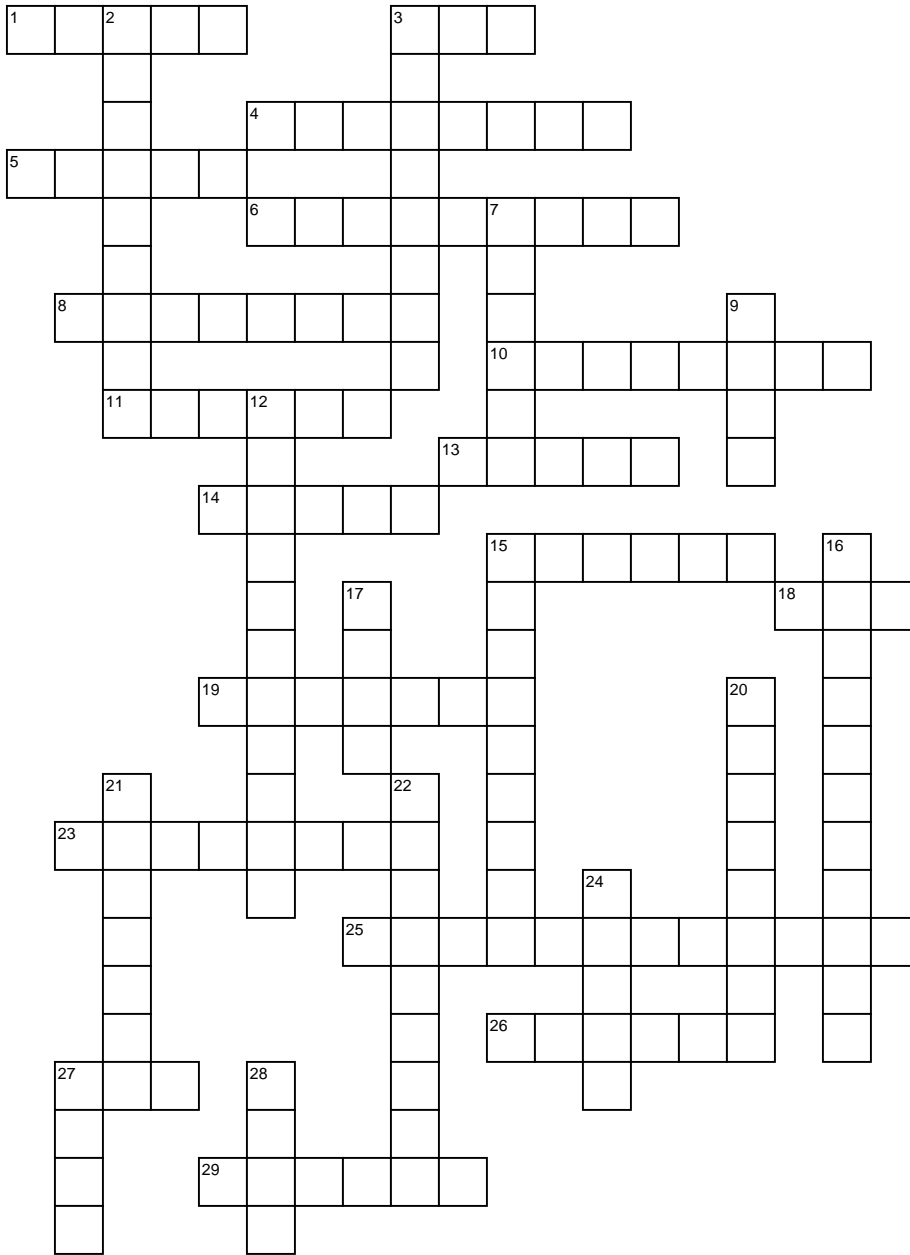


ACROSS

- 1 a device which measures out the precise amount of grind for a shot of coffee with the pull of a lever or twist of a knob.
- 3 a coffee beverage made with steamed milk, such as a latte.
- 4 using the steam wand of an espresso machine to "whip" milk into a light, foamy froth
- 5 type of coffee grinder which is less expensive but does not provide a consistent grind
- 6 (two words) one of two forms in which coffee is typically purchased after roasting, not "ground"
- 8 (two words) dry coffee bags with a one-way valve which allows gases to escape after packaging. prior to valve bags, roasters had to wait to package freshly roasted beans. with a valve bag, the coffee releases enough gas to displace the oxygen in the bag, making it last longer.
- 10 a shot of espresso drawn longer than usual resulting in more volume in the shot. This is usually achieved using manual-pull espresso machines.
- 11 Italian for "double," two shots of espresso.
- 13 refers to the size of the particle when grinding coffee beans
- 14 the receptacle on an espresso machine where the filter basket is attached
- 15 a coffee beverage made with skim milk
- 18 a coffee beverage with no milk except for frothed foam, if that.
- 19 French for "jet" and the term for the orifice which restricts the amount of water which flows through the group when preparing espresso.
- 23 chemical discovered in 1819 by a German chemist. the commonly recognized stimulant in coffee



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- 25 (two words) a small, metal "basket" with a fine mesh on the bottom that holds the espresso grind when brewing espresso
- 26 a way of preparing espresso with a squeeze of lemon
- 27 coffee ____, where one goes to buy fresh brewed coffee
- 29 used to compress ground coffee into the filter basket of an espresso machine. this process allows for more consistent, flavorful shots of espresso to be drawn.
- 2 (two words) a pressurized, flexible pipe on an espresso machine used to froth and steam milk.
- 3 a coffee beverage ordered "to go." example: a latte with legs
- 7 a hot water tank used to make steam on an espresso machine
- 9 a single serving of espresso. a shot is typically one and a half ounces.
- 12 a filter-basket holder made of metal and usually with a plastic handle which allows one to attach it to the group of an espresso machine
- 15 a coffee beverage drawn quicker than usual resulting in less volume in the shot
- 16 (two words) In France, a "cafetiere," a glass carafe with a plunger-filter built into the lid that allows one to steep coffee in hot water and then separate it after a few minutes.
- 17 a single shot of espresso
- 20 a coffee brewed by means of pressurized hot water forced through it. the process creates a coffee with more flavor and less caffeine per serving.
- 21 "bartender" in Italian. one who makes coffee beverages for a living.
- 22 French for "half a cup," a small, usually ceramic coffee cup which holds 4 ounces (half of a liquid cup)
- 24 the fine, golden-colored foam at the top of a properly prepared shot of espresso
- 27 type of coffee grinder which is adjustable and provides more consistent grind
- 28 four shots of espresso.

DOWN

- 15 a shot of espresso

WORD BANK: Bar, barista, blade, boiler, burr, caffeine, crema, demitasse, doppio, doser, dry, espresso, filterbasket, frenchpress, frothing, gicleur, grind, group, longshot, portafilter, quad, romano, shortshot, shot, skinny, solo, steamwand, tamper, valvebag, wet, wholebean, withlegs.