

## **Coffee Notes – August 21, 2009**

### **Brazil Organic Fair Trade Poco Fundo**

Located in the Sul de Minas coffee growing region, there are only 45 organic growers in this fledgling cooperative, producing coffee on small shaded farms on steep slopes at an average altitude of around 1200 meters. These small shaded organic farms seem more like a scene out of Nicaragua than the large rolling coffee fields of the Cerrado and the Mogiana.

This is the fourth year the Cooperative will be exporting its own Fair Trade Organic coffee. The production is still fairly small so we probably won't see more than 400 bags of this coffee this year. This will be a full sun dried natural coffee, classic Brazil. We are excited to be the first buyers of this coffee and proud to help these small growers. This is a group well worth supporting.

### **Bolivian Organic Caranavi**

The coffee comes from a rugged area of Bolivia where the forests are made up of Mahogany. They actually use mahogany ladders to reach the taller trees. There are 41 small farms supplying the coffee which is picked three times per year: March, May and August and only the full ripe red cherry.

The coffee is spicy, full to heavy bodied, mild acidity and a good balance

### **Organic Fair Trade Honduran Marcala**

Produced by the 256 member all female Coop, The Asociacion Coordinadora de Mujeres Campesinas de La Paz, this coffee is grown at an altitude of 1200 meters above sea level in the tropical mountain region of Sierra de La Paz, Marcala.

Preparation and Process: Natural fermentation and sundried on cement patios

Certification: Biolatina (organic)

Sweet, caramel, medium bodied

### **Ethiopian Harar Oromia**

From the Oromia Coffee Farmers Conglomerate. Founded in 1999 the OCFC is the largest Fair Trade coffee producer in Ethiopia having over 23,000 members. The coffee is grown in the southwestern rainforest of the country at over 5,000 feet.

Bright and fruity with deep, spicy flavor. Medium to heavy body, sweet aroma and chocolate finish.

### **Organic Mexican Udepom**

Established in 1992, the Union de Ejidos Profesor Otilio Montana Cooperative currently boasts 850 individual family farmers, each tending a small plot of between 2 - 20 acres. At an altitude of 1,500-1,700 meters, this organic certified coffee is grown in very steep rainforest. UDEPOM is one of the pioneers of the organic coffee movement in Latin America and is known for its strict internal standards for organic coffee cultivation and processing. All of the coffee is sun-dried and the varieties grown include Typica, Caturra, and Bourbon. UDEPOM is located in Motozintla, Chiapas, Mexico's southernmost state on the Guatemalan border, and this coffee bears resemblance to the great Huehuetenango coffees of that country.

In 2005 there was extensive damage from the hurricane season with roads to the coffee areas wiped out, damage to the trees and even loss of a village in a mud slide. Virtually every member of UDEPOM suffered to some degree, losing either patches of land to the slides, damaged coffee trees and in some cases entire houses.

Meanwhile the processing facility, located on the outskirts of Motozintla, was completely flooded as a nearby river altered its course and swept through the mill, knocking out electrical capacity and ruining the crop. Using revenue from Fair Trade sales, UDEPOM members are repairing their houses and coop plantations, while enhancing their processing infrastructure, to further increase their income and self sufficiency.

This one is a burst of lemon flavor followed by a creamy, milk chocolate body with citrus overtones. A balanced and lasting aftertaste of caramel and chocolate complete the experience...A definite crowd pleaser!

