

# Coffee Houses in Mountain Maryland

Written by: **Mary Reisinger**



It all began with 9th century dancing goats—or so the legends say. An observant goatherd noticed how lively his goats became after eating berries from a certain shrub. He tried them himself and got a rush of energy. Another tale claims a 13th century Moroccan traveling in Ethiopia noticed vigorous birds eating those berries and tried them himself with similar results. An ancient document mentions a healer who was banished from Mecca to a desert area and, desperately hungry, ate the berries and survived. A common theme is that those attempting to eat the berries found them too bitter and tossed them into the fire, but the aroma wafting from the roasting coffee berries was so enticing that people were inspired to try grinding and blending them with water.

Whether there is any truth to these stories is lost to the mists of time, but it is generally agreed that coffee originated in Ethiopia, was spread by trade around the globe, and became popular all over the world.

Coffee's first stop after Ethiopia was Yemen, through the port of Mocha, whose name became synonymous with coffee. Trade spread the beverage through Asia and Europe. In 1616, Pieter van den Broecke obtained some coffee bushes from Yemen and had them planted in the Amsterdam Botanical Garden greenhouses. The Dutch used these arabica bushes to begin coffee cultivation in Java (Asia) and Suriname (South America), which became major suppliers of coffee to Europe. In 1670, traveler Baba Budan brought back fertile coffee beans from Mecca, thus jump-starting widescale coffee growing in India.

The plants arrived in the Americas in the 1700s. The Dutch had given a coffee plant to the King of France. French naval captain Gabriel Mathieu de Clieu took some clippings back to his station in Martinique; coffee plantations soon flourished in the region. Sir Nicholas Lawes, English Governor of Jamaica, took coffee plants to the island's Blue Mountains, now famous as a coffee-growing area. At about

the same time, Brazilian colonel Francisco de Melo Palheta Francisco wanted to obtain coffee plants from Guyana. He requested them from the French governor, who declined. Francisco then charmed the governor's wife into obtaining some clippings for him. Within a century, Brazil developed extensive coffee plantations. By the 1850s, Brazil had become the largest producer of coffee in the world; it remains so today.

Early encounters with coffee could be confusing. Coffee was used by monks to enable them to stay alert during prayer, but it was sometimes banned by religious and secular authorities suspicious of its energizing and habit-forming effects. Then the bans were reversed by leaders who, presumably, relied on it as a pick-me-up.

Wherever coffee arrived, coffeehouses soon proliferated; they too generated some controversy. In some places, women were banned from coffeehouses; at times women complained about men spending too much time in coffeehouses. Older generations did not always approve of their children taking up the coffee habit. In the 1730s Johann Sebastian Bach wrote a "coffee cantata" about a young woman's attraction to coffee and her efforts to persuade her father to let her indulge.

Coffee was first brought to America by Captain John Smith, who helped found Virginia in 1607. Having traveled to Turkey, he was familiar with coffee and eventually brought it to the new colony. Coffee's popularity grew, and in 1670, Dorothy Jones of Boston opened the first licensed coffeehouse in the Colonies. After the 1773 Boston Tea Party, coffee became the preferred drink for patriots, and coffeehouses opened across the future United States. Coffee was rationed to military personnel, and caffeine helped Civil War soldiers endure battle. After WWII, many Americans who had spent time in Europe came back wanting to duplicate the coffeehouse culture they had experienced. Innovations such as espresso machines and instant coffee also helped to further popularize coffee. Americans came to expect a daily coffee break and affordable coffee in every diner.

In the 1960s, Alfred Peet, whose Dutch family were coffee roasters in Holland, started a revolution in taste. Peet opened Peet's Coffee in Berkeley, CA, in 1966. He taught a few friends how to roast coffee so that they could open Starbucks in Seattle, WA. Peet's and Starbucks sold coffee beans, not brewed coffee. Howard Schultz, director of marketing, tried to convince Starbucks to have people drink coffee at the shop as he had witnessed in Italy, but they preferred to continue Peet's model. Schultz left and started his own coffeehouse, Il Giornale. It was so successful that in 1987, Schultz bought Starbucks and combined excellent roasting technique with the café culture he had seen in Europe. Since then, the rapid rise of Starbucks in nearly every community has led people to expect better coffee than most diners provided and a pleasant place to drink it.

