

THE CURIOUS DEATH
OF MICHAEL SCOTT

ADULT ED: 8 CLASSES
THAT CONNECT WITH NATURE

AUGUST
2011

Chicago

2011

BEST *of* CHICAGO

80

GREAT FINDS

BARBECUE

NIGHTLIFE

ART FAIR

bars

DOUGHNUTS

FURNITURE

WORKOUTS

ARTISTS

CUPCAKE

kids

MUSIC

shoes

COMEDY

PIES

SHOPPING

FOOD TRUCKS

VINTAGE

YOGA

TOY STORE

design

THEATRE



STYLE

Potent beans for a serious shot: Dark Matter Brown Acid "Merican" Espresso Blend **coffee**, \$18 per pound, at Star Lounge Coffee Bar, 2521 W. Chicago Ave.; 773-384-7827



Hot Classics



Always grind espresso beans per drink—never grind in bulk. Freshness is key. ●●
—Donnie Madia, restaurateur (Avec, Blackbird, The Publican)

Alessi Pots & Pans **milk broiler**, \$62, at Alessi, 611 N. State St.; 312-274-6500, alessi.com. Anthropologie **teaspoon set**, \$36, at anthropologie.com. Nymphenburg demitasse **cup**, \$519, and **saucer**, \$315, by request at Kneen & Co., 400 W. Erie St., Ste. 503; 773-880-8424, kneenandco.com. Marcel Wanders for Alessi **tray**, \$114, at Alessi. Gaggia **espresso machine**, \$400, at Best Buy, 555 W. Roosevelt Rd.; 312-733-6635, bestbuy.com. Tina Frey **cream and sugar set**, \$82, at shophorne.com.

Strange Brew



Serve it hot or on the rocks: Rare Tea Cellar Lemon Berry Meritage **tea**, \$15 per quarter pound, at rareteacellar.com



Don't discard tea leaves after the first brew. Tea can be resteepped—up to 15 times for pu-erh and some oolongs. ●●
—Marianne Sundquist, tea connoisseur and chef (In Fine Spirits)

Michael Aram **tea strainer**, \$42, at Tabula Tua, 1015 W. Armitage Ave.; 773-525-3500, tabulatua.com. Design By Us **thermo cups**, \$52, at allmodern.com. Eva Solo **tea maker**, \$109, at The Coffee Studio, 5628 N. Clark St.; 773-271-7881, thecoffeestudio.com. Alessi **spoon set**, \$40, at Alessi, 611 N. State St.; 312-274-6500, alessi.com. Georg Jensen **teapot**, \$200, at Georg Jensen, 959 N. Michigan Ave.; 312-642-9160, georgjensen.com. Biodidactic Design **honey pot**, \$99, at aplusrstore.com.

SIPHON BREWING "The siphon brewer is for anyone who likes to experiment," says Matthew Gasaway, manager at **Dark Cloud Coffee Lab** (2122 N. Halsted St.; 773-857-2449), where baristas use the two-chambered contraption, which acts like a vacuum, to make cups of joe that are nearly sediment-free. Gasaway says brewing is as simple as filling the lower chamber with water and adding heat (most kits come with a butane burner). When the hot water rises to the top vessel, add one and a half tablespoons of grounds and stir for two minutes. Turn off the gas and watch the coffee drain to the bottom orb, leaving grit behind. —B.M.

Yama **siphon brewer**, \$100, at intelligentsiacoffee.com

