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## **Dartmouth couple finds niche for gourmet coffee syrup**

DARTMOUTH - That Rhode Island and South Coast staple -- coffee syrup -- has gone gourmet. A Dartmouth couple, David and Mary Sylvia, took an old family recipe, added some refinement and research -- and Morning Glory coffee syrup was born.

"The idea to start Morning Glory came about after giving jars of coffee syrup to friends and family for Christmas presents," Mr. Sylvia said. Recipients liked it and, a few years ago they decided to give it a try.

First stop, as is often the case with new local food ideas, was a stop at Lees Market in Westport where Albert Lees III offered guidance and agreed to put some on his shelves.

Since then, they have expanded to over 40 establishments including specialty markets, delis, gift shops, farm stands and restaurants. Westport's Back Eddy uses Morning Glory syrup in its Tiramisu dessert. Morning Glory has recently branched into Rhode Island and Connecticut and other states may follow.

"It is a niche market because we are the only manufacturer in the country of an all natural gourmet coffee syrup in both regular and decaffeinated," he said. "We continue a tradition that was started in Southern New England in the early 20th Century."

The syrup is good in coffee milk, milkshakes and frappes of course, Mr. Sylvia said, but shines as a topping on ice cream and as an ingredient in desserts and other drinks.

Among other places it can be found are Partners Village Store in Westport, Grand Central Market and the Cross I'd Cow, both in Tiverton, Clements' Market in Portsmouth, and about 40 other locations. For more, call 508-991-3262.