Coffee remains enormously popular here and around the world. It is generally ranked as the second or third most popular beverage after water. Coffee is second only to oil in the amount traded commercially. Eighty percent of Americans drink coffee daily, downing an average of 2 cups.

In fact, coffee is so popular, that coffee producers are working hard to keep up with the demand.

In recent years, a new concern has entered the coffee industry. Changing climate conditions are making some formerly hospitable places too warm or too dry for coffee growing. Coffee has become more susceptible to disease such as coffee leaf rust. The most popular bean, Arabica, is becoming increasingly difficult to grow. In response, growers are experimenting with new varieties of coffee trees and exploring the potential of planting in Florida and other places where in the past it wasn't possible to grow the trees.

Meanwhile, the experience of going to a coffeehouse for coffee and a snack or meal has spread even to sparsely-populated places like Mountain Maryland. In Garrett and Allegany Counties, there are coffeehouses clustered around several towns, providing nearly everyone with a convenient place to meet with friends, participate in group activities such as trivia contests or knitting classes, do some people-watching, or work on the next great American novel.

*Here are profiles of the coffeehouses on the western edge of Maryland.*

## ALLEGANY COUNTY

### Basecamp Coffee Company

240-362-7022; Owners: Hayden and Susan Ort-Ulm

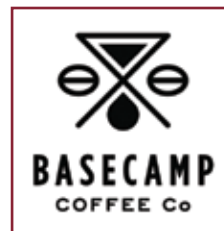
**108 Greene St**, Cumberland, MD 21502

Daily 7:00 am – 3:30 pm

**118 Baltimore St**, Cumberland, MD 21502 (in the Rosenbaum Building) Tuesday – Saturday 7:00 am – 2:00 pm

As a young man, Hayden Ort-Ulm spent eighteen months in Seattle, where he acquired a passion for coffee, so he combined coffee with his keen interest in business. After training at the Vermont Artisan Coffee & Tea Company, Hayden began roasting coffee on a small scale at his family's farm near Cumberland. He later moved to a site in LaVale where he roasts, bags, and delivers coffee to retail outlets, restaurants, and coffee shops. Hayden has observed that there are regional variations in preferences for coffee's flavor. He describes the Appalachian ideal as "bold but not burnt, smooth, flavorful coffees with chocolate or caramel" notes. In this area, he says, people like coffee that is darker and not as bright or fruity or tart as favored blends in other places. Basecamp Coffee Company sells five basic blends to suit the regional taste: The Original, Basecamp Blend, Trail Mix, Guatemalan, and The Darke Greene.

Hayden's coffee roasting business began in 2016. In 2019, Hayden and his wife Susan opened a coffee shop in a house on Greene Street that had been a butcher shop; they lived in the upstairs apartment as they fashioned the retail space into a comfortable room with live edge wood trim and an old tile fireplace. The Greene Street coffeehouse has appeared on the Blue Ridge Outdoors Magazine's "Best of" lists. In 2023, the couple, prompted by the revitalization effort around the pedestrian mall in Cumberland, opened a coffee counter in the grand 1899 Rosenbaum Building on Baltimore Street, where Basecamp shares a soaring atrium



area with other food and boutique shops. This shop's customers are people who work or live in the surrounding blocks and tourists who visit the area.

The name and logo of the business originated in a drawing that transients use to communicate where it is safe to camp—two people sitting on either side of a campfire with a nearby stream. Basecamp's logo pictures coffee beans on either side of a coffee machine. Both Basecamp Coffee sites are places where people can gather to enjoy the coffee (the five blends plus light and medium roasts of a featured bean each week), the friendly and well-trained baristas, and the company.



