

REAL SIMPLE

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road test



JONATHAN RUBINSTEIN
COFFEE EXPERT | NEW YORK
CITY | Tasted more than 40
types of whole-bean and ground
coffee for Real Simple's Road
Test (page 123). Is the founder
of Joe, a group of cafés in New
York City.

*"The Real Simple food department
did the hard work first, tasting
hundreds of brands before I joined
them to sample the best. But after a
two-day tasting and many sips
and swishes, our tongues still felt
and tasted like dirty sponges."*



coffee

Make a morning cup worth waking up for. Whether you favor a light, medium,
or dark roast, **these eight vibrant winners are all buzz-worthy.**

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start your engines

T.S. Eliot famously wrote about measuring one's life out with coffee spoons. And, indeed, you could fritter away absurd amounts of time trying to choose from the hundreds of blends on supermarket shelves. With the help of Jonathan Rubinstein, owner of the Joe cafés, in New York City, *Real Simple* tested 168 varieties. Here are eight that will help you rise above the daily grind.

light roasts

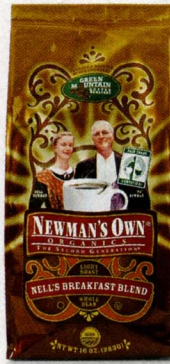


best ground

ALLEGRO COFFEE ORGANIC BREAKFAST BLEND

Grown without pesticides, herbicides, or chemical fertilizers, this fragrant mix has “delicious hints of blackberry,” said a tester. “It wakes up your mouth,” added Rubinstein.

TO BUY: \$11 for 12 ounces.



best whole bean

NEWMAN'S OWN ORGANICS NELL'S BREAKFAST BLEND

This delicious concoction “is smooth, mild, bright, and refreshing,” said Rubinstein. Said a fan: “Love the citrus tang.”

TO BUY: \$9 for 10 ounces.

medium roasts



best ground

THE ORGANIC COFFEE COMPANY ZEN BLEND

“I adore the aroma,” said a tester of the chocolate and nut notes. “And it’s pleasant to drink from start to finish.”

Bonus: The company helps fund schools for the growers’ kids.

TO BUY: \$9 for 12 ounces.



best whole bean

TULLY'S COFFEE HOUSE BLEND

Processing in small batches in a vintage cast-iron roaster renders these beans, in the words of one coffee lover, “buttery and silky, with delicate sweet tones.”

TO BUY: \$11 for 10 ounces.

cult coffees

Java junkies will find these beans, all recommended by Rubinstein, worth seeking out.



■ **Counter Culture Coffee 21st de Septiembre.** A cherry- and nut-scented coffee.

TO BUY: \$11.75 for 12 ounces, counterculturecoffee.com.



■ **Stumptown Coffee Roasters Hair Bender.**

A complex, citrusy morning roast.

TO BUY: \$11 for 12 ounces, stumptowncoffee.com.



■ **Blue Bottle Coffee Co. Three Africans.**

An extremely smooth dark roast with a chocolate aroma.

TO BUY: \$19 for 16 ounces, bluebottlecoffee.net.

—Lindsay Funston

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how to brew the perfect cup

Jonathan Rubinstein reveals his foolproof method for attaining coffee-induced bliss with a drip maker. Follow these steps.

- **Store** ground coffee or beans in an airtight container in a cool, dark, dry place for up to 2 weeks after opening. Avoid the refrigerator or the freezer, as moisture will make coffee stale and alter its taste.

(continued)

dark roasts



best ground

PEET'S COFFEE MAJOR DICKASON'S BLEND

The "earthy, robust punch" of this full-bodied coffee impressed several testers, who went back for seconds. Said one, "It's strong but smooth."

TO BUY: \$11.50 for 12 ounces.



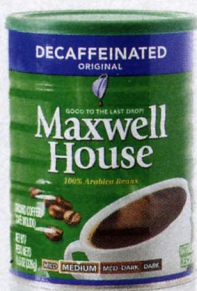
best whole bean

STARBUCKS COFFEE ITALIAN ROAST

As with most Italian-style coffees, the beans of this intensely smoky brew are roasted very dark, making any espresso lover happy.

TO BUY: \$9.50 for 12 ounces.

decaffeinated



best ground

MAXWELL HOUSE DECAFFEINATED ORIGINAL

This arabica coffee has "none of the chemical flavor some decafs have," said a staffer. Others called it "one hundred percent smooth," "balanced," and "a good medium roast."

TO BUY: \$5 for 11.5 ounces.



best whole bean

EIGHT O'CLOCK COFFEE DECAFFEINATED

100% COLOMBIAN

This entry has an almost flowerlike flavor that our testers found "delightful and mellow, with no bitter aftertaste."

TO BUY: \$7 for 12 ounces.

- **Grind** beans, if you buy them whole, on a medium setting, so the coffee resembles sand, not powder or pebbles.

- **Measure** well: Use 2 tablespoons of ground coffee for every 6 ounces of water.

- **Brew** in a machine that has a thermal carafe, or transfer coffee to one when it's done. Coffee left in a glass carafe can easily burn.

—L.F.