### **Organic Fair Trade Sulawesi RFA 'Petani Kopi Organik Toraja'**

The history of coffee cultivation in the northern parts of South Sulawesi is covered in mystery. It is not known when the inhabitants started to

cultivate coffee and how coffee arrived. It's only known that coffee was cultivated well before the Colonial period and thus goes back hundreds of years. The most famous part of the coffee area in Sulawesi (previously called Celebes) is Toraja, which is in the center of the coffee production area and located in the highest parts of the Sesean Mountains. The Torajan people are descendants of Indochinese (possibly Cambodian) oceanic traders who crossed the sea to settle in the Sulawesi highlands and take up agriculture. They are a very independent ethnic group which has managed to maintain their true original cultural identity reflected in their language, social manners and religion (called 'Aluk To Dolo'; The way of the Ancestors). They build their houses, called Tongkonan, in the shape of their original boats. Great craftsmanship and eye for detail is something one notices in these buildings and Torajans are known for these skills which are reflected in the dedicated way they cultivate their coffee crop. Toraja coffee is known for its high body, low acidity, spice, sweetness and very mellow aftertaste. It is grown at altitudes of 1400 to 1900 meters. Until the late 1980's the entire annual crop from Sulawesi amounted to 600 tons. The newly established Cooperative, 'Petani Kopi Organik Toraja', consists of 780 farmers (small-holders) with farms, locally known as 'gardens', with an average size of about 1 to 1.5 hectares each. Now and in the past this coffee is and was 'Organic' by default. Consequently today coffee is cultivated and harvested the same way it always has been. These farmers now have the opportunity to join with the first certified coffee cooperative in Sulawesi to sell their coffee as Certified Organic (SKAL: NOP/JAS) and thus receive a premium for their work. The Cooperative has additionally obtained Fair Trade and Rainforest Alliance Certifications during the 2007/2008 crop season. The goal of 'Petani Kopi Organik Toraja' is to produce the best quality possible and to improve the livelihood of all farmers and their families, both socially and economically. The symbol for the sun, or Bariallo in the Torajan language, represents good health, luck and prosperity. To ensure all three for them and their families, the mark on



their jute bags is the Bariallo.

## **Organic Colombian Bourbon – Mesa de los Santos – Reserva Don Telmos**

“The Saints Table”

A classic coffee from the pioneer of organic coffee farming in Columbia. The coffee is shade grown and certified "Bird Friendly" by the Smithsonian Institute Migratory Bird Center. Mesa de los Santos is also certified by the Rainforest Alliance under their Sustainable Agriculture program. We are proud to offer a new special limited reserve coffee from this farm; Don Telmo Reserva is a 100% Bourbon (heirloom varietal) that is named in honor of the farm's founder, Telmo J. Diaz who first started growing coffee on this farm in 1872. A full bodied coffee with remarkable complexity (especially for a Colombian) and a lingering finish that is both smooth and sweet.



John Cossette at the farm

### **Organic Fair Trade® El Salvador RFA (Rainforest Alliance)**

The Las Lajas Coop has not always been successful. Prior to aid from outside organizations in terms of funding and coffee education, it was difficult for the farms of Lajas to sell their beans. In 2002/2003, they sold 1/30 containers as specialty coffee - creating even more hardship for a less than wealthy area.

One of the more important parts of the Coops ability to sell coffee has come from their Rainforest Alliance certification (RFA). This means that they use environmentally friendly growing methods to preserve the land that they farm on, as well as better employment standards. The coffee was excellent and this extra certification makes it very desirable - organic, relatively low impact on the environment, better conditions for workers.

Medium bodied, acidic, spicey, floral

### **Organic Fair Trade Papua New Guinea – “Waka Jawaka”**

This coffee comes from one of the most rugged and mountainous regions in New Guinea, near the villages of Aseki and Menyamya. This region is accessible only

by 4-wheel drive vehicle or prop-plane service. Farmers in this area have been practicing organic, sustainable agriculture for the past 25 years. The coffee is usually transported to the processing plant by foot, sometimes a full days journey. Shade canopies are an essential element to organic farming in Papua New Guinea. Shade trees are often a secondary crop for the farmer, in the case of bananas or papaya. Vegetables also serve as ground cover to stop weed growth, supply food and to act as a natural fertilizer.

Cupping notes: Sweet, smoky aroma with a rich flavor. Mild acidity, full body. Solid, lingering aftertaste.