Artist and Barista Bradford Benton displays his drawing of Basecamp's Greene Street location. PHOTOS: MARY REISINGER



## Café Mark

301-777-0037; Owners: Jody and Danny Malamis  
37 Baltimore St, Cumberland, MD 21502  
Hours: Monday – Friday 7:00 am – 3:00 pm,  
Saturday 8:00 am – 3:00 pm, Sunday 8:00 am – 2:00 pm

Café Mark, formerly Mark's Daily Grind, was renamed Café Mark when owner Mark Rose moved it to 37 Baltimore Street. Jody and Danny bought the business in 2018, keeping its name to honor the business built by Mark. Jody left a career in healthcare to return to work that combines the things she values most: food, coffee, service, and community. Danny contributes technical support and food business expertise. Café Mark buys coffee from US Roasters in Texas and bagels from Queens, NY; otherwise, they buy local eggs, produce, and baked goods whenever possible for their extensive breakfast and lunch menu. In 2024, they took over an adjoining space that opens onto S. Mechanic Street as additional dining space.

Café Mark has already exceeded the couple's expectations for "a place for people to gather with great friends, food,



and coffee in a comfortable and welcoming atmosphere." To support other small businesses, they host "pop up" sales, book signings, and jewelry events.

The merchandise they sell is locally made, and the art on their walls is from a local artist. At the broader community level, their passion lies with the developmentally and physically disabled. Since the birth of their son Luke with Down syndrome, they have been planning an extensive recreational camp setting designed for the disabled population. They expect to begin construction next year.



## Café Oasis

240-284-2021; Owner: Sarah Prammawat  
Frostburg Plaza Shopping Center  
10701 New Georges Creek Rd SW,  
Frostburg, MD 21532  
Hours: Daily 11:00 am – 9:00 pm

Sarah came from Thailand as a child; her parents operated Thai restaurants. Sarah has lived in the Washington D.C. area and in Baltimore City. She trained in epidemiology and then school counseling at The Johns Hopkins University; she worked as a school counselor in Baltimore City Public Schools. When her daughter was ready for school, Sarah wanted her to have a different environment, so she decided to move into a house in Mountain Maryland and create a business in the area.

After a crash cooking course from her mother, Sarah opened Café Oasis in August of 2023, in a rented space



that was formerly a call center. A full conversion with new plumbing, walls, doors, and kitchen resulted in a spacious coffee shop that also features authentic Thai foods as well as more familiar American offerings. Patrons can stop in at Café Oasis for brunch, lunch, or dinner seven days a week.

Sarah is now taking on a second challenge. She is opening a second location, to be called The Lunch Box, in the former Dedi's Kitchen, in the same building as the Main Street Pub in Frostburg (167 E. Main St). The Lunch Box will not be a coffeehouse, but it will also offer Thai food as well as sandwiches, salads, and pasta.

## Clatter Café

240-284-3131; Owners: Jon and Lesley Felton  
15 S. Broadway St, Frostburg, MD 21532  
Hours: Daily 7:00 am – 2:00 pm

Through his eclectic work history (musician, stained glass artist, cook at a collective), Jon came to highly value human interaction. He also developed an appreciation for Frostburg, with its laid-back, arts-friendly, inexpensive lifestyle. Years later, when he and his wife were mulling how to stay in Frostburg, the idea of a coffeehouse emerged. Wary of the demands of capitalism, they decided the coffeehouse had to be within walking distance of their house, had to be bought rather than rented, and had to have additional income potential. They found a place that met these requirements and started the Clatter Café,



so named because Jon likes the word and feels that clatter describes the sound of the Holy Spirit moving through and bringing unpredictable change.

Since opening in 2017, the Clatter Café has gotten coffee and training from Little Amps Coffee Roasters in Harrisburg, PA. Jon convenes a group to chart the course of the café with integrity and respect. This has led to several Friday or Saturday evenings a month devoted to poetry or music. The doors open at 6:00 pm and the performance starts at 7:00 pm. People socialize after the show, so closing time is flexible. Clatter Café is both a great place to get some breakfast or lunch with high quality coffee and an occasional venue for evening entertainment.

