

## TRENDS BY DESIGN

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# father's milk

*A new Johannesburg coffee house is justifiably scoring major design points*

Text **Mila Crewe-Brown** Styling **Leana Schoeman** Photographs **Graeme Wyllie**

As you might expect from a roastery and espresso bar with the name of Father, this Johannesburg spot is something of an authority when it comes to good coffee, despite being new. The concept of friends and creatives Nick Christowitz, Chad Goddard, Barry Weedon and Angie Batis (of popular local establishments Wolves Cafe and The Good Luck Club), Father recently opened its doors in Braamfontein, one of the city's most happening urban hangouts.

Father's oh-so-cool interior is best described as a Scandinavian cabin for the design conscious, while its coffee, an in-house blend roasted on site, is sublime. Whether it's the paired-back mix of blonde-wood cladding and all-white details or the fact that it's one of only a handful of roasteries in the city, Father is unlike any of its counterparts in Johannesburg. 'We were going for a slick Scandi look with a bit of warmth to it,' muses Nick, a graphic designer and illustrator who, with Angie, focused on the visual components.

Essentially a hole in the wall, the small space was converted from a disused lobby on the ground floor of the wildly popular Neighbourgoods Market. The small menu features the usual suspects as well as newcomers such as the cortado, an espresso cut with warm milk, and Father's very own 'skhotado', a Brazilian excess-inspired blend of ristretto, Ultra Mel and Red Bull.

Father's understated good looks belie the group's careful attention to detail. For example, the blonde panelling, laid in a signature herringbone pattern, is cut from solid white ash and assembled off site, while the fittings were all designed in house. 'We wanted the herringbone graphic to become synonymous with Father,' says Nick.

A row of short benches and tabletops line one side of the café, while the other is dedicated purely to the making. 'We designed the tables so that only one laptop would fit on each to create a culture of coming and going,' explains Nick of one of the finer details, and you can forget mugs – coffee is served European style out of squat, faceted glasses or small ceramic cups. Even the teaspoons have been edited; forgoing stainless steel, Father has opted for slick black ceramic.

Father characterises everything hip about the café scene from its enviably talented creators to the ceaseless energy that infuses their establishment but it's their version of less is more that we find so inspiring. ☐ **Father, 73 Juta St, Braamfontein, Johannesburg, 082-411-1431, fathercoffee.co.za**



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