honest lyrics (Who I Am) and genuine heart filled emotion (When Tears Fall Down). This is an amazing first effort EP that fans of singer/songwriter,

jazz, and pop rock, can appreciate and enjoy. If you missed her at our Grand Opening , I hope you will mark your calendar for April 21, 2007. Claire and her full band will be here to rock the house once again. Did I mention, Get here early?

www.clairedilullo.com



“Her voice is sweet, sultry and inviting without the slightest hint of pretentiousness.”

Local Artwork

For the month of February we are featuring Aboud Dweck. He was born in Washington D.C. He shot his first professional job at the age of fifteen, a Bar Mitzvah. He was given a choice in compensation "Five bucks or two shirts from my store kid, what'll be?" Much to the consternation of his mother, he chose the five bucks. Since that day forty-three years ago, Dweck has worked in virtually all

phases of photography, as a lab tech, teacher and editorial-advertising photographer. His ad and editorial work has been published regionally, nationally and in Europe. At the end of 2004, he decided that he no longer wanted to work on assignment, and returned to his roots, creating images as a vehicle of self-expression. His approach to the art of photography is not complex, he shoots the world around

him as it presents itself. He does not use computer enhancement or manipulation. Dweck says "My work is the pursuit of beauty in all forms, of images to excite the visual sense."

February will host his Travel Series and March will celebrate spring with his Floral Series.



Coffee Facts

- Germany is the world's second largest consumer of coffee in terms of volume at 16 pounds per person.
- Over 53 countries grow coffee worldwide, but all of them lie along the equator between the tropic of Cancer and Capricorn.
- An acre of coffee trees can produce up to 10,000 pounds of coffee cherries. That amounts to approximately 2,000 pounds of beans after hulling or milling.
- With the exception of Hawaii and Puerto Rico, no coffee is grown in the United States or its territories.
- The percolator was invented in 1827 by a French man. It would boil the coffee producing a bitter tasting brew. Today most people use the drip or filtered method to brew their coffee.
- Up until the 1870's most coffee was roasted at home in a frying pan over a charcoal fire. It wasn't until recent times that batch roasting became popular.
- Each year some 7 million tons of green beans are produced world wide. Most of which is hand picked.

February Promises Love and Chocolate

BURLAP AND BEAN

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Sticky Bun Latte

(MMMmmmmm ~all the sweet rich goeyness of this wonderful pastry w/o all the mess and guilt !)
suggested pairing ~ a peanut butter caramel crunch cookie

White Chocolate Steamer

(you may call it a white hot chocolate ~it is a sweet creamy delight)
suggested pairing ~ a fresh baked sugar cookie topped with red/white sprinkles

Sipping Chocolate

The ultimate chocolate indulgence ~European style drinking chocolate made with 100% pure cocoa powder, pure cane sugar, chocolate liquor and cocoa butter. The creamy, lingering feel and subtle vanilla taste of Bellagio Sipping Chocolate earned this rich, dark, bittersweet chocolate the 2005-2006 [Best New Food Product Award](#). Bellagio Sipping Chocolate is "to the lover of fine chocolate what espresso is to the lover of fine coffee."
suggested pairing ~ biscotti of your choice to "sip and dip"

Extras:

- Chocolate covered strawberries
- Chocolate covered espresso beans
- Chocolate covered pretzels
- Chocolate Chip Cookies
- Chocolate Biscotti
- Double Chocolate brownies
- Mini Chocolate Cheesecakes

Letter from the Roast Master

Dear Coffee Enthusiasts,

We want to extend our heartfelt thanks to all those who have stopped in and given our coffee a taste. It has been a true pleasure presenting our coffee to the area and receiving your feedback. We take pride in offering solely fresh roasted Fair Trade Certified™ coffee.

We have introduced some popular blends thus far beginning with Heritage, our house blend. Heritage is our full flavored signature blend which draws comparisons to a milder breakfast blend. Black and Tan has also received great praise as a very smooth yet complex coffee. This encompasses the best of both worlds as we individually roast two different beans to their utmost potential and then

blend them. Our signature decaf blend, Sleepy Hollow has proven to be a full bodied coffee that has lost the caffeine but not the flavor. We exclusively import Swiss Water Processed coffees to guarantee that no chemicals are used in the decaffeination process.

Our espresso blend has also been highly received as one of the best in the area. Guests have compared it to authentic European Espresso they get while traveling abroad.

We have enjoyed creating these blends and take pleasure in watching our guests enjoy them with us. Thanks for your support and encouragement as we continue on this journey of enriching not just the lives

of the coffee farmers we support but also the lives of the coffee drinker in Newtown Square and the surrounding area.

Warmest regards,

Ben & Brent Endicott

Roast Masters

