ROAST OF THE COAST

Exploring the process with Columbia River Coffee Roaster

BY GREGORY ZSCHOMLER

When it comes to enjoying a good cup of coffee, there are a lot of steps between crop and cup. The popular beverage moves through three phases: growing, roasting and brewing.

As a craft, roasting is both an art and a science. Nancy Montgomery and Tim Hurd, founders of Columbia River Coffee Roaster in Astoria, run one of the North Coast's premier roasteries. It all started with an antique Royal No. 5 coffee roaster that the pair purchased in 1992.

"We offer a wide variety of coffee(s) for a wide variety of coffee drinkers," Montgomery said. The roastery distributes more than two dozen proprietary roasts as well as custom blends.

Perhaps their most well-known and locally-consumed variety is the dark roast, called Thundermuck, but they also distribute an assortment of single-origin roasts and unique blends such as Fishers & Fallers and Jonny Tsunami.

Jon Reimer, director of coffee at Colum-

Columbia River Coffee Roaster

279 W. Marine Drive, Astoria

Open from 9 a.m. to 2 p.m. on Mondays through Saturdays

www.columbiarivercoffeeroaster.com

bia River Coffee Roaster, oversees raw coffee buying and the roastery's wholesale program. Both Reimer and Montgomery stress that the coffee business is about building relationships, from growers to customers.

Beans are purchased from growers from around the world — that is, within the coffee-growing belt along the equatorial zone between the Tropic of Cancer and the Tropic of Capricorn — which stretches across Central and South America, Africa and Asia.

See Page 13







August 27th | 9 a.m. to 1 p.m. CMH Parking Lot next to the Labyrinth



Certified Passenger Safety Technicians Misha Caldwell, PNP-BC, and Jacque Jacobsen, RMA, will be available to check car seats and ensure they are installed properly and your child is strapped in safely and securely.



