

Paramour Coffee

A Wamego roasterie plays matchmaker between patrons and the perfect cup of joe

THERE'S SOMETHING BREWING IN DOWNTOWN WAMEGO. FRESH, ARTISAN COFFEE IS NOT JUST SERVED, BUT ROASTED RIGHT AT PARAMOUR COFFEE.

Jim Hovind opened Paramour Coffee in spring 2012 and was only open weekends for the first few months. Quickly though, coffee connoisseurs demanded more and the small storefront, half a block west of Lincoln Avenue, opened seven days a week. It offers a full menu of coffee and espresso drinks as well as beans by the pound.

The latest additions to the coffee roasterie are homemade muffins and breakfast sandwiches. Keeping things in the family, Jim's wife, Laura, makes the muffins, which accompany the coffee perfectly. Muffin flavors change frequently, but the maple bacon scones and apple cranberry are customer favorites. Several flavors are also gluten-free.

"My favorite drink to have here is the caramel latte, but I buy the Signature Blend beans for home. I love a smooth-tasting coffee, and that fits the bill, but the best part of this place is the gentleman who owns it," Rosemary Crilly says.

ROASTING, BREWING AND SHARING

To say Jim is passionate about coffee is an understatement, and he is just as excited to share his knowledge with anyone who wants to learn more about the dark, aromatic beans.

"It all begins with the beans," Jim says. He

grades beans on size, feel, aroma, flavor and body and is always looking for beans that will create unique and tasteful blends. Jim sources his beans from all over the world.

"We started with about 10 different kinds that were either combined into our exclusive blends or roasted as single-origin offerings. We are always looking for great new coffees to add to the lineup or to offer as special edition roasts," says Laura.

Four of these top choices go into the Signature Blend, which has a smooth, complex taste, but is still full-bodied with a complex flavor. Paramour's Espresso Blend is designed to be used in espresso machines but makes a great cup of coffee, too, especially for patrons who like a medium roast coffee that is a tad sweet.

Another favorite blend is Paramour's Wicked Mokka, which features beans from Yemen and Ethiopia. The Monsooned Malabar beans are from India and processed by exposure to the monsoon winds, which allows a lot of the acid in the beans to be washed away, creating a slight molasses taste to the brew.

CUSTOMER FAVORITES

Although not a big coffee drinker, Shawn Lane stops by Paramour a couple of times a week for his favorite Paramour drink, the White Mocha.

"It's a good balance of a sweet and smooth-flavored coffee drink. Regardless of your knowledge or taste in coffee, because Jim knows

coffee so well, he can find something you're probably going to like and come back for again and again," Shawn says.

Jim is happy to offer customers samples of all his brews, and if he doesn't have a favorite already brewed he now offers a Pour-Over Bar where he can create single-cup servings from any coffee in the house.

And for those who would like to learn more about coffee beans, roasting or how to truly taste coffee, Jim offers private coffee tastings by appointment. It resembles a wine tasting party, but participants can learn about different beans, how they are roasted and how best to taste coffee. These private tastings are designed for a group of five to 10 people a "cupping session" and include an opportunity to try a wide variety of coffee samples and create a own special blend or roast. Jim will roast a batch on the spot for customers to take home.

At Paramour Coffee, creating the perfect cup of coffee is more than a labor—it's a labor of love. **M**

PARAMOUR COFFEE

810 Fourth Street
(785) 458-5282
6-11 a.m. Monday-Friday
7 a.m.-2 p.m. Saturday-Sunday

www.paramourcoffee.com

How to make the best cup of coffee at home:

One: The grind is important for the perfect cup of coffee. Use a burr grinder for the most consistent grind.

Two: Use a French press to brew your coffee. Let boiling water sit for 30 to

45 seconds before pouring over the ground beans. Let that sit for several minutes before pressing the coffee.

Three: If you choose to use an automatic drip coffee maker,

purchase one that sprays the water over the coffee, so all of the coffee receives a good soaking.

Four: Remove from heat after it has brewed, and pour coffee into a

thermos or carafe.

Five: When storing coffee keep it in an airtight container in a cool, dry location. Fresh coffee will keep for two to three weeks when left unopen.