

behind the beans

Starbucks barista tells you what you should try for your next morning pick-me-up

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It's 7 a.m. on a Monday morning right before heading into your first period class. Scrambling around the house to get everything ready. We all need a pick-me-up in the early hours of the day, and some believe that Starbucks can bring you from your lowest to your highest with a single sip, but what all goes into that first drop?

Starbucks baristas carefully craft every drink with an outline that's diligently followed. Drinks vary from size, taste and even color. Here are the most common drinks and how they're made.



Hate coffee



This refresher is definitely a fan favorite making it hard to keep it on the shelves. This drink begins its journey inside a tea shaker. That strawberry base is added with the correct amount according to size, then comes water or lemonade. Next up, ice, a couple of strawberry inclusions and a good shake. This evenly distributes all of the ice, base and strawberries leaving the drink with a burst of fruity flavors.



Espresso lover

The caramel macchiato is a very popular staple for the Starbucks brand. It starts off much differently than many people know. It first begins with a little vanilla syrup in the cup, not caramel. Leading directly into our steamed milk, leaving room for our shots to be poured on top. This is what differentiates a macchiato from a latte. "Macchiato" actually means "marked" so the caramel macchiato is marked with espresso on top and caramel drizzle.



Like coffee, not love it



The white mocha begins with a couple of pumps of the famous watch chocolate syrup. Next, the shots for the drinks are pulled and are directly poured onto the syrup. Moving on, milk and ice are added to the cup and it's time to finish it off with whipped cream, and a name call. The finished product should leave the drinker with a sweeter taste similar to a vanilla latte.



Love fall weather



It's the fall season and everyone needs a PSL to complete that perfect autumn day feeling. Similar to the white mocha, the pumpkin spice starts with a few pumps of pumpkin sauce, steaming the milk and pulling the shots. Finish it with a topping of whipped cream and a dash of pumpkin powder.

the pub stub

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