

**ROASTERS GUILD EVENTS**  
**19<sup>th</sup> Annual SCAA Conference & Exhibition**  
**May 4-7, 2007**  
**Long Beach, California**

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**CRAFT ROASTING WORKSHOPS - \$95 SCAA MEMBERS, \$195 NON-MEMBERS**

**Beginning Craft Roasting**

This very basic hands-on roasting class will introduce participants to roasting equipment and the variables that affect cup quality. Participants will use gas-fired coffee roasters and work as part of a team to change time and temperature variables that will be reflected in the taste of each roast. Each participant will have the opportunity to see and use roasting equipment from various manufacturers to roast coffee. Participants will then taste the roasts from the class to experience the differences in these variables. Cupping experience is helpful, but not necessary. Cupping protocol will take place previous to cupping of roasted coffees. This is an Apprentice level Roasters Guild Accredited class (Class Code A2).

Room: Arena Apron – Area A

Day/Time: Saturday, 5/5

9:00am-12:00pm

Lead Instructor: David Rier, Thomas Hammer Coffee, Roastmaster

5:00 – 8:00pm

Lead Instructor: Gee Barger, Counter Culture Coffee, Roastmaster

Sunday, 5/6

9:00am-12:00pm

Lead Instructor: Rocky Rhodes, Rocky Roaster LLC, President

**Intermediate Craft Roasting**

This advanced, hands-on roasting workshop will provide participants with the tools to develop and create profile roasts to enhance the characteristics of a particular coffee. Participants will use gas-fired coffee roasters and work as part of a team to change time and temperature variables to reflect the chemical differences in each coffee produced. The objective is to create a coffee profile through the use of measured experiments that will enhance or degrade the origin of coffee being roasted. Participants will then taste the roasts from the class to experience the differences in these variables. Cupping experience is helpful, but not necessary. Cupping protocol will take place previous to cupping of roasted coffees. This is an Journeyman level Roasters Guild Accredited class (Class Code J10 ).

Room: Arena Apron – Area A

Day/Time: Saturday, 5/5

1:30-4:30pm

Lead Instructor: Paul Thornton, Coffee Bean International, Roastmaster/Green Coffee Buyer

Sunday, 5/6

1:30-4:30pm

Lead Instructor: Chris Schooley, Metropolis Coffee Company, Chief Coffee Officer

Monday, 5/7

9:00am-12:00pm

Lead Instructor: Beth Ann Casperson, Equal Exchange Coffee, Quality Control Manager

**ROASTER ACCREDITATION COURSES (Registration Open to all Conference Attendees) - \$95 SCAA MEMBERS, \$195 NON-MEMBERS**

**Basic Roasting Equipment and Operations**

This is an introductory class presenting the evolution of coffee roasting machines and a contemporary coffee roasting Equipment overview. Various types of coffee roasters used for commercial and Specialty coffee roasting, most commonly used heat supplies and basic operation will also be reviewed. This is an Apprentice level Roasters Guild Accredited class (class code A10).

Room: 202 C

Day/Time: Friday, 5/4, 9am– 12:30pm

Presenter(s): Shawn Hamilton, Java City, Vice President of Operations and Green Coffee Buyer  
Jeremy Raths, The Roastery, Coffee Guy

### **Purchasing, Finance and Green Coffee Contracts Use and Terms**

This class will revolve around open discussion surrounding differences between outright purchasing and differential buying, as well as information on contract execution and arbitration. This class will also detail and present the Coffee, Sugar and Cocoa Exchange, and the New York Board of Trade. Topics to be presented include: the “C” market and “LIFFE” market, options and hedging. Discussion will surround most commonly used coffee contracts used by Importers to include the GCA (Green Coffee Association) standard green coffee contracts. Other topics being presented will include co-op buying, auction buying and direct importing. Discussions will also surround how payment terms are designated and the importance of on-time payment for goods purchased. This is a Journeyman level Roasters Guild Accredited class (class code J5).

Room: 202C

Day/Time: Friday, 5/4, 1:30 – 5pm

Presenter(s): Tim Chapdelaine, VOLCAFE Specialty Coffee, LLC, Assistant General Manager  
Paul Thornton, Coffee Bean International, Roastmaster and Green Coffee Buyer

### **The Decaffeination Process**

This class is designed to educate students about the primary decaffeination processes that are most commonly used. Emphasis will surround less common practices as well. Primary focus will be on Swiss Water Process, Methylene Chloride, CO2 and Ethyl acetate processes. Students will be offered the opportunity to obtain a clear understanding toward what a coffee bean has to go through to become decaffeinated, using each of these processes. This is an Apprentice level Roasters Guild Accredited class (class code A4).

Room: 201B

Day/Time: Friday, 5/4, 9am-12:30pm

Presenter(s): Joseph Rivera, Specialty Coffee Association, Director of Science & Technology

### **Green Coffee Grading**

This class provides a thorough overview of many of the tools and techniques used to determine green coffee quality. Instruction on the proper use, maintenance and calibration of equipment will be provided. Participants will be instructed on green coffee defect identification and grading systems and will leave the class with a better understanding of what equipment and measures will help them manage their own green coffee program (class code J18).

