

I  
love  
stuff

## Stuff T2 Loves

*Frieling 18/10 Stainless-Steel Coffee Scoop and Stirrer*

### Thanh-Thanh “T2”

#### Dang

*Owner*

*Banana Dang Coffee  
Oceanside, Calif.*

#### **Why do you love it?**

The handy scoop and stirrer helps me go from stirring condensed milk in our Vietnamese coffee, to scooping proteins like hemp in our various signature banana smoothies. I use it in almost every drink, since Banana Dang serves both coffee and banana smoothies—sometimes in the same drink, dubbed “Dirty.” It works especially great in the Dirty Nutty Dang because I use the scooper side for peanut butter, and the stir side for espresso and chocolate sauce.

#### **Why is it particularly well-suited for bar work?**

It’s excellent at increasing speed and flow on the bar by cutting down

on time. It’s more accessible than looking for a scooper, then having to look for a spoon for stirring.

#### **What do your baristas think about it?**

Well ... no one at our shop loves these spoons as much as I do, mainly because I make them clean [the spoons] afterwards! Ha.

#### **How does it make your job easier/more enjoyable?**

Delivering consistently tasty drinks quickly and efficiently makes the bar experience even more fun. I also love the weight of it.

#### **Anything else to say about it?**

It’s an excellent tool for scooping coffee into tins. We pre-weigh beans for pourovers, and when the weight is over by even 1 gram, I use the stirrer side to take out just one or two beans. That’s detail for ya!

