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MEET THE MERCHANT



LUKE WHITTAKER

Sarah Stowers has been serving up authentic Turkish coffee one cup at a time at Coffee Underground in Astoria since September.

LUKE WHITTAKER

When did you officially open?

“Monday, Sept. 16.”

What differentiates Turkish from traditional coffee?

“The grind is really fine, an almost powdery-flour like. Most everything else has a coarser grind. You put the powder in cold water with a little bit of sugar and bring it to a quick boil, which makes it frothy, thicker and foamier than traditional coffee. If you’ve had Cuban coffee, I would

closely relate it to that — it’s that strong.”

Can you tell me a little bit about the unique brewing process?

“We use a little copper pot called a ‘cezve’ and stick it right in the hot, 200-degree sand (traditionally there is a burner that goes under the pot that holds the hot sand). We add the water and coffee and bring it to a boil. We pour the crema off the top then bring it to a boil again and pour the rest into the cup.”

How much is it?

Coffee Underground

Sarah Stowers, manager
1004 Marine Dr., Astoria, OR
97103
503-724-3920

“\$4 for a cup and \$2 for a CBD infusion. We have \$2.25 Americano pour over.”

Can you tell me more about the infusions?

“Yes, it’s 5 mg of CBD tincture in each dose we stick in the

cup. It’s made at Kit’s Apothecary downstairs. It’s a hemp-based extract and doesn’t have any of psychoactive properties of THC.”

What beans do you use for your coffee?

“Sleepy Monk.”

What’s your stance on pumpkin spice?

“I’m not a pumpkin spice person myself. We haven’t brought it in yet, so I’m not sure if we’re going to be doing pumpkin, but maybe if it’s in demand.”

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