



news

MAY 2003

UNIQUE NEW FAIRTRADE RANGE TO BE LAUNCHED



Guarantees
a **better deal**
for Third World
Producers

You may remember from our last newsletter we outlined our aim to put 'fairly traded' coffees at the heart of our offer by sourcing all the beans that make up the unique 'REVOLUTION' blend from sources approved by the Fairtrade Foundation.

This hasn't been easy as the choice of FAIRTRADE coffees imported into the UK is limited. As we mentioned last month the maintenance of quality is key to the project and despite many obstacles, we have now succeeded in sourcing all of the beans we require for the REVOLUTION blend.

Some of the supplies have had to be sourced from European brokers rather than UK brokers and we have had to physically import some of the beans required for the blend directly - quite literally they were picked up in a transit van and brought to the UK specifically for Coffee Revolution.

Now we have secured an ongoing FAIRTRADE supply of all the beans we will start to introduce it into the shops over the next month. You will be able to enjoy your REVOLUTION coffee with the added knowledge that you are contributing to a better deal for third world producers.

This new range will include old Coffee Revolution favourites like Mocha/Java and Pure Columbian as well as some new tastes for you to try like Guatemalan and a new organic coffee from Papua New Guinea.

Our new range of single origin and blended coffees, available by cafetiere, will also be sourced mainly from FAIRTRADE approved sources. We are also adding two new organic coffees that are certified by the Soil Association.

To make it easier to try these different coffees we are also introducing an individual cafetiere size in addition to the current two-person size.

Whichever Coffee Revolution shop you visit, you should be able to sample the new range from June this year.

Read more about Fairtrade overleaf.

SUPER STIR DJ

Many of you may know one of our managers, Ben Morrell, Manager of Sheffield Union branch, not as a barista but for his playing out skills on the local DJ circuit.

Ben has been DJing since he was 15 and gets his inspiration from the likes of Sacha and Doc Martin, as well as Sheffield DJ Chris Dukenfield.

Ben has taken part in both local and national competitions. Last year he won The Forums' DJ competition and landed himself a gig at a club in Majorca for a week. Ben has recently been working on mix-cd and is looking forward to landing himself a few dates from it.

For further information contact Ben on 07734 959923



SHEFFIELD MARATHON

Sheffield's 22nd marathon will take place Sunday 1st June 2003. Coffee Revolution on Ecclesall Road will be a refreshment station on the day, so come along and support the runners as they go by.

The event will attract some 3000 runners from around the country all raising money for Weston Park Hospital Cancer Faster Scanner Appeal. The race will start and finish at Don Valley Stadium. On leaving the stadium, for about 1 mile, the runners will head towards Meadowhall, before turning around and heading back towards and past Don Valley heading towards the city centre. Past Ponds Forge, up Commercial Street and out past the train station and towards Bramall Lane. Up Cemetery Road into Summerfield Street and then onto Ecclesall Road (running both ways). The turn point will be near Hunters Bar roundabout. Returning into the city via Devonshire Green, past the City Hall and Town Hall through the Peace Gardens and out of the city past Ponds Forge to return to Don Valley.

As with any event of this size and scale a

number of road closures and traffic flow restrictions will be put into practice. All Sheffield roads on the route will be closed at 08.45 and will begin to reopen from 11.00 (all roads will be re-opened by mid-day).

If you would like to volunteer to help or require additional information call the Sheffield Marathon beneficiary charity on 0114 226 5370.

For information on public transport during the race call 01709 515151.

YOUR STORIES

If you have any news, information or general chit chat you'd like to share with Coffee Revolution customers then please drop us a line at: Coffee Revolution, Union Leisure Ltd, Western Bank, Sheffield S10 2TG. Tel: 0114 222 8792 E: newsletter@unionleisure.com

COFFEE RECIPE OF THE MONTH

Orange Mocha

Double Espresso
1tsp orange essence
2tsp dark marmalade
3tsp drinking chocolate powder
280 ml full fat milk
chocolate powder and orange zest to finish

Put 280 ml full fat milk into a stainless steel jug. With the steam arm close to the bottom of the jug steam the milk to a 'whirlpool' effect until it reaches a temperature of 140 degrees centigrade. When the milk has reached this temperature slowly bring the steam arm towards the top of the jug until the temperature hits 160 degrees centigrade, taking care not to create any bubbles in the milk. The milk should have a consistency like cream and have a glossy appearance. Take 2 tsp marmalade and add it to a little boiling water and stir until the marmalade takes on the consistency of a thick syrup.

