to Texas' Gournet Coffee

Wine, microbrews and even olive oil have become big business in Texas. But here's something of a state secret: Texas microroasters are crafting some of the best beans around. With these five coffee experiences, take a caffeinated route through the Lone Star state to explore the magic of roasting and brewing.

PRIME-LIVING.COM



AVOCA COFFEE

FORT WORTH

ts namesake an old Gaelic word meaning "great mouth," AVOCA is an independent roastery and espresso lounge in Fort Worth's distinctive Near Southside district. Local owners Garold LaRue and Jimmy Story, friends since grade school, opened the business together in 2011.

A variety of single-origin coffees and specialty espressos from around the world are roasted on-site. Stop by AVOCA any Saturday at 8:30 a.m. for a coffee cupping (\$10); on the third Saturday of each month, see a roasting demonstration at 1 p.m. (\$35). AVOCA also offers private classes, including a two-day course covering the basics of roasting (\$300). avocacoffee.com



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Not to worry, if you're not ready to head out to the country. You can find them crafting individual cups of coffee each Saturday at the Imperial Farmer's Market in Sugar Land—and the bags of coffee you'll find for purchase are roasted no more than 48 hours prior. Now that is freshness guaranteed! fortbendcoffee.com

JAVA PURA

HOUSTON

House output of the bar in the local coffee scene. Drop by to tour their roasting facility at Gulfton and Royalton Streets, where photographs from faraway places adorn the walls, telling the story of the coffee from seed to cup. Cuppings are available by reservation for small groups.

Co-owner Richard Colt says what they put in the roaster is what makes the difference. Many of their beans are direct trade. All seven of Java Pura's coffees are typically in the top 10 sellers at Central Market in Houston, with the famous "Costa Rican Don Teofilo" filling the No. 1 slot. javapura.com



CUVÉE COFFEE AUSTIN

Austin, is an innovative pioneer among craft coffee makers. Their newly minted "Black & Blue," a nitrogenated coffee served cold on tap, has created quite a stir.

Cuvée Labs, classes taught by highly qualified coffee professionals, offer handson exploration of specific topics and skills. Options range from basic extraction theory in "Coffee Brewing Fundamentals" to free pour latte art designs in the advanced course "Milk Science." Class size is limited to four.

Monthly roastery tours (\$15) feature a facility tour, tasting and 12 oz. bag of coffee, along with the chance to chat with a truly coffee-obsessed crowd. cuveecoffee.com

TEXAS COFFEE SCHOOL

ARLINGTON

A state-of-the-art facility dedicated to coffee education, Texas Coffee School in Arlington offers classes for coffee professionals, businesspeople and home enthusiasts.

Entrepreneurs travel from all over the world to attend the three-day business class (\$1,495), which provides instruction on the process of opening a coffee business, such as how to source coffee, select and use equipment and train employees. The two-day barista training class (\$649) is a comprehensive, hands-on experience in coffee and espresso preparation, and even the most casual coffee drinker will enjoy the school's coffee cupping events (\$16), learning how to taste and evaluate coffees in a fun and approachable way. texascoffeeschool.com



STOPPING POINTS ALONG THE WAY

- Brown Coffee Company, San Antonio browncoffeeco.com
- **Buon Giorno**, Grapevine buongiornocoffee.net
- Cultivar Coffee, Dallas cultivarcoffee.com
- Flat Track Coffee, Austin flattrackcoffee.com
- Fredericksburg Gourmet Coffee & Tea, Fredericksburg fredericksburg-coffee.com
- **Greenway Coffee**, Houston greenwaycoffee.com
- Java Jack's Coffee House, Nacogdoches javajacks.com
- **Roasters**, Amarillo roasters.biz
- Summermoon Woodfired Coffee, Austin woodfiredcoffee.com
- Texas Coffee Traders, Austin texascoffeetraders.com

Custom-crafted coffee from Fort Bend Coffee Roasters



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