



**COMPASS  
COFFEE**

**STORY BOOK**



## WHAT WE DO

We're a local coffee roaster. Everything we do is centered on the belief that coffee is about community and that good coffee brings people together, creates happy moments in people's lives, and is at the epicenter of so many facets of the human experience. In an apartment or office, we provide the feel of a neighborhood coffee shop matched with an efficient, high-quality, and first-class operation that a landlord can be proud of and that co-tenants love

**REAL**  
**GOOD COFFEE**





## WHY COFFEE

We got into coffee during our time in the Marines.

It began as a source of energy during training, but slowly it developed into a ritual as we got stationed and then deployed to Afghanistan together. As our approach to coffee evolved, so did our understanding of it. We started experimenting with different roasts and different brewing methods. Soon we came to a startling realization: coffee didn't have to be bitter and harsh or weak and flavorless. It could taste good. Real good. But so few places were delivering on the promise trapped inside each coffee, that when we got out of the Marines, we set out to change that. The result is Compass Coffee.



## COFFEE PARTNERS

A brief glimpse at a few of our more than fifty area coffee partners.





## SPECIALTY RETAILERS

Places where you can find our coffee tins on sale.



SMUCKER FARMS  
of  
Lancaster Co.

*Front Porch*  
MARKET & GRILL







**WINE**

**Why not?**

Contrary to popular belief, Riesling is fine to drink year-round, and it's particularly appropriate for Oktoberfest celebrations. **E7**

**“Caper-showered sauteed fluke circled with a garland of crumbled cauliflower, dandelion tendrils and grape slivers is an elegant tribute to the Chesapeake.”**

Tom Sietsema's First Bite of DBGB Kitchen and Bar. **E3**

**CHAT** We answer questions at noon today: [live.washingtonpost.com](http://live.washingtonpost.com)

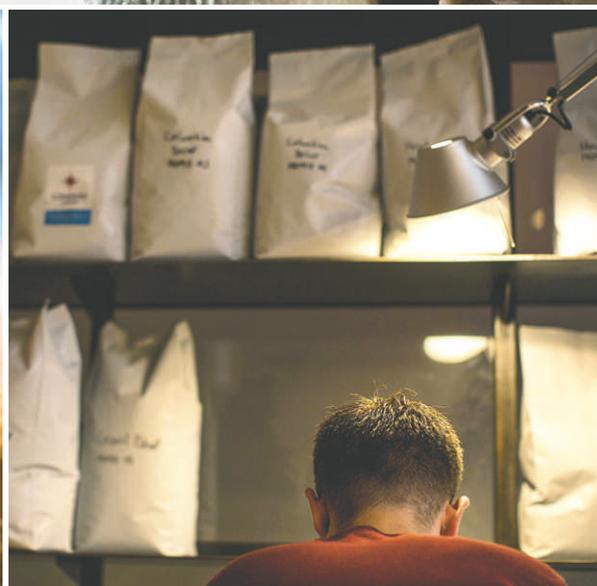
**SHOPPING CART**

**Two to try**

Thin fruit crisps can take the place of crackers; and one company's cheese grows on trees. **E2**



**MORE RECIPES** Foolproof Salmon Baked With Olive Oil and Herbs **E2** Ginger Falafel With Wasabi Cream **E3** Spaghetti Frittata With Artichokes and Sun-Dried Tomatoes **E8**, PLUS MORE AT [WASHINGTONPOST.COM/RECIPES](http://WASHINGTONPOST.COM/RECIPES)



PHOTOS BY MELINA MARA/THE WASHINGTON POST

## Ambivalent about bay? When in doubt, don't leaf it out.

BY BONNIE S. BENWICK

It sounds like the stuff of urban food myths, except the story's true: Wife simmers a pot of spaghetti sauce with a dried bay leaf in it. She neglects to extract the brittle herb before dinner is served. Husband swallows the leaf and chokes on it, prompting a 911 call. (He survives; eventually, the marriage does not.)

"Gosh, it must have been 38 years ago, but it's not something you forget!" says Connecticut resident Elyn Broden, who was living in Laurel, Md., at the time and had to take care of her neighbors' children when their mother (the cook) and father (bay leaf victim) were whisked to the emergency room.

