

Shake it up

by Jennaye Derge

Coffee is one of the most popular beverages in the world. Whether you prefer it as a must-have breakfast beverage, an afternoon pick-me-up or enjoyed after dinner with a side of the shakes, there's no doubt of its ability to spur conversation and get you going. Coffee drinkers swoon with the highs and the lows of their warm, welcoming friend. What many coffee adorers do not know, though, is how easy it can be to roast your own beans. With some raw materials, a little research, a heat source, screws – and a couple screwups – anyone can have a crack at roasting their own liquid crack.



Trial and error at building the perfect roasting contraption.



The finished product: black gold



Unroasted coffee beans are actually green and much heavier than roasted ones.



During the roasting process, green beans must stay in motion to avoid burning.



The reward for all the hard work, just don't get cat tongue