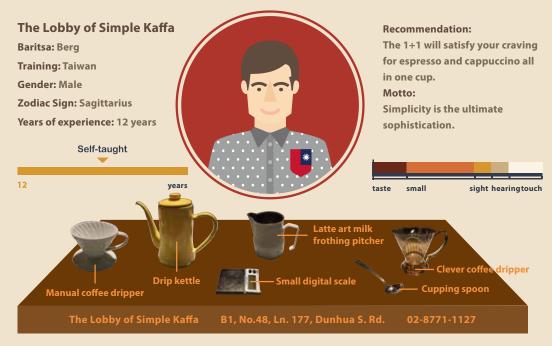
## Monday 3/16, 3/23, 3/30, 4/6, 4/13, 4/20, 4/27, 5/4, 5/11, 5/18, 5/25, 6/1, 6/8, 6/15 Barista Day

Simplicity is the ultimate sophistication," said Leonardo da Vinci. The sensibility and the excitement of coffee reach beyond the cup. Not only is it an everyday energy booster, it is also a social binding agent. Inside each cup is an amazing demonstration of the barista's sophistication and standards.



Eyes that are focused, bright, and passionate are common in charismatic professionals, and award-winning barista Berg is no exception.

A self-taught barista, Berg enjoys interacting with his peers in the industry, and after an extensive period of trial and error, he decided to turn his hobby into his career. He fell in love with making coffee in college, and the summer prior to graduate school, he started a mobile coffee shop on a converted tricycle. He later became a patent engineer but used his spare time to refine his barista skills. Ten years and numerous competitions later, Berg's dream of opening a coffee shop was finally fulfilled in 2011.

In order to make a good cup of coffee, the barista needs to know the differences and be able to taste the layers of flavors in coffee, with strengths and weaknesses adjusted accordingly. Till this day, Berg is still on the quest for improving his tamping technique. To be able to precisely control and tamp the coffee grounds prior to putting it in the coffee machine is a critical step in making Italian style coffee. The ability to measure with the eye with a knowledgeable touch is required, because only 2 grams of difference can be tolerated in the world of coffee.

Due to the high rent in the East District, many shop owners have decided to relocate elsewhere. With the coffee scene dwindling in the area, the oasis Berg has built is even more precious. Come to Simple Kaffa in the East District and enjoy a cup of dripped coffee brewed by this champion barista.



↑ No.76, Ln. 161, Dunhua S. Rd.

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- ñ No. 8, Ln.19, Sec. 1, Da′an Rd.

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★ Editor's Picks: ● ●

No. 409, Sec. 4, Ren'ai Rd.

6 AMP Café Independent Roaster

**\** 02-2752-1221