Altitude: 4500-6000 feet

Variety: Bourbon, Mundo Novo, Arusha

### **Organic Fair Trade Guatemalan**

Chajulense Coop

Region and Geography: Sierra de los Cuchamatanes Highlands, Ixil Region, Northern Quiche Province

Climate: humid mountain tropical. Warm days, cold nights, rain year-round

Varietals: Caturra, Catuai, Bourbon

Soil Type: Franco limoso, gritty humus

Altitude: 1100 to 1800 meters

Harvest: Dec through March

Processing: wet-processed using traditional tank fermentation, 100% sundried on patios or in solar-driers

Milling: hand-sorted by 150 Ixil women. Processed and stored in a single facility. Rested four weeks before export.

Certifications: FLO (Fairtrade), Organic (Naturland), ETI (Ethical Trade Initiative)

About the Coop: founded in 1990, there are currently 1630 members, nearly all of which come from the Maya Ixil ethnic group.

<http://www.transfairusa.org/pdfs/profiles/Chajulense-Guatemala.pdf>

Chajulense Coope

In 1988, farmers and surviving members of the cooperative la Unión Ixil established an informal association to address the exploitation of farmers by

intermediaries and put an end to the commercial monopolization of necessities. Members worked together to create a pharmacy, purchase a corn mill, and open a small store. Asociación Chajulense (Asociación Chajulense Va'l Vaq Quayol) was formally founded in 1990 by 1,800 farmers in San Gaspar Chajul, El Quiche, Guatemala. In this same year, the association exported its first shipment of coffee through COEX.

In the following years, Chajulense transitioned to organic coffee production, promoting justice at all levels. Members believed that while everyone had a right to improve his or her quality of life, nature had to be respected. The association continues to place great importance on the conservation of the environment and its wellbeing for present and future generations.

In 1991 Chajulense incorporated more communities, constructed their main offices, and purchased machinery with the support of PRODERE (United Nations Program for Development). Chajulense promotes God as a base of life and opportunity, unity and the respect of difference, care for mother earth, and the importance of producing high quality products.

With Fair Trade revenue, Asociación Chajulense has been able to:

- Create an education center. In 1994 the association created a center where 50 young people living in the most remote areas, without access to education, could complete a basic level of education. The minister of education recently recognized Chajulense's educational work and approved its center.
- Improve member's health. Chajulense supports the use of natural remedies that help to better the health of community members.
- Provide members with access to credit. Since 1999, the association has been providing members with access to credit.
- Promote tourism. The association built an inn to promote local tourism.
- Diversify income generating projects. The association has diversified products to include cardamom, honey, milk, and cheese. They currently sell cardamom and cheese, and are looking to produce chamomile, and export organic honey.

Cupping Notes 2009: Slightly spicy, with a hint of fruit in the aroma. This is a medium bodied, well balanced coffee with mild acidity.

## **BALINESE ORG BLUE KRISHNA**

Unlike the Blue Moon, this is a fully washed coffee, not wet-hulled! Produced by smallholder farmers inhabiting fertile volcanic highland areas in the heart of the Indonesian island of Bali. Arabica plantings in the Kintamani highlands were destroyed by the eruption of Gunung Agung in 1963. This eruption caused the quantity and quality of Arabica coffee from Kintamani to drop significantly for almost 15 years. In the 1970's and 1980's, the government began a program to supply coffee seedlings to local farmers and now the growing area in Bali is estimated at 7,500 hectares. Traditional coffee farms are usually a monoculture, however the farmers do use shade trees such as Erythrina, Albizia, Tangerine,