Add orange essence and then the chocolate powder and stir until dissolved.

Take a double espresso and add that to a large mug.

Add the chocolate orange mix to the espresso and stir.

Add the hot steamed milk to the mixture and stir.

Give the mug a sharp tap on a flat surface to get rid of any bubbles that may have appeared.

Sprinkle with chocolate powder and grated orange zest and serve.

AND FINALLY...

Many Ecclesall Road customers have probably realised that the invisible cow we kept in the sandwich chiller has stopped mooing!

For some unknown reason the fridge at Ecclesall Road began to moo just like a cow - we called the engineers in and a new non mooing fridge has now been installed!



GAGGIA TO BECOME SUPPLIER OF MACHINES FOR RETAIL

The full range of Coffee Revolution beans have always been available for customers to buy and take home. With the launch of the new fairtrade and organic range, what better way for our customers to enjoy them than by practising their own barista skills on the best-known machines in the business!

Coffee Revolution has agreed a deal to sell the Gaggia range of machines and equipment for home use. Under

the new deal, four of the most popular espresso machines will be available from stock, whilst the remainder of the range can be selected from the Gaggia catalogue. You will be able to check out how the machines work on demonstration models in store, and all the espresso machines come with a Gaggia two-year warranty. The new machines will be into stock at the beginning of June.

NEW PRODUCTS

Due to popular demand and as part of Coffee Revolution's ever expanding range, Chai Tea will be making an appearance on our menu very soon.

Chai is the word for tea in many parts of the world. It is a centuries old beverage which has played an important role in many cultures.

Chai (from India) is a spiced milk tea that has become increasingly popular through out the world. It is generally made up of rich black tea, heavy milk and a combination of various spices.

The spices used vary from region to

region in India. The most common are cardamom, cinnamon, ginger, cloves, and pepper. Coffee Revolution along with our suppliers have sourced, what we think, is one of the finest tasting Chai Teas around.

Indian Chai produces a warming, soothing effect, acts as a natural digestive aid and gives one a wonderful sense of well being. Many industry analysts are predicting that Chai tea will eventually become as popular as coffee lattes and cappuccinos.

You also need to keep a look out for our fabulous new range of muffins, cookies and squares that will be in store soon.

You'll be able to choose from :

Apple & cinnamon, banana nut, orange and blueberry muffins.

Raisin & oatmeal, red white & blue, carnival, choc chip and double choc chip cookies.

Coconut & raspberry slice, caramel shortbread, cherry & almond slice and chocolate brownies.

WHAT IS FAIRTRADE?

You may have noticed fairtrade in the news recently. Many products are traded with third world producers and these producers do not get a reasonable price for their products allowing them to invest in and develop their economies and communities. The term "fairly traded" refers to trading agreements that consider issues such as investment, long-term commitments to purchase and a guaranteed fair price for crops. Products can be fairly traded in a number of ways and Coffee Revolution has secured, and is still investigating, a number of direct ways we can contract with suppliers to guarantee them a fair deal. There are schemes that ensure that a contribution is made back to the communities that provide products. The international certified mark of FAIRTRADE is awarded in the UK by the Fairtrade Foundation and certifies that supply agreements meet internationally recognised standards of fair trade. In the case of our new coffee range we are using FAIRTRADE approved coffee supplies to ensure our commitment to ethical trading values are met.

Sheffield First

A season of four new plays premiering in the Crucible and Studio Theatres



Wednesday 21 May - Saturday 21 June 2003

GOULD IT BE MAGIC?
Unlimited Theatre

WORLD MUSIC
by Steve Waters

ONE MINUTE
by Simon Stephens

THE MODERNISTS
by Jeff Noon



SEE ALL FOUR
SHOWS FOR £20

Call 0114 249 6000 and quote
'Coffee Revolution offer'
to book

Offer subject to availability. All four shows must be booked at the same time and must be paid for by Saturday 31 May. Maximum of 4 £20 offers per person.