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## Hope House Coffee

**(Formerly Holy Grounds Coffee & Bagel Shop)**

240-362-7549; Coffee Shop Director: Amanda Preston  
13106 Warrior Dr, Cresaptown, MD 21502

Hours: *Monday – Saturday 7:00 am – 2:00 pm*

Union Rescue Mission Director: Pastor David Ziler;  
Assistant Director: Andrea Ziler

Hope House Coffee opened in February of 2025, taking over the rented space and existing equipment of Holy Grounds Coffee & Bagel Shop through a generous deferred payment plan offered by former owner Paulette Porter. Hope House Coffee is operated by the Union Rescue Mission, a local non-profit organization that focuses on people experiencing homelessness; giving them shelter and helping them access all the services they need to live independently. Hope House Coffee serves as a job training site for some clients and as a source of funding for the entire program. It's a bright and cheerful space with both indoor and outdoor seating.



saving tips so that the workers can be given a little monetary reward when they graduate from the program.

A former caseworker, Amanda has become the manager due to her love of baking, especially the 16-18 loaves of sourdough bread produced daily. The kitchen makes soups, salads, sandwiches, cookies, and other menu items. Hope House is able to accommodate groups and is developing a catering service. Hope House's success will help URM provide a larger shelter and more services for its clients. For the people who work at Hope House, the place means job training and skills development. Hope House is even

## Mountain City Coffeehouse & Creamery

301-687-0808; Owner: Yashmi Shah

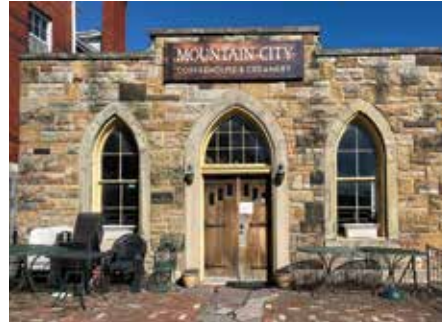
60 E. Main St, Frostburg, MD 21532

Hours: *Tuesday – Friday 7:30 am – 2:00 pm,*

*Saturday and Sunday 8:00 am – 2:00 pm*

Mountain City Coffeehouse's historic building in Frostburg (built in 1882 and rebuilt in 1935) with its gothic windows looks as if it was at one time a church, but it was actually a place where gravestones were made. By the time Yashmi Shah bought it in 2006, it was a fine dining restaurant. She felt that Frostburg needed a casual place for students to get together to talk and study and work on projects, and she had always loved the idea of coffeehouses. In addition to the usual coffeehouse business, the café caters for hospitals and other places, and hosts events, providing food if that is requested.

Many of the dishes Yashmi cooks are from her own Indian heritage, but she also cooks Thai, Mexican, and Italian



dishes. All the food, even the hummus, is made in-house except for the ice cream, which comes from Lakeside Creamery. There are many vegetarian choices on the menu, including soups and specials.

Mountain City also stocks gluten free bread and cookies. Yashmi gets coffee from different places. She goes to see the roasting process when selecting suppliers. After nearly twenty years running Mountain City Coffeehouse and Creamery, Yashmi says she is approaching the time to think about retiring. Meanwhile, Mountain City is serving fresh coffee and homemade food six days a week.

## 10 Cows Creamery & Coffee

240-284-2431; Owners: Patricia and Ed Crossland

14502 New Georges Creek Rd, Frostburg, MD 21532

Hours: *Wednesday – Thursday 7:00 am – 1:00 pm;*

*Friday 7:00 am – 4:00 pm; Saturday 8:00 am – 4:00 pm;*

*Sunday 9:00 am – 3:00 pm*

This shop is across the road from the owners' dairy farm, which is the only remaining working dairy in Allegany County. Ed's grandparents started the farm in 1929, naming it Gladheart Farm, and Ed has been involved with the operation since he was young. The reason for the 10 Cows name is that Gladheart has a 10-cow milking parlor. They have many more than 10 cows! Their cattle are registered Guernseys, a breed known for its milk's high butterfat content. The Crosslands run Masterpiece Genetics, a national company focused on improving the breed.

