



### UPCOMING EVENTS

#### Barista Training Workshops

These workshops are shorter in duration than our evening overview sessions, hands-on and are focused on specific areas.

**EXTRACTION CONSISTENCY**  
Focuses on dosing & tamping consistently to achieve consistent extraction rates. In order to ensure that all levels of experience are catered for from relative beginner through to competition barista, workshop content varies according to skill level

**MILK TEXTURING - BEYOND THE BOTTLE**  
Focuses on perfecting technique using all milk types and achieving efficiencies and economies through correct jug selection.

**ADJUSTING THE GRIND**  
Too fine? Too coarse? Too confusing? Identifying which and adjusting the grind correctly.

**PUTTING IT ALL TOGETHER**  
Focuses on achieving both quality and speed. Includes grouping of multiple orders and using more than one group head simultaneously.

**CLEANING – INCREASE THE LIFE OF YOUR ESPRESSO MACHINE**  
How to clean and look after an espresso machine – including dropping shower screens.

### VIVACE BARISTA COMPETITION RESULTS

Thanks to all who entered and made this event such a success, especially those who traveled from out of Christchurch. Although there could only be one winner, we hope everyone had fun and enjoyed meeting like-minded baristas with a passion for great espresso coffee. Watching the baristas perform, it was evident that all participants improved their skills through the experience.

Congratulations to *Kiko Williams from Red Café* in the South Christchurch library who won the 2009 Vivace Espresso Barista Competition. Second place went to *Rom from Just Food in Cashel Street* and third place went to *Chiemi from Fix Espresso in Rotorua*.

Espresso coffee is a relatively new industry in New Zealand with the first espresso machines only appearing in New Zealand in the last 25 years or so. Coffee growing and processing is also constantly evolving and barista techniques being refined, so we are all still learning about this drink and that's what keeps this industry so interesting.

### MERRY CHRISTMAS

The team at Vivace would like to take this opportunity to wish all our customers a safe, happy and relaxing Christmas and New Year. Thank you for your loyalty and custom this year, we have enjoyed having you as customers and many of you have also become friends. This year has been a tough year for many, and there has been much doom and gloom, here's hoping 2010 is brighter.

### ROASTERY HOURS OVER THE HOLIDAY PERIOD

Thursday 24 <sup>th</sup> December	8am to 12 midday
Friday Christmas Day	CLOSED
Saturday Boxing Day	CLOSED
Sunday 27 <sup>th</sup> December	CLOSED
Monday 28 <sup>th</sup> December	CLOSED
Tuesday 29 <sup>th</sup> December	8.30am to 3pm
Wednesday 30 <sup>th</sup> December	8.30am to 3pm
Thursday 31 <sup>st</sup> December	8.30am to 3pm
Friday New Year's Day	CLOSED
Saturday 2 <sup>nd</sup> January	CLOSED
Sunday 3 <sup>rd</sup> January	CLOSED
Monday 4 <sup>th</sup> January	CLOSED

From Tuesday 5<sup>th</sup> January we will resume our usual hours of operation: 8am to 5pm weekdays, closed weekends and public holidays.