

NEW

250g retail packs



CABER COFFEE ON TOP OF THE WORLD

As many of you will know we're very proud supporters of the charity Mission Motorsport. When we heard that SSgt Gavin Harrison had a plan called "Operation Arctic Rider" to help raise even more money for them we were only too happy to help.



His aim was to ride his motorbike from BATUS (that's British Army Training Unit Suffield – a few hundred miles South-East of Calgary, Alberta) to Tuktoyaktuk, North of the Arctic Circle, on the shores of the Arctic Ocean, AND back – a journey of almost 8000km against the elements and on thousands of kilometres of unpaved roads. Gav was riding, unassisted, completely on his own. We supplied him with some coffee for his trip and we had some enamel mugs made up to celebrate his journey and we reckon our coffee tastes even better from them!

You can still buy a mug from the merchandise page at www.missionmotorsport.org



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NEW IN THE SHOWROOM

There's always new and innovative coffee machines coming onto the market and the past few months have been no exception. Here's some information on two of our favourite new arrivals in the showroom:

BRAVILOR SPRSO

Targeted at reception areas, small offices, salons and pubs/bars, the Sprso is a brilliant little machine that makes a fab coffee! If you're looking for something from around 20-30 cups per day we highly recommend the Sprso! It's very affordable, has a brilliant brew unit built in, very portable for moving around (or taking home at the weekend!) and, although it has a good size water tank, it can even be plumbed to a mains water connection!



EGRO QUBE

We love our EGRO machines so the arrival of a new one is always an exciting time at Caber HQ! The Qube is a bean to cup machine, with fresh milk and hot chocolate, too! Designed to go up against the top-end Jura machines we love the large, clear display screen, the added benefits of having hot chocolate built-in and, of course, the quality of the coffee it makes! All models can be either tank-fill or plumbed. Rated at up to 120 cups per day it is an ideal office or busy bar machine!



NEW RETAIL PACKS

It was with huge excitement that we launched our brand-new retail packs!

We've taken our 4 most popular blends – Fino, Premium Fairtrade, Spill the Beans and Decaff – and hand-packed them into these gorgeous 250g retail bags. What's more, not only are we offering each blend as both beans and ground, but the whole bag, including the label and the valve, is compostable so that, when your resealable bag is finished, you can just pop it into your food waste bin! We've been thrilled by how popular they've been with lots of customers seeing the potential of having the opportunity for additional sales!





Developing the
Young Workforce

Proudly part of
Young Person's Guarantee

Last year we signed up to the Young Person's Guarantee through DYW (Developing the Young Workforce).

This was, in part, driven by an increasing demand from schools for espresso machines and training to deliver the SQA Barista module to pupils. How exciting? Real practical skills being taught in schools across the country that will help our youngsters readily find work in the hospitality sector! It has been an absolute pleasure working alongside the schools with both Martin and Willie meeting some very passionate educators along the way. We've now placed equipment in schools from Perth to Inverness and all across Grampian.



• Elgin High School budding baristas



SCHOOLS SUCCESS

We asked Emma MacLauchlan at Elgin High School a few questions on your behalf...

• *How was the experience of dealing with the Caber team?*

We have really enjoyed working with Caber over the last few years. Their approach to coffee is passionate and their approach to working relationships is professional AND relaxed.

• *Can you briefly describe the quality of the training you were given?*

The training has been amazing. From initial set up training to refresh at service and then again in the trainer session at the coffee school. We are confident that the skills development that the training provided us, as teachers, will ensure we have some of the best Baristas in Elgin.

• *What potential do you see the SVQ Barista course having across the school?*

We use the level 5 Barista Skills award from SQA. In year one we had 7 students, year two 15 students and this year we have 30 in the main class, with 10 in our S6 Wider Achievement. We also have a number of younger students taking part in these activities which is becoming a 'hook' for attendance and good engagement with staff. The confidence that the students demonstrate is huge. To see the growth in so many young people is what this is all about.

• *How did the pupils react to the news that the school had funded this new equipment?*

I think they were sceptical initially, now that they are seeing the project in action, they are asking for additional time on the kit with others asking to go through the course in different lessons. This has massive potential and really invigorates us as teachers.

• *Would you recommend Caber's SVQ Barista package to other schools in Scotland?*

Oh, we do!!!!!! We have undertaken a number of presentations across the North East with DYW and the SCQF in the Northern Alliance with a number of schools across the country contacting us for advice and we ALWAYS tell them to go to Caber.

• *What sort of coffee did you choose to have from the machine first and what was your reaction to it?*

Initially, we have gone for the Espresso Fino. Staff really responded well to this as it was so smooth – much preferring it to our local chain coffee.

• *Any additional feedback you feel worth adding?*

We really can't thank Findlay and the team enough for all the help, support and advice that is ALWAYS on hand to us. Their passion for their coffee is palpable and really enthuses us to ensure that our young people develop a similar passion. We cannot recommend Caber enough and will always be our recommendation to schools looking to take on a similar project.

CABER ON STAGE WITH THE FLYING PIGS



It happens all the time, doesn't it? The producer of a live comedy stage show calls you up and asks for an espresso machine prop for a run of performances at His Majesty's Theatre in Aberdeen. Oh, and he needs it in 3 days! Caber to the rescue (with a little help from Jamie and the team at Signsaver). We had a prop espresso machine, liveried, not very subtly, granted, with our logo and delivered to The Flying Pigs on time. Ruaraidh Dugiud got to order his coffee from a REAL coffee machine after all! You can find more Flying Pigs content on YouTube or their Facebook page.



SPILL THE BEANS AT THE

We had a thoroughly enjoyable experience putting "Spill The Beans" – our espresso blend that donates £8 per case sold to Mental Health Aberdeen – forward for the North East Scotland Food & Drink Awards 2022.



North East Scotland Food & Drink Awards
Celebrating excellence & innovation



We were beyond thrilled to make the finals where Willie and Findlay were joined by Graham Kinghorn, Chief Executive of MHA.

Sadly no win this time but we were amongst some truly exceptional local food & drink businesses! Every case of STB now carries the 'Finalists' sticker... We might not have won but we are proud that we made it to the finals. We were even more proud when we were told that, after judging our coffee, the judges had a very open conversation about Mental Health and, you know, that is exactly why Spill The Beans was conceived – to encourage us all to more openly discuss Mental Health. For us, that's a real win in itself!

Espresso Machines & Energy Use



Now, more than ever, we need to be mindful of every little bit of gas and electricity we use both at home and in our businesses. Espresso machines aren't necessarily very efficient so it's worth thinking about the costs of running your machine overnight, at temperature, or if it's more efficient to switch it off and heat it from cold the following morning. The best way is to compare energy use at the meter when it's on/off. That said, in general, if you are open more hours than you're closed, it's probably worth leaving it on as you're not just heating the water – you've all the metalwork of the boilers and group heads to heat, too! If you'd like more tips, feel free to call the office and ask for Findlay!



REVIEWS

We always love getting feedback and, last year, we formalised this by signing up to Trustpilot. We'd love for you to pop onto their website (you'll find it simply by Googling Caber Coffee Trustpilot) and submitting your own reviews and giving us feedback. It only takes a couple of minutes and we really appreciate your time!