10 Cows opened three years ago with the idea of selling fresh beef and dairy products from the farm, but they soon



added coffee to the lineup. Patricia wanted to order the best coffee she could, and she found what she was looking for at River Bottom Roasters in Hagerstown, Maryland. Founder and roaster Craig Campbell sources beans that are environmentally friendly, ethically produced, and fairly traded. Craig's craft roasting brings out the best flavor of each type of bean and results in a very smooth coffee. Shoppers at 10 Cows can buy beef, cheese, and other farm products as well as prepared foods, ice cream and milkshakes, and coffee.

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## GARRETT COUNTY

**Bear Creek Coffee & Creamery**

301-387-8989; Owner: Ray Schurg

Manager: James Hook

24586 Garrett Hwy, McHenry, MD 21541

(Shop 'n Save Plaza)

Hours: **Winter:** Monday – Thursday 8:00 am – 4:00 pm;

Saturday 8:00 am – 9:00 pm; Sunday 8:00 am – 8:00 pm

**Summer:** Monday – Thursday 7:00 am – 9:00 pm;

Friday, Saturday, and Sunday 7:00 am – 10:00 pm

Bear Creek Coffee & Creamery is in a shopping center with Shop 'n Save grocery store, Perkins Restaurant, and several other small businesses. Ray Schurg bought the former Huey's Ice Cream around five years ago; he and manager James Hook kept the family-friendly bright red and yellow décor, but renamed it Bear Creek to tie it in with the local area (a stream called Bear Creek flows nearby), to connect it to Ray Schurg's other Bear Creek shops, and to give it an interesting logo, which naturally features a bear.



Initially, Bear Creek continued as an ice cream shop, but in April 2023, Ray and James added coffee and a more extensive menu. This enabled them to provide something for both children and adults, to offer meals as well as dessert, and to stay open longer hours. Most of the foods are sourced from area businesses such as Mountain Flour Bakery. Bear Creek buys coffee from Commonplace Coffee near Pittsburgh; the company also has provided training for staff. Expanding the menu turned out to be a good decision; at this point, Bear Creek is selling more coffee than ice cream.

**Black Hawk Coffee**

240-488-2326; Owners: Kayleigh and Charlene Tomblin

225 E. Oak St, Oakland, MD 21550

Hours: Monday – Friday 7:00 am – 4:00 pm;

Saturday and Sunday 8:00 am – 4:00 pm

Kayleigh dreamed of starting a coffee shop, but the death of three coffee-loving grandparents within three months spurred her into action. After her grandparents were gone, Kayleigh saw black hawks frequently and found comfort in thinking that the hawks symbolized her lost loved ones. The name and three-hawk logo of the business represent her grandparents. She and her mother Charlene teamed up to make the dream reality. When they began their search for a building, their initial thought was to locate near the lake, but they found the spot where they were "meant to be" in Oakland. They opened in September 2023, starting a drive-thru lane two months later.

Crimson Cup of Columbus, Ohio, has provided coffee and training, which both women have found helpful as they had



no professional background in coffee or food service. They have expanded their menu beyond pastries and coffee to a full range of breakfast and lunch options. Though Kayleigh and Charlene expected most sales would be from tourists, their business is 70% local residents.

Patrons occasionally hold

impromptu birthday parties or showers; Kayleigh and Charlene are also glad to help with planning events at Black Hawk. The shop carries tee-shirts and other items; many are made by local companies. Black Hawk was voted Best Coffee Shop in Garrett County in 2024. No doubt those coffee-loving grandparents would be proud.