**6 tips**

For storing and using bay leaves

**E6**

Bay leaves do not typically incite drama. In fact, the dried kind are dull green and inspire no agreed-upon description. Ask a home cook, and he or she might say a bay leaf is added for flavor, or as an aromatic. Others say, sure, they toss a bay leaf in when a recipe calls for it, but they can't tell you why. The leaves have been described as "earthy," "floral," "minty," "like cinnamon spice," "subtle"

BAY LEAF CONTINUED ON **E6**



DEB LINDSEY FOR THE WASHINGTON POST

**RECIPES** • Chocolate Pudding With Bay **E8**  
• Bay Leaf Rub **E8** • Twisty Rye Breadsticks **E8**

**UNEARTHED**

Why we worry about patenting the foods we eat

# From platoon to pour-over

BY MAURA JUDKIS

How a pair of ex-Marines came to roast and brew coffee in Shaw

**W**hen Michael Haft and Harrison Suarez were in the Marines, they ate and drank quickly. In Afghanistan, they could wolf down a meal in eight minutes. But after their tour ended in 2011, and they left the military, Haft made a peculiar New Year's resolution: "Chew slowly."

Chewing slowly was not just about food; it was about living purposefully. Haft made the resolution just as he and Suarez were figuring out what to do with their civilian lives. They could have returned to the careers they'd tried on before the

Marines — finance for Haft, politics for Suarez — or taken a contractor or lobbyist position. Instead, they self-published an e-book about the beverage that had fueled them through the four-year commitment: "Perfect Coffee at Home."

Haft and Suarez have chewed slowly since then — and the ensuing year and a half has been quite a feast, as the book led them to start their own business. Last week, the night before the opening of Compass Coffee, their new Shaw shop and roastery, they stacked the shelves with tins of their signature beans and reflected on how far they'd come.

"Everything in our lives leads up to this," said Suarez.

The metaphor is too easy: They found their direction with Compass.

COMPASS COFFEE CONTINUED ON **E4**

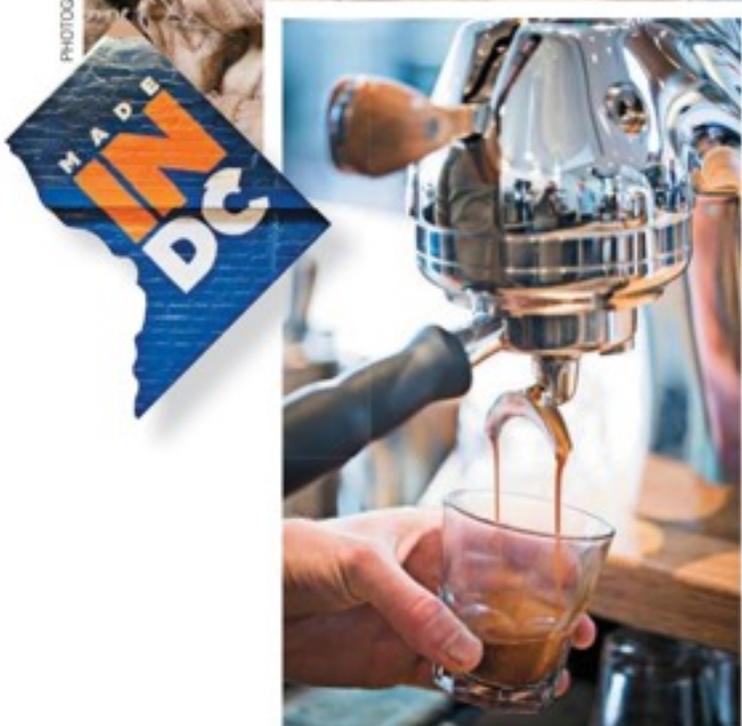
# Hot Buzz

BY NEVIN MARTELL

D.C.'s Craft Coffee Scene Perks Up



PHOTOGRAPHY BY SCOTT SUCHMAN



It might be time to break your Starbucks habit. Or at least transfer your addiction to more rarefied coffee concoctions. Why? Over the past year, D.C. has cultivated a great little craft coffee scene, as a handful of new java shops have debuted — bringing old-world artisanship and innovative alternatives to cookie-cutter coffee.

Above: Michael Haft (left) and Harrison Suarez, former Marines and owners of Compass Coffee Shop in Shaw, roast up to 1,000 pounds of coffee beans a day. Left: A barista at work at Compass.

FEATURE

16 Hottest Coffee Shops in the U.S.

By Zagat Staff  
February 25, 2015



Compass Coffee in Washington, DC

Two Marine buddies bonded over coffee and decided to pour that Semper Parati dedication into bringing Washingtonians serious beans roasted and blended in their new Shaw shop. You can even watch the action Tuesdays through Saturdays, when seasonally sourced beans are roasted at the back of the large cafe.

**Must-Order:** Nutella mocha sweetened with housemade syrup, or the cortado (2-oz. milk and 2-oz. espresso served in a glass).

**On the Menu:** Sweet and savory items by **Potomac Pastry**, sandwiches from **Broodjes & Bier** and biscotti from a Pennsylvania baker.

