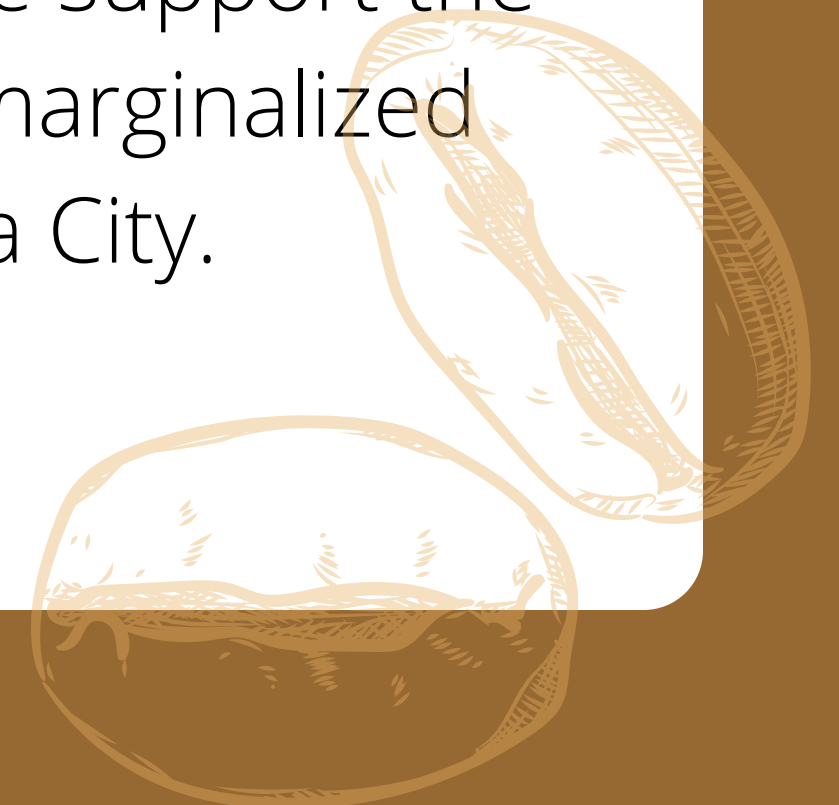




COFFEE WITH A CAUSE

From seedling to your cup

- Family Coffee is a project of Caminando Por La Paz in Guatemala City.
- Our sales of premium coffee support the education of children in a marginalized section of Guatemala City.



The process in a nutshell

COFFEE GROWING PROCESS



Growing

Harvesting

Processing-
dry or wet

Transport

Milling

Roasting

Grinding

Packing

Shipping

Brewing

First a seed
(coffee berry) is
planted and
grows into a
seedling.

Seedlings ready to be
planted in the ground





Coffee trees take time!

Seedlings grow 8 to 10 months before planting in the ground.

From planting to first harvest, one year.

Watch how our Family Coffee tree seedlings in Honduras grow in this video ~

<https://youtu.be/s5Ls2wLsEd4>

Because the coffee berries on a single tree ripen at different times, coffee beans are harvested three times each year.



The coffee is hand picked

Depulping

removes the outer husk
from the coffee berries.

Our farmers use a manual
depulping machine





Washing

Once the coffee berries have been depulped, they need to be washed.

Our Family Coffee berries are washed gently. The beans are placed in a pilar (a special outdoor sink) and swished about with a paddle until all the dirt and dust has been removed.

Drying

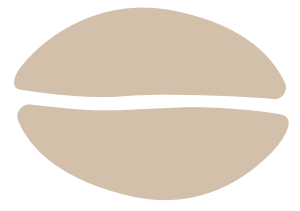
Growers used to dry the coffee on the ground, but when it rained, they had to scoop up and store the coffee until the storm ended.

This problem has been overcome in recent years by the use of solar dryers.





Solar dryers protect the coffee berries in the rain.



How did we get the solar dryers?

In 2014, Caminando por la Paz in Guatemala and the growers at Productores de Café la Familia in Yaunera, Honduras began working together. Since then, we have agreed to share a percentage of our profit with the producers because we wanted to help them improve the already great coffee.

We also ran a “Go Fund Me” effort in 2014. Between the profit sharing and the “Go Fund Me,” they were able to construct solar dryers in the coffee fields. The dryers not only reduce the work effort but also improve coffee’s quality.

