

WELCOME TO THE 2007 EASTERN REGIONAL CANADIAN BARISTA CHAMPIONSHIP

Today's event is designed to encourage and recognize professional achievement in the art of espresso beverage preparation and service.

Each competitor must **prepare and serve 12 separate espresso beverages**: 4 espresso, 4 cappuccinos, and 4 "signature" drinks of their own creation, **and present them to a distinguished panel of judges**. Competitors have only **fifteen minutes** to prepare all twelve drinks while being **observed by two technical judges**.

All the competitors today will receive some **great gifts** for participating as well as some very **valuable experience**. The **top 6** baristas will receive some **special prizes, and a plaque**, while the top barista today will also receive a **free spot in the final round** of the **CANADIAN NATIONAL BARISTA CHAMPIONSHIP** to be held later this year.

(Of course anyone can enter in the Nationals, but they will have to go through the **qualifying rounds** first.) This year's Nationals will be held at the **CANADIAN COFFEE & TEA EXPO** in Toronto, September 16th & 17th.

The **2007 Canadian National Champion** will then be qualified to represent Canada at the **WORLD BARISTA CHAMPIONSHIP in 2008** ... Last year's Champion will be competing in the 2007 WORLD BARISTA CHAMPIONSHIP this July in Tokyo Japan.

ATTENTION EVERYONE: Be sure to enter your name for the MANY DRAWS we will be having throughout the course of the event for a whole lot of fabulous Door Prizes ... courtesy of our many generous sponsors...

GOLD SPONSORS:

Zuccarini Importing in Toronto, the first importer of Espresso Machines in Canada, providing the **Official Espresso Machine for the competition**: Elektra Italian Espresso Coffee Machines

Classic Gourmet Coffee in Concorde, **Training Site & Coffee Sponsor** for the **Barista Academy Training Seminars**

PRODUCT SPONSORS:

Kerry Food Group – Makers of Oscars, DaVinci, Jet Tea & Oregon Chai

Reg Barber Enterprises – maker of the famous Reg Barber Tamper

Stillcreek – distributors of Numi Organic Teas, Combuca Wonder Drink, 2 Leaves & a Bud Teas, Fusuro, Ambient Moon Chai, T-Wave, Cappuccine Blended Beverages, Torani Syrup & Oral Fixation Mints

Ce Organics – Fair Trade Organic Syrups

Nutrisoya – Makers of Natura Soya Beverages

TransFair Canada – a National Non-Profit Certification & Public Education Organization, promoting “Fair Trade Certified” to improve the livelihood of world farmers & workers

Agropure – makers of Natrel – the official Dairy Sponsor providing milk for the **Barista Academy Training Seminars** and this Championship

A SPECIAL THANK YOU:

Avenue Café – providing our Baristas, Staff & many Volunteers with our lunch today

Wanda’s Pie in the Sky, Dufflets, Sinsational Sweets – for providing all these delicious desserts and snacks

Tony LaCivita of Goccia Canada – for providing the Goccia di Carnia bottled water.

REMINDER: Espresso drinks & Chai will be available over at the Espresso Bar for a **donation to the Coffee Kids Charity** helping children & their families in coffee producing regions to improve the quality of their lives. Drinks will be made by volunteer baristas from product donated by our sponsors.

COMPETITORS IN ORDER:

- 1) Henry Roland – Red Brick Café in Guelph
- 2) Elias Vastis – CE Organic Syrups
- 3) Jessica – Red Brick Café in Guelph
- 4) Alex Tran – Mercury Organic Espresso Bar in Toronto
- 5) Chris Wilson – Café Journo in Toronto
- 6) Kim Staveley – Matter of Taste in Kitchener
- 7) Ivonne Ramirez – Dolce Gelato & Café in Toronto
- 8) Michael Empacher – f ’Coffee in Toronto
- 9) Dawn Tran – Matter of Taste in Kitchener
- 10) Mathew Lee – Manic Coffee in Toronto
- 11) Chris Tellez – Espresso Post in Collingwood
- 12) Samuel James – Cherry Bomb in Toronto
- 13) Cathy So – Avenue Café in Toronto
- 14) Matthew Taylor – Mercury Organic Espresso Bar in Toronto

Last year’s Champion **Mark Krause of Espresso Post**, Collingwood, will be giving the award to this year’s winner.