Coffee

Show

06/11/15 10:05pm

Most Popular Coffeehouse in the District?

by Prince Of Petworth | Featured | 83 Comments

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1535 7th Street, NW

Line out the door at Compass Coffee last weekend – Rose's Luxury of coffee?

1. Compass Coffee

1535 7th St NW, Washington

2. Baked and Wired

1052 Thomas Jefferson St NW, Washington

3. Chinatown Coffee Co.

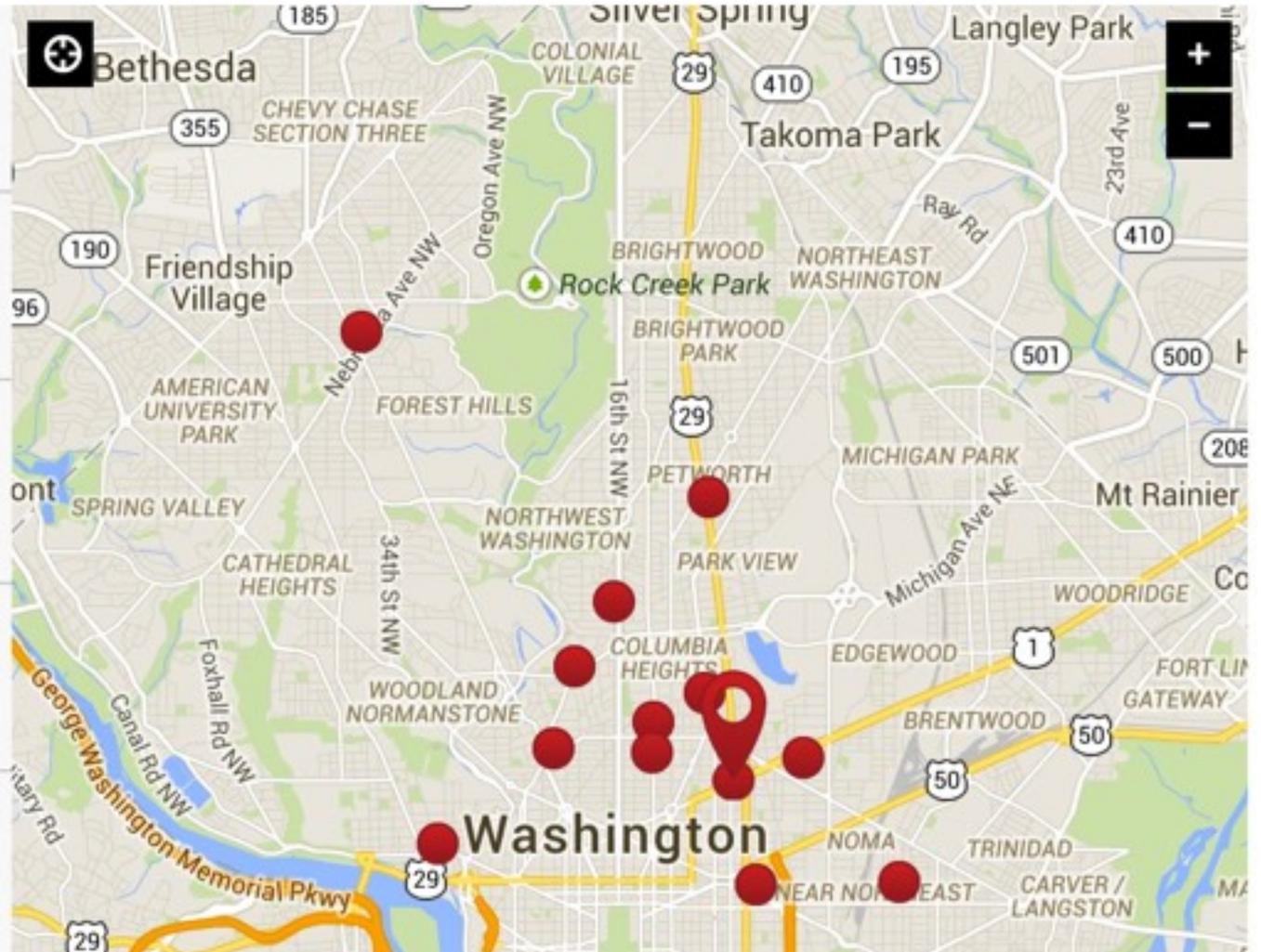
475 H St, Washington

4. The Wydown

1924 14th St NW, Washington

5. Blind Dog Cafe

944 Florida Ave, Washington





## How to Make Perfect Coffee

The science of what makes coffee great

MICHAEL HAFT AND HARRISON SUAREZ | AUG 22 2013, 12:51 PM ET

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*Coffee has become recognized as a human necessity. It is no longer a luxury or an indulgence; it is a corollary of human energy and human efficiency.*

- William H. Ukers, *All About Coffee* (1922)

## At War

Notes From the Front Lines

August 16, 2013, 9:00 am | 26 Comments

### The Marine's Secret Weapon: Coffee

By MICHAEL HAFT AND HARRISON SUAREZ

**Voices**

Every American knows the story of the Boston Tea Party and its implications on the Revolutionary War. Lesser known, but perhaps of greater relevance to a nation recognized more for coffee breaks than tea time, is the fact that America's taste for coffee is inextricably linked to the history of its military.