**Canoe on the Run**

301-387-5933;

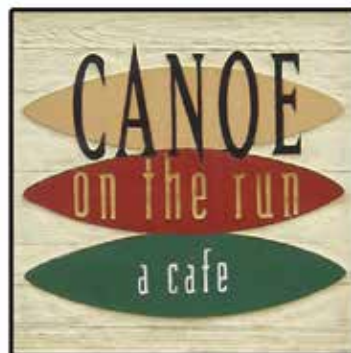
Owners: Steve Reed and Kirsten Davis

2622 Deep Creek Dr, McHenry, MD 21541

Hours: Daily 8:00 am – 2:00 pm

After Steve graduated from WVU, he and his wife Kirsten searched several states for a business opportunity before finding a former house being used as an insurance office for sale in Garrett County. It was near Deep Creek Lake and the Wisp ski slopes, and had potential, they felt, as a coffee shop serving vacationers and locals. Steve trained at Torio Coffee in Philadelphia; they were his supplier until they closed. Since then, he has used Starbucks coffee.

The shop, which opened 26 years ago, was named Canoe on the Run to connect the lake with the idea of ordering



coffee and food "to go." In the early days, Canoe on the Run was open long hours and served three meals daily. After Steve and Kirsten had children, the focus shifted to breakfast and lunch. Currently, all food is served in "to go" packaging, so that patrons can take their orders with them or eat inside at a small counter or outside on the deck. Canoe on the Run staff bakes many pastries and cookies on site, and Kirsten makes biscotti in the evenings

after her day job. Made-to-order breakfast sandwiches are also popular. A quick cup of coffee or breakfast or lunch is available winter or summer, and is easy to carry out for people on the run.

## Dawdy Haus Coffee

814-662-2240; Owner: Larry Byler  
634 Springs Rd, Springs, PA 15562  
(Whispering Pines Furniture Store)  
Hours: Monday – Friday 8:00 am – 5:00 pm; Saturday 8:00 am – 4:00 pm

Whispering Pines Furniture began in Grantsville, MD, thirty years ago. Twenty years ago, the business moved to Springs, PA. Customers often wanted refreshments while shopping, so ten years ago, Whispering Pines added a coffee shop in a small structure that was the original owners' home. Dawdy Haus (Grandpa's House) is a Pennsylvania Dutch term for small dwellings attached to larger farmhouses for elders. It is primarily a coffee shop, but the menu includes soups, sandwiches, paninis, and salads, as well as hand-churned ice cream. The coffee comes from Crimson Cup in Columbus, Ohio.



PHOTO BY LANCE BELL

There is a happy relationship between the store and the café. People shop longer and buy more when they don't have to leave to find sustenance. People who are enjoying the food and coffee often are attracted to browse and buy in the shop. Whispering Pines works to make the shopping experience pleasant with playground equipment and gardens as well as food and drink. They also want to serve the

community, so they open the coffee shop earlier than the store for people driving to work. Some of the locals use it as a convenient place to buy food to take home. Because it's so close to the Maryland line, we've included Dawdy Haus in this list of coffeehouses in Mountain Maryland.

## Espresso Alley

301-746-2900; Owner: Allison Lenhart  
Drive Thru at 25901 Garrett Hwy, McHenry, MD 21541  
Hours: Monday, Wednesday, Friday 6:00 am – 5:00 pm;  
Tuesday, Thursday 6:00 am – 3:00 pm; Saturday 8:00 am – 5:00 pm; Sunday 8:00 am – 3:00 pm

PHOTO BY DAVE BROWN



Espresso Alley is the only coffeehouse on this list that is solely a drive-thru. Drivers order on one side of the small building and pick up on the other side. The shop is conveniently located at the intersection of Friendsville Road and Garrett Highway (Route 219) in McHenry, and the well-organized process means there is little wait time.

Owner Allison Lenhart, an experienced barista, aims to provide a great coffee experience in Garrett County. She delights in experimenting with flavors, and there are always new treats in store at Espresso Alley. The shop offers a wide variety of freshly-made specialty coffees and teas and both sweet and savory foods. There is something for the whole family, including kid-friendly drinks for children and "pup cups" for canine customers.



