



Probis Club of Central Edmonton Newsletter

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Presentation: February 18, Dr. Ellen Goddard



Our speaker was Dr. Ellen Goddard of the U of A. The topic title was Disruptive Technologies, Public Perception & Implications for Meat/Dairy. She spoke about new technologies in food production. We were treated to a great deal of information on changes in the meat and milk product lines. The information was shared with an informed discussion of her views and observations. These grew out of years of study. We saw how the market is embracing plant-based meat products and the evolution of the various claims made by manufacturers.

The range of topics covered was the effect of the Canada Food Guide, past and present. The most recent changes remove meat proteins from its own section to subordinate role. This has caused some consternation amongst producers. Also, she spoke about the tendency to buy Canadian product and buying local products in the marketplace.

All in all, a most interesting presentation that was delivered and receive with enthusiasm.

Tour: February 23, The Colombian Coffee Bar & Roastery



Our hosts, Santiago and Kristin owners of the "The Colombian Coffee Bar & Roastery".

One a Teacher and the other a Contractor took a chance 3 years ago and started roasting and selling coffee, yes Colombian Coffee. Thus, drawing on Santiago's roots in Columbia. Even with an uncle in the coffee business in Columbia, he experienced challenges importing his uncle's coffee, due to large coffee exporters

control on the coffee trade. But, with a lot of effort he found a way to get his coffee to Vancouver. The business met a with great success, so they decided to open their roastery 2 years ago at #1, 10340-134 Street NW.



This is the roaster that is used to prepare the coffee. Santiago is explaining how it works and the many complexities of roasting the bean.

They then set out 6 of their coffees for us to smell and taste (that is slurp). We started by sniffing the grounds which were in the glasses, one on either side of the table for each of the coffee samples. We then sniffed the prepared coffee and then tasted. The art of tasting taught to us, started with taking a small amount of coffee in a spoon then sucking it into your mouth making a slurping sound. The point is to fill your mouth with flavor. In addition to the tasting, we heard about types of coffee, bean preparation techniques, and type of roast, light, medium and dark. As well as many other intricacies of the coffee business.



The gracious host provided intriguing insights into their business.

Our President "slurping" his coffee.