We weren't aware of it until just recently. But in hindsight, it made perfect sense that we would become obsessed with coffee when we joined the Marines. As we later discovered, we were part of a long line of men whose enthusiasm for the drink was closely tied to their experiences in the service.



WASHINGTON DC  
**EATER**

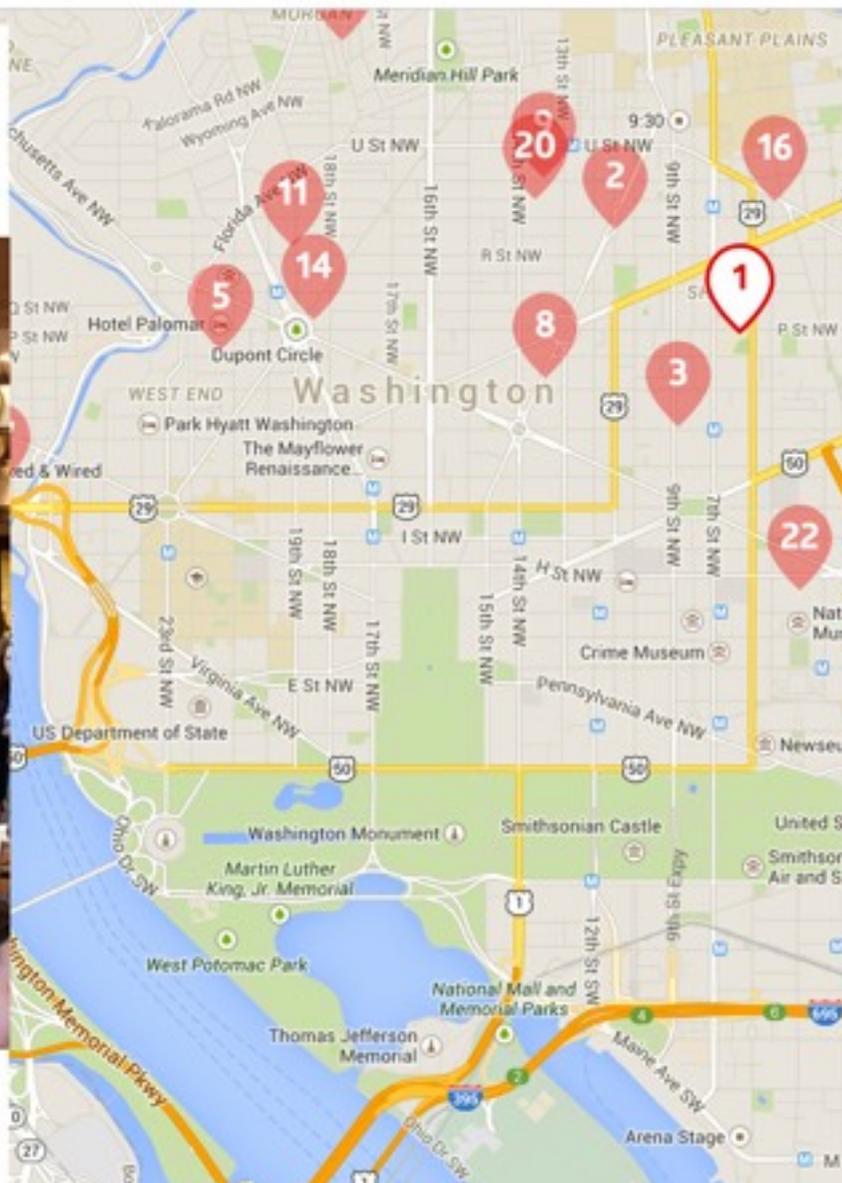
### 1 Compass Coffee

Opened in 2014, this new coffee shop in Shaw is from two former Marines who served together in Afghanistan.



1535 7th St NW  
Washington, D.C. 20001

[Visit website](#)





## A COMPASS IS A SIMPLE OBJECT

It has two essential functions: it helps you get your bearings and it points you in the right direction. We think about good coffee the exact same way. We took our name to honor this profound simplicity and utility. We made the points of the compass our logo as a reminder that, if they do nothing else, our coffee and our cafes will always help our customers get their bearings and point them in the right direction for the rest of the day.