Room: 201B

Day/Time: Friday, 5/4, 1:30-5:pm

Presenter(s): Trish Skeie, Zoka Coffee Roaster & Tea Co., Director of Coffee  
Aleco Chigounis, Groundwork Coffee Company, Director of Coffee  
Chris Hallien, Coffee Analysts, Vice President

### **2007 ROASTER GUILD CUPPING PAVILION COMPETITION**

The Roasters Guild & Specialty Coffee Association of America would like to invite you to participate in the 2007 Cupping Pavilion in Long Beach, California during the 19th Annual Conference & Exhibition. The competition is open to origin countries that are in a cooperative relationship with the SCAA, and to roaster and importer SCAA Members. The Cupping Pavilion is an event intended to provide roasters and green coffee buyers the opportunity to blind-cup carefully vetted and exceptional coffees in a controlled environment. Coffees will be ranked after competition based on the scores provided by the participating cuppers. Those who would like to submit coffees should send ten pounds of unroasted coffee to SCAA offices in Long Beach by **April 23, 2007**. Please include an email address with your submission. (The purpose of this relatively late date is to allow for as many new crop submissions as possible.) Please visit our website at [www.roastersguild.org](http://www.roastersguild.org) for more information under Announcement & News, or e-mail Tina Landavazo at [tinal@scaa.org](mailto:tinal@scaa.org) and include “Cupping Pavilion” in the subject line. Coffee not selected for inclusion in the Cupping Pavilion will be batch roasted with other non-qualifying submissions and donated to charity.

## **2007 ROASTER CHOICE TASTING COMPETITION**

The Roasters Guild & Specialty Coffee Association of America would like to invite all current Roasters Guild members to participate in the 2007 Roasters Choice Tasting Competition. This event will be held in conjunction with the SCAA's 19<sup>th</sup> Annual Conference & Exhibition, **May 4-7, 2007** in Long Beach, California. The Roasters Choice Tasting Competition is an event intended to highlight the craft of roasting while providing attendees the opportunity to taste some exceptional coffees in a relaxed environment. All exhibition attendees will be provided a ballot with their registration badge allowing them to vote for their favorite; the tasting will be blind. While a "winner" will be announced, based on the results of the balloting, the chief aim of this event is to celebrate the craft of roasting and to enjoy some good tasting coffee during the Conference & Exhibition. If you are a current Roasters Guild member and would like to submit coffees for the competition please contact Tina Landavazo at [tinal@scaa.org](mailto:tinal@scaa.org) and include "Roasters Choice Competition" in the subject line. This year's theme will be "House Blends" that have no expression of oil. This year we ask the contestants submit thirty pounds as their first AND final submission by **May 2, 2007** (this year there will be no "vetting" round). We recommend that you roast your coffee on **April 30, 2007** or on **May 1, 2007** and that you express your coffee to us for arrival on **May 2, 2007**, in any event, it will be assumed that all submitted coffees were roasted on the recommended dates. Those coffees not selected for the competition will be donated to charitable organizations in the Los Angeles area. For more details on entering this competition please go to our website at [www.roastersguild.org](http://www.roastersguild.org).

## **ROASTERS GUILD ANNUAL MEMBERSHIP MEETING (Roasters Guild Members Only)**

Sunday, May 6 – 5:00pm – 6:00pm – Grand Ballroom B

Roasters Guild members, don't miss the Annual Membership Meeting! Come find out who you elected as your new Executive Council members! Also to be discussed, the 2007 Retreat, Membership Status, Costa Rica Trip, Accreditation Update and plenty of time for question & answers. This is your chance to hear the state of your Guild and to bring your questions & concerns to your elected board.

## **ROASTERS GUILD ANNUAL MEMBERSHIP RECEPTION (Open to Everyone)**

Sunday, May 6 – 6:00pm – 7:00pm – Grand Ballroom B

Immediately following the annual Membership Meeting stick around for a meet & greet reception. If you are not currently a member but are interested in the Roasters Guild this is a great time to come talk to current members to see how they benefit from being a member. There will be light appetizers provided and an assortment of beverages for you to purchase.

## **ROASTERS GUILD PARTY (Open to Everyone)**

*Sponsored by: Roast Magazine*

Monday, May 7 – 7:00pm – Blue Café

The annual Monday night Roasters Guild Party is an event that you won't want to miss! This year it will be at The Blue Café [www.thebluecafe.com](http://www.thebluecafe.com). Blue Café is known throughout Long Beach for it's live music and...we will have a live band for your listening & dancing pleasure. Come enjoy appetizers and your favorite beverage while listening to great music or playing pool with friends. Make sure to arrange your departing flight accordingly, so you don't miss this party!