

STUFF

THE GEAR YOU NEED FOR THE JOB YOU DO

vino for espresso

www.lattevino.com

Latte Vino is an all-natural wine syrup created by Dolores Lowery, owner of Prickly Pears Gourmet Gallery in Mexico Beach, Florida. The inspiration for Latte Vino came from trying to create espresso drinks with wine. Of course wine in the “raw” in espresso doesn’t work, so a wine syrup came to mind and Latte Vino was the result. This unique syrup does not cover up the flavor of fine coffees but enhances it. Besides being used with coffee, Latte Vino also makes an exceptional chai latte and is great on desserts. All the alcohol is cooked out of the syrup so there are no restrictions on serving Latte Vino.



a shot for sweden

www.espressowarehouse.com

Baristas form attachments to the most interesting gadgets and gear, so it’s always fun to see what’s going to stick when an event rolls around featuring special swag. Espresso Warehouse hit a homerun with the limited edition shot glasses made to commemorate the 2006 Nordic Barista Cup in Copenhagen, Denmark, last year. In fact, the glasses were so sought after that the company’s Gary McGann recently announced that a special run of the cups is underway to supply attendees of the 2007 Nordic Barista Cup in Gothenburg, Sweden, with the popular loot. Just how long it will take before the cups are up on ebay is still open for discussion.

olympian wood

www.espressoparts.com

Are you a gentleman’s barista? Kinda seems like the people who would want the oh-so-classy wood portafilter handles Espresso Parts is offering up would be the types to settle in with a stogie after a shift, or drive a vintage red convertible, or insist on playing Billie Holiday throughout the day. Whatever. We just think they’re cool as all get-out, and you should all buy one. They come in five wood variations—Birdeye Maple, Bocote, Cocobola Rosewood, White Oak, and Bubinga—and fit almost any manufacturer’s portafilter with the exception of Cimballi, San Marco and Nuova Simonelli.



Got a product you love using at your place of business? Barista Magazine wants to hear about it! Send us an email at stuff@baristamagazine.com.