

Rhythm *Reviews*

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CRAZY FOR

CAPPUCCINO



A cappuccino can be the perfect start to any day.

Cappuccino expert reviews campus coffee offerings

Where I'm from, the fine city of San Francisco, cappuccinos were cool before Seattle had ever heard of them. Naturally, when I moved to Eugene I began a quest to find the cappuccino that most closely resembled those in the city by the bay.

Here are the results of my careful research and repeated testing.

For my roundup I have the six hottest coffee places in the campus neighborhood: Coffee Corner, Espresso Roma, Fall Creek Bakery, Primavera, Starbuck's Coffee (in the bookstore) and Udinese Caffé.

In order to judge each cappuccino, I made sure to make each trial as uniform as possible. I always ordered the exact same drink, an 8-ounce cappuccino with whole milk into which I stirred approximately one teaspoon of sugar. No more, no less.

The standards that constitute a good cappuccino are those my dad taught me while we were drinking them both in San Francisco

and Italy. First, the espresso itself should be strong and rich, but not bitter. Second, the cappuccino should drink as one liquid. The most common problem that I have found with cappuccinos at many places is that I get three drinks in one cup, a layer of foam, a layer of milk, and then to finish it off, a rush of espresso.

Now that the standards have been set, I present the official Fontana Cappuccino Roundup (in ascending order):

At the bottom of the list, unfortunately, is The Fall Creek Bakery, which is located at 881 E. 13th Ave., close to the bookstore. To be fair, remember that Fall Creek is not famous for its coffee or its cappuccinos but for its pastries and baked goods, which are spectacular. The coffee is a simple sideshow.

The first word that popped into my head when I tasted Fall Creek's cappuccino was "gritty." The beans, which are from The Coffee Corner, seemed like they were burnt to a crisp. The milk was far too foamy, and it rested atop the espresso rather than mixing with it. Besides being bad, at \$1.50, this drink tied with Coffee Corner for the most expensive.

The next place was another disappointment, due to the fact that I loved the decor. The Coffee Corner, located at the corner of East 13th Avenue and High Street, looks like it should be the best place of all. Unfortunately, it was only average.

The beans made an espresso that was rather bitter, although not as much so as Fall Creek. The milk was a bit too foamy, so much so that I almost felt like using a spoon. The atmosphere was enough to bring this one up to average, but it cost a pricey \$1.50.

On the same level as The Coffee Corner is the bookstore's Starbuck's Coffee. Our campus version of McCoffee has been wildly popular, but once during my testing it took me 10 minutes to get a drink at three in the afternoon. As with all other Starbuck's, the product is only average.

The beans, like so many others, are a bit too bitter and not strong enough. The milk was below par as well. It was a bargain at \$1.25, but just across the street is something much better.

In front of Taylor's is the little shack known as the Udinese Caffé. Udinese, when it's good, is the best of the bunch. The only problem is that once somebody was



working there who made me a cappuccino that was so weak I thought it was hot chocolate.

When it is good though, the espresso is smooth and strong. The milk sits perfectly, and it all flows down just like the cappuccinos in Florence. But, consistency is everything in the caffeine game, and whoever is in charge there should assure that all of the workers stay on the straight and narrow. The Udinese cap is a modest \$1.35, a cheap rush that you can get nice and fast before a class.

Next in line, at number two, is the old standard. Espresso

Roma, which is located on East 13th Avenue across from U.S. Bank is what I would term a classic cappuccino. Nothing fancy or extravagant, but they make a damn good drink there.

The espresso is not the best, but it is not better and is strong enough. The coffee and milk blend perfectly for a drink that flows as well as the best. Also, the biggest plus about Espresso Roma is that it is always the same. They are definitely the

Steven Brence, a graduate student studying philosophy, enjoys a cup of coffee while reading his book.

CAPPUCCINO COMPETITION		
Six cappuccino vendors are rated on price and quality: (10 is the best)		
Primavera	\$1.40	10
Espresso Roma	1.20	9
Udinese	1.35	7
Coffee Corner	1.50	3
Starbuck's	1.25	3
Fall Creek	1.50	1

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Turn to **COFFEE**, Page 10