and Orange, which improves both yield and cup quality. Pesticides are never used on coffee farms in Bali, and all the fertilizers are 100% organic. Just in time for this year's crop, the Kintamani farmers have received their organic certification from the Control Union. Most Balinese farmers grow S 795 and USDA 762 varieties as recommended by the Government. The se two varieties belong to the Typica family, although Catimor is also grown on a small scale to imp rove yields. The typical altitude is around 1200 meters, although many farms in the highest areas go up to 1600 meters. Under normal conditions the harvesting period begins in May or early June . Traditionally the farmers handpick only the mature (red) cherries. Coffee farmers in Kintamani are strongly organized through Subak Abian (SA), a traditional structure of farmer organization in the upland areas of Bali. SA plays an important role not only in agricultural activities but also in religious ones. Founded on the Hindu philosophy of "Tri Hita Karana" (meaning the three causes of happiness), the philosophy is all about the relation of the individual to God, to other men, and to his environment. Each SA democratically establishes its own written rules, the so called "awig-awig ", and also works to form village coops. Coffee quality improvement at the smallholder level is not only a question of technology application, but also of social and economic awareness. To this end, a mediated partnership model has been developed to imp rove quality and to shorten the marketing chain from the farm gateto the exporter, thus ensuring a greater percentage of the FOB price gets back to the people who grow the coffee.



### **Organic Fair Trade Sumatra Gayo Supreme**

After significant disruption following the disastrous tsunami in December of 2004 and the earthquakes of 2008, income from specialty coffee is playing a key role in providing capital for rebuilding destroyed infrastructure, communities and lives.

Gayo Mountain is semi-dry processed, which means that the skin of the coffee cherry is removed shortly after picking and the mucilage (sticky fruit) stays on the seed and is allowed to dry. Later it is removed by

mechanical means, and is then hand sorted. By keeping the fruit in contact with the seed during drying, natural flavors are imparted to that seed.

This coffee brews up as a very smooth earthy cup with a hint of winey. Full bodied.

### **Organic Java Taman Dadar**

Curah Tatal and Kayumas Villages, Ijen Plateau, Eastern Java

Coffee has been cultivated on the Island of Java since the late 1600's; the first Dutch sailing ships carrying coffee back to Europe can be traced back to 1711. These ships would often also call at the port of Mokka in modern-day Yemen, combining the Javanese coffee with the local production, resulting in the famous Mocca-Java blend. Most of the trees in Java at this time were planted in low lying areas and by the late 1800's had become infested with coffee rust, a defoliant disease that thrives at lower altitudes due to the warmer climate. This was extremely detrimental to the quality and volume coming out of Java for several generations, but it did force production up to the highlands, where volcanic soil and higher The vast majority of coffee production on Java is controlled by the Indonesian government estates (any coffee called "Estate Java," including the Pancoer and Jampit on our offering sheet, falls into this category). However, there are smallholder farmers on the Ijen Plateau in eastern Java who operate independently. This "Taman Dadar" coffee (meaning flower garden, as the local farmers call this area), comes from the villages of Curah Tatal and Kayumas (not to be confused with the estate of the same name). By far the most common varietal grown in this area is S 795, a Typica hybrid that is also very common in Toraja, Sulawesi. Grown at altitudes ranging from 900 up to 1600 meters, this coffee has been organic by default for generations. Just this season, these farmers have been certified Organic by the Control Union, allowing them to receive a premium for their coffee.

While the government estates practice monocultural farming, the Taman Dadar farmers do intersperse Erythrina, Albizia and Leucaena trees for shade and as a source of food for their intersperse Erythrina, Albizia and Leucaena trees for shade and as a source of food for their livestock (which in turn supply the fertilizer). Additionally, the intercropping of Parkia Beans, Avocado, and timber trees is fairly common.

Under normal climate conditions the harvesting period takes place between

May and September, with farmers typically picking in the morning and then delivering ripe cherry to the processing stations in the afternoon.

### **Organic Fair Trade Nicaraguan Aldea**

Out of 30,000 coffee producers in Nicaragua, 1,100 have qualified for the cup of excellence, from those, 87 have been finalists the first 3 years, 8 of these producers are members of Aldea Global's Artisan Specialty Coffee Program.

