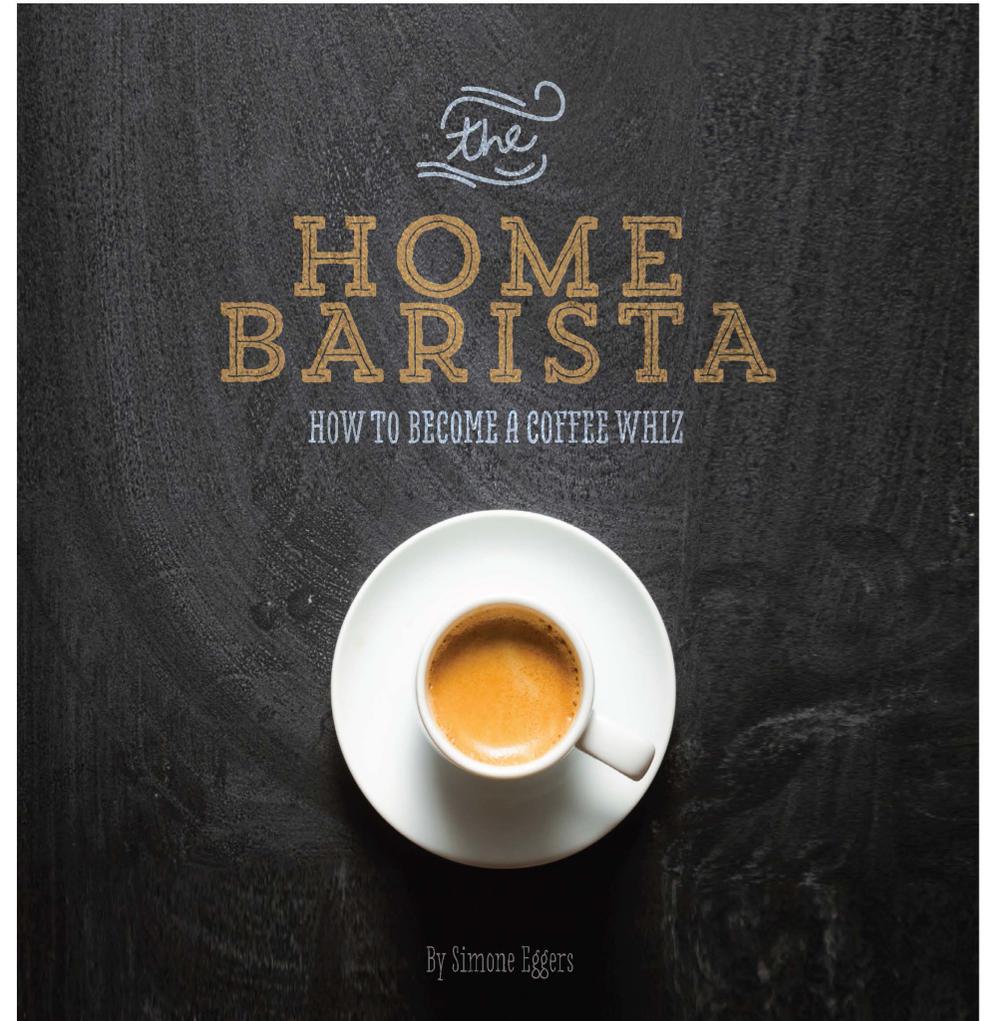




Great Australian Stories

“Life is a beautiful and endless journey in search of the perfect cup.”

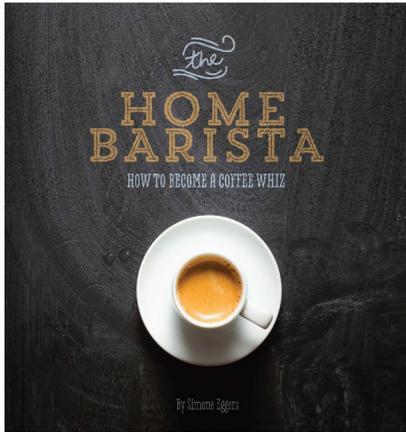
– Barbara A. Daniels



The Home Barista

How to Become a Coffee Whiz

by Simone Eggers



KEY SALES POINTS

- **The Home Barista** is the perfect, comprehensive, on-trend gift for the growing number of home baristas obsessed with the perfect coffee.
- Sales of coffee machines are booming the world over – at Christmas 2013 there was a 51% increase in the sales of bean-to-cup machines.
- As the price of café coffee continues to rise, home baristing is becoming a realistic alternative.
- There are very few books on the market covering the full coffee journey from crop to cup.

DESCRIPTION

Sourcing your coffee beans, roasting them and then brewing them. Making a good cup of coffee seems simple enough, but good enough is not enough nowadays.

The Home Barista is broken into two sections. It starts with Sourced, detailing all the countries and regions that coffee beans come from and the different flavours and aromas that typify each region.

Brewed then looks at all the different coffee-brewing machinery on the market and details the pros and cons of each and their effect on flavour, whilst giving all the necessary tips for a perfect brew.

Wonderfully illustrated, this is the perfect book for any fan of coffee.

AUTHOR DETAILS

Simone Eggers is *The Good Food Guide* editor at *The Age*, and was co-author of *The Slow Guide to Melbourne*. She refuses to drink the coffee at Affirm Press.

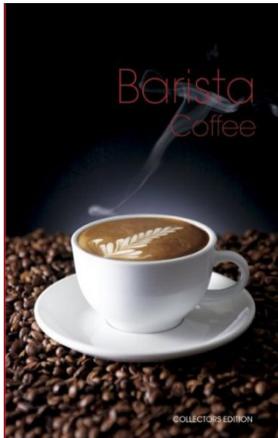
Publication Date: November 2014

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ISBN	9781922213235
Extent	112 pages
Format	160 mm x 160 mm
Category	Food and Drink
Imprint	Affirm Press

FOR MORE INFORMATION VISIT:

www.affirmpress.com.au

Comparative Titles



Barista Coffee Collectors Edition

Published by New Holland this book has sold well, but focuses solely on coffee art and the very final steps in the coffee journey.



Coffee Obsession Anette Moldvaer

Published by Penguin (DK) in June 2014 *Coffee Obsession* is all about recipes for different coffees and tips on how to make a good brew. It doesn't follow the full coffee journey in the way **The Home Barista** does, and is steeply priced at \$35.