



SUSTAINABLY CERTIFIED

Honduras Fair Trade Organic Capucas

If only all the coffee in Honduras was like this. Sweet, clean, lovely cocoa and apricot flavors. Here's the CV:

Capucas is located in the west of Honduras, near Celique National Park. This cloud-forest park is home to ocelots, jaguars, and pumas. Bring cat treats!

As for the coffee: primarily caturra, grown at 1400-1600 meters above sea level. Did we mention the soil? Great soil, lovely climate. Coffee has been farmed here since the late 19th century, and in the 1960's the primary crop (tobacco) was replaced with more coffee. Cooperativa Cafetalera Capucas Limitada (COCAFAL) was founded in 1999 by the great-grandson-in-law of the original Capucas farm owner.

Want more information? Visit mycapucascoffee.com

Indonesia Sumatra Mandheling Grade 1

We offer both a Certified Organic and a Fair Trade Organic version. As with our conventional Sumatra, the coffee comes from the two best regions: the mountains around Lake Tawar in the Aceh region of northern Sumatra, and the Lintong area around Lake Toba. Look for classic Sumatra flavor: rich and earthy with deep, syrupy body and herbal notes. Darker roasting brings out bittersweet chocolate and a touch of tobacco.

Our Fair Trade Organic comes from cooperatives such as Tunas Indah, Koperasi Permata Gayo, Ujang Jaya and PT Ihtiyeri Keta Ara (IKA).

Mexico

Both Organic and Fair Trade Organic offerings here, too. High Grown EP only need apply. Typica, caturra and bourbon predominate. Chiapas and Oaxaca provide most of coffee. Sweet! Like Kona without the leis. Floral, citrusy, happy coffee.

Our Fair Trade Organic Mexican coffee comes from cooperatives such as Federacion Indigena Eciologica de Chiapas (FIECH), Agroproductores de Escuintla, and the truly unpronounceable Uapeís Tzijib Babi.

Peru

Again with the Organic and Fair Trade Organic, and occasionally Rainforest Alliance too! Sturdy cups, deep flavor with moderate acidity. Cocoa aroma and almond in the finish.



Cascadia Blend Fair Trade Organic

Ethically-sourced, certified organic coffees from the most reputable cooperatives in Latin America, Indonesia and Africa are brought together in a United Nations of coffee harmony, producing a big-bodied sweet cup.

Brewing Cascadia Blend? Look for herbal notes and dark chocolate.

Using Cascadia Blend as FTO espresso? You get citrus and cherry, plus those herbal notes again, as well as a bonus treacle-like mouthfeel. This marvel performs just as well as a straight shot as it does in a large latte.