Aldea Global began in 1992 with 22 farmers. Today, the Association assists over 1000 farm families, most of which are Chorotega Indigenous Communities. Aldea Global offers organic specialty coffees, which have provided the association with small farm loans, women's solidarity groups and the ability to produce other agriculture products such as fresh produce and beans. The association promotes sustainable management of natural resources, rural health clinics, installation of potable water filters and integrated pest management programs. The Association of small farmers facilitates the growth of profitable and sustainable businesses, promoting efficient commercialization and alternative credit services. Aldea Global helps farmers stay in harmony with their environment, while producing a profitable product for the marketplace.

**Altitude:** 3400 feet

**Variety:** Bourbon, Caturra

**Processing Method:** Washed

**Grade:** Strictly Hard Bean

**Species:** Arabica

**Harvest:** December to March

**Cup Characteristics:** chocolate, sweet aroma, citrus tones, honeyed, bright medium acidity, well rounded cup

Conventionally Grown Coffees:

### **Harrar Horse**

If you think the Harrar Horse logo is popular here, you should see what it means in Ethiopia. Ogsadey's reputation is legendary: first beginning as a truck driver, then becoming the first native African coffee exporter in Ethiopia, and ultimately, building a coffee empire which is famous throughout the county and the world. This coffee is unique in the world. It is the origin coffee of the world and has tremendous character.

Blueberries, chocolates, winey, full bodied, simply delicious.

### **Sumatra Takengon Fancy**

Destined to be a classic, this Sumatran is a pulped natural which cups with the earthiness of an Indonesian and then surprises with a citrusy liveliness.

It has a smooth, rich body and deep, slightly earthy aromatics.

### **Sulawesi Toraja**

Located in the highest portion of the Sesean Mountains, the Toraja region is the center of coffee production in Sulawesi. (formerly known as Celebes) Toraja coffee is known for its high body, low acidity, spicy sweetness with a very smooth finish.

### **Colombian "Excelso"**

Excelso refers to the size of the bean. This is a large bean, rich smooth and medium bodied.

### **Brazil Mogiana**

This is a Pulped Natural processed coffee with good body, mild flavors and great sweetness. This Mogiana tastes of roasted peanut flavors, subtle caramel undertones and a long mellow finish.

### **El Salvador Comasagua**

Located in the Comasagua mountains of the Sierra del Balsamo, this region is known for outstanding coffee and wonderful bird-watching. Delicious, smooth, low acidity.

### **Guatemalan – Palo Alto Azul**

The translation is "Blue Tall Tree" and this farm is located 25 km from Guatemala city at an altitude of over 5000 feet.

Sweet, rich smooth coffee, slightly nutty and a hint of chocolate in the taste.

### **Mexican – Fino Rojas**

Mexico Fino Rojas: smooth, rich, dulce de leche. Classic Pluma.

### **Panama – “Panamaria”**

Panamaria is a specialty coffee produced in the mountains surrounding the beautiful Boquete Valley. The cup is slightly floral, with soft citrus and chocolate flavors. The aroma is chocolate, jasmine, floral and sweet medium body

### **Kenya – Kirimara**

Kirimara is a small, family run estate located in the Nyeri District on the slopes of Mt. Kenya. The soil is volcanic and the coffee is grown at an altitude of 4500 feet above sea level. The word "kirimara" means where there is a glacier. This coffee is bright, sharp, with a medium body and complex, slightly winey flavors.

### **Tanzania Peaberry Ruvuma**

From the Rvumma region of Tanzania, this delicious peaberry (so named because the bean is the size of a pea) is rich, slightly winey and bright.

### **Yemen Mocca Sanani**

Yemen Moka Sanani is grown on highlands in the region of Sana'a. The beans are tiny but packed with intense flavor. Wild, fruity, delicious with a blueberry finish.



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