## The Root Café

301-746-5111; Owner: Anchor Church (adjacent to coffee shop)  
Managers: Pastor Mike and Sandy Robinson  
321 Chestnut St, Friendsville, MD 21531  
Hours: Wednesday – Saturday 8:00 am – 2:00 pm;  
occasional longer hours in summer posted on social media

The white oak in the café's yard has grown there since the late 1800s when the structure was a boarding house for train travelers. The tree has come to symbolize being rooted in faith, love, and human connection. Anchor Church bought the property in 1995 for its church building. When the idea of using the house for a coffee shop arose, Pastor Robinson mentioned this at a conference, and a couple who were closing their coffee shop generously offered their equipment. Anchor Church formed an LLC to oversee the coffeehouse; profits go into missions and youth work. The house was transformed into a warm and inviting space, with inside and outside seating. The



Root Café opened In October 2023.

The Robinsons' daughter Anna serves as barista and media guru. Roger Beitzel, with 25 years in food service, runs the kitchen. (He also named the café.) The Root provides excellent coffee and high-quality food for breakfast, lunch, and desserts. While the original boarding house catered to people traveling by train, The

Root is conveniently located near I-68 for car travelers. Unexpectedly, the Robinsons have discovered another connection between the original house and the current café. Their granddaughter is related to the 1800s owner, Mary Lola Van Sickle, through her father's family.



## Trader's Coffee House

301-387-9246; Owner: Brenda McDonnell

Manager: Jean Thomas

21311 Garrett Hwy, Oakland, MD 21550

(Traders Landing Shopping Center in McHenry)

Hours: **Winter:** Sunday – Thursday 7:00 am – 4:00 pm,

Friday and Saturday 7:00 am – 6:00 pm,

**Summer:** Daily 7:00 am – 6:00 pm

In 2023, Brenda was voted Restaurateur of the Year by the Restaurant Association of Maryland. Her food businesses include Trader's Coffee House, an existing shop she took over in 2001. It soon became clear that the coffee shop and the pizzeria she had added upstairs needed improved space, so they closed in September 2003 and, just a week after Brenda's wedding, re-opened in spring of 2004 in a completely rebuilt structure.

Trader's uses fresh local ingredients whenever possible, and tries to accommodate various diet needs. Though not a certified gluten-free kitchen, Trader's does special prep for those with gluten sensitivities. There are two bakers



effort has been to revamp the system for people picking up carry-out orders, making it easier and more efficient for their year-round customers.

producing pastries, focaccia, and other items. Vegan bagels are from the Bronx; vegan cream cheese is made in-house. The vegetarian protein wrap is a popular menu item. For twenty years, Trader's has bought coffee from a family-owned coffee roaster in Oregon; recent innovations include cold brew coffee and nitrogen-infused coffee, methods that keep the bold flavor, but make the coffee less acidic, smoother, and creamier. Brenda and Jean are alert to ways to improve their product and service. One recent

## The Travel Mug

301-895-8067; Owner: Amy Workman

168 Miller St, Grantsville, MD 21536

Hours: **Winter:** Monday – Saturday 7:00 am – 4:00 pm

**Summer:** Monday – Saturday 7:00 am – 8:00 pm

In early 2022, Amy, a school nurse, decided to start a summer business—a mobile coffee shop she called The Travel Mug. In the fall, Amy returned to her job, but quickly realized she would rather continue the mobile coffee business. She left school nursing and by summer of 2023, she was ready for a permanent space. She renovated the former Woodmen of the World building; the result is a light-filled interior, a new kitchen, and a drive-thru. Amy has continued both the mobile and stationary businesses under the name The Travel Mug. She and her staff sometimes affectionately refer to the building as The Parked Mug.

Amy still takes the travel trailer to scheduled sites including the Goodwill Nursing Home (for Nurses Week), the Health Department, and festivals such as Del Fest in Cumberland.



The traveling Travel Mug has also branched out to events such as weddings, and bridal and baby showers. At "the parked mug," people come to hang out, to work on the jigsaw puzzles on some tables, or to take part in activities such as book groups, Irish dance instruction, macramé workshops, and sourdough bread-making classes. Other customers opt to pick up orders at the drive-thru. The Travel Mug features Basecamp coffee out of Cumberland, breakfast sandwiches and bowls, cookies, cake pops, pop tarts, pastries, and ice cream.

