



REDBUD ROASTERS SELLS SINGLE ORIGIN, FAIR TRADE, SHADE GROWN AND ORGANIC, 100 PERCENT ARABICA COFFEE.

WHERE THE COFFEE COMES FROM  
 SUMATRA  
 NICARAGUA  
 MEXICO  
 PERU  
 HONDURAS  
 COSTA RICA  
 COLOMBIA  
 BRAZIL  
 BOLIVIA  
 ETHIOPIA  
 EL SALVADOR  
 PANAMA  
 GUATEMALA  
 DECAF - MEXICO



## BREWING THE PERFECT BEAN

| By Jordan Gass-Poore | Photos Ashley Haguewood |

### Home Brewing Leads To San Marcos' Newest Coffee Vendor.

The heart-shaped leaves of the redbud tree and its pink flowers are as welcoming on cool, early spring mornings as the steaming cup of coffee from the San Marcos roaster that bears the plant's name.

Redbud Roasters opened last year off South LBJ Drive, but the seed was planted years ago when co-founder Austin Van Zant began brewing his own coffee as a stay-at-home dad. It was a hit with his friends and family.

So, in 2010 he and his wife Mary began to sell their blends to Central Texas shops and out of bike trailers and biodiesel vehicle windows at farmers markets in New Braunfels, Wimberley and San Marcos.

Inconvenient hours at the farmers markets prompted the Hill Country residents to start an Indiegogo crowd-sourcing campaign three years later for a brick-and-mortar location.

Despite not meeting the campaign's goal, the Van Zants still scraped enough together to open the coffee shop that also sells food.

From the brewing to the beans to the cups, the Van Zants are finding solutions to global challenges locally, one cup at a time.

Redbud Roasters sells single origin, Fair Trade, shade grown and organic, 100 percent Arabica coffee.

This means the beans in each blend are grown in just one country; the people involved with the process are treated and compensated fairly; the coffee plants are grown

under a canopy of trees to produce a rich taste; and the soil is pesticide free.

The beans are then roasted in a machine generated by a wind turbine and solar panel system to reduce energy. Once the coffee's prepared (light, medium and dark blends are available), it's poured into a compost-able to-go cup.

The Van Zants are proponents of eco-friendly practices like these. It's also important to them for customers to know how their coffee is prepared.

Regulars have waited in the wee hours of the morning in all types of weather at farmers markets for a cup of coffee or a bag of beans.

Those customers ground the Van Zants— and, in turn, they help customers deal with the daily grind.

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169 South LBJ, San Marcos

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