



COFFEE INFORMATION (p.1)

Coffees Offered:

- El Salvador** (light): mild floral brightness, nutty undertones
-food pairing: lemon and pecans
- Peru** (medium): fruity tangy brightness
-food pairing: mango, nuts, milk chocolate
- Cuba** (medium): earthy with a sweet smoky finish
-food pairing: dark chocolate, BBQ sauce
- Sumatra** (bold): earthy, smoky and cocoa undertones
-food pairing: toffee, cheese
- Guatemala** (bold): smooth & subtly chocolate flavour, sweet fruity finish
-food pairing: dark chocolate, nuts
- Peru** (bold): smooth & fruity flavor, cocoa undertones
-food pairing: nuts, milk chocolate
- Winter Blend** (bold): earthy with spicy undertones
-food pairing: ginger molasses cookies or apple pie
- Espresso** (bold): bold flavor with smooth sweet finish
-food pairing: chocolate
- Decaf Espresso** (bold): tastes much like the Espresso, just with out the caffeine kick!
-food pairing: chocolat

Some coffees occasionally become unavailable in between harvest seasons, Cup Bearers Coffee will do their best to replace any unavailable orders with the closest compatible coffee.

FYI: Coffee is like wine, there are certain foods that are going to bring out the flavor of the coffee.

FYI: Just because a coffee is labeled “espresso” does not mean it can only be used for espresso. Our Decaf Espresso brews up as a FABULOUS cup of coffee as well.



COFFEE INFORMATION (p.2)

Grind Options:

The coffee will maintain its peak fresh taste if you leave it in whole bean form and simply grind enough coffee for the pot you are brewing. This being said, not everyone has a grinder at home, so we are more than happy to pre-grind the coffee for you. Simply find out what method your customer uses to brew their coffee (drip maker, perculator, french press, espresso machine...)

FACT: Your coffee is going to be FRESH!! It will be delivered with in a short time of being roasted as opposed to the coffee on the shelves, which could have been sitting there for months.

Fair Trade:

To ensure that our coffee is contributing in a beneficial way to the coffee growing communities we have made it a priority to only purchase coffee according to Fair Trade principles.

Organic:

While we strive to purchase only organic coffees, this is not always a possibility. Because of the extensive cost of achieving and maintaining organic status there are many farms that simply can not afford to be certified. This is not to say they are not following organic practices, they simply can not afford the paperwork. It is for this reason that our labels do not say organic despite the fact that most of the coffee we purchase is certified organic.

Example: Our Cuban coffee comes from a farm that was certified organic 5 years ago. However, they could not afford to continually have their soil re-tested after every storm blew through. For this reason, they are still using stringent organic practices, but are not certified.