Taking the Coffee to the Benificio (Processing Plant)

Once the coffee is harvested, depulped, dried, and washed it is ready to be transported to the processing plant (benefico) in Santa Rosa.



To the Beneficio – processing plant

With their part of the processing completed, the farmers take the coffee to the processing plant.

At this point the coffee is termed “coffee in ora.”

(Some growers in the area sell their coffee to beneficios earlier in the process.)

At this stage the beneficio will prepare the coffee for export.



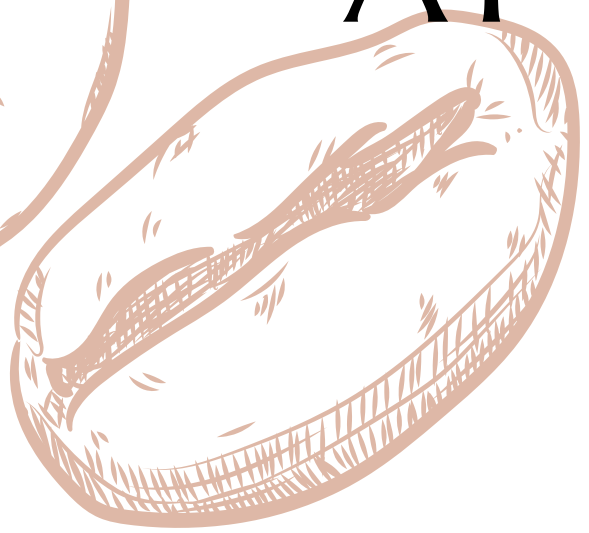


There are several processes at the beneficio before the coffee is ready to export:

Milling
Cupping
Packing
Exporting



AT INAGINSA



Milling

Have already done a great deal to grow, harvest, and prepare the coffee, the farmers are ready to take their coffee to Inaginsa to be prepared for export.

At the beneficio, the coffee beans are further processed.

The beans are carefully checked for impurities before the parchment layer is removed. Then the coffee beans are sorted and differentiated by size and color.

Keeping the coffee uniform assures a high quality of coffee when roasted.

Cupping – the cousin of wine tasting

If you would like to experience
coffee cupping, our roaster hosts
a cupping once a month.
Contact Copan Trade at:
www.copantrade.com



Once the coffee is ready for export, it is packaged in burlap bags for shipping.





Roasting

Next the coffee is shipped to our Roaster, Copan Coffee Roasters in Tom Ball, TX.

They store our coffee in their warehouse, and we have them roast it in small batches to insure you receive very fresh coffee when you order at:

www.fathertomsfamilycoffee.org

You can learn all about our Roaster at: www.copantrade.com.

Home Coffee grinding then and now.



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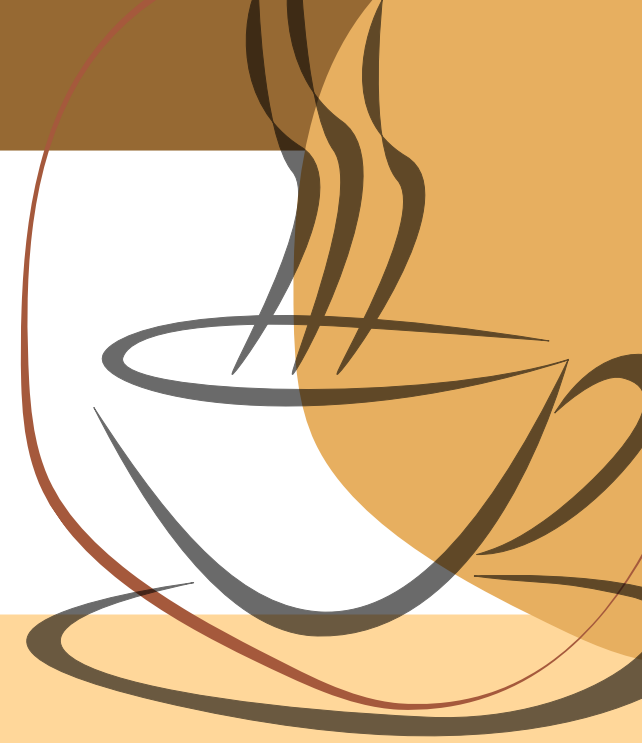


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In years past,
people bought their coffee
in the whole bean form
and home roasted it.
Therefore, it was always fresh.

You don't want to know how long ago
the coffee at the grocery store was roasted.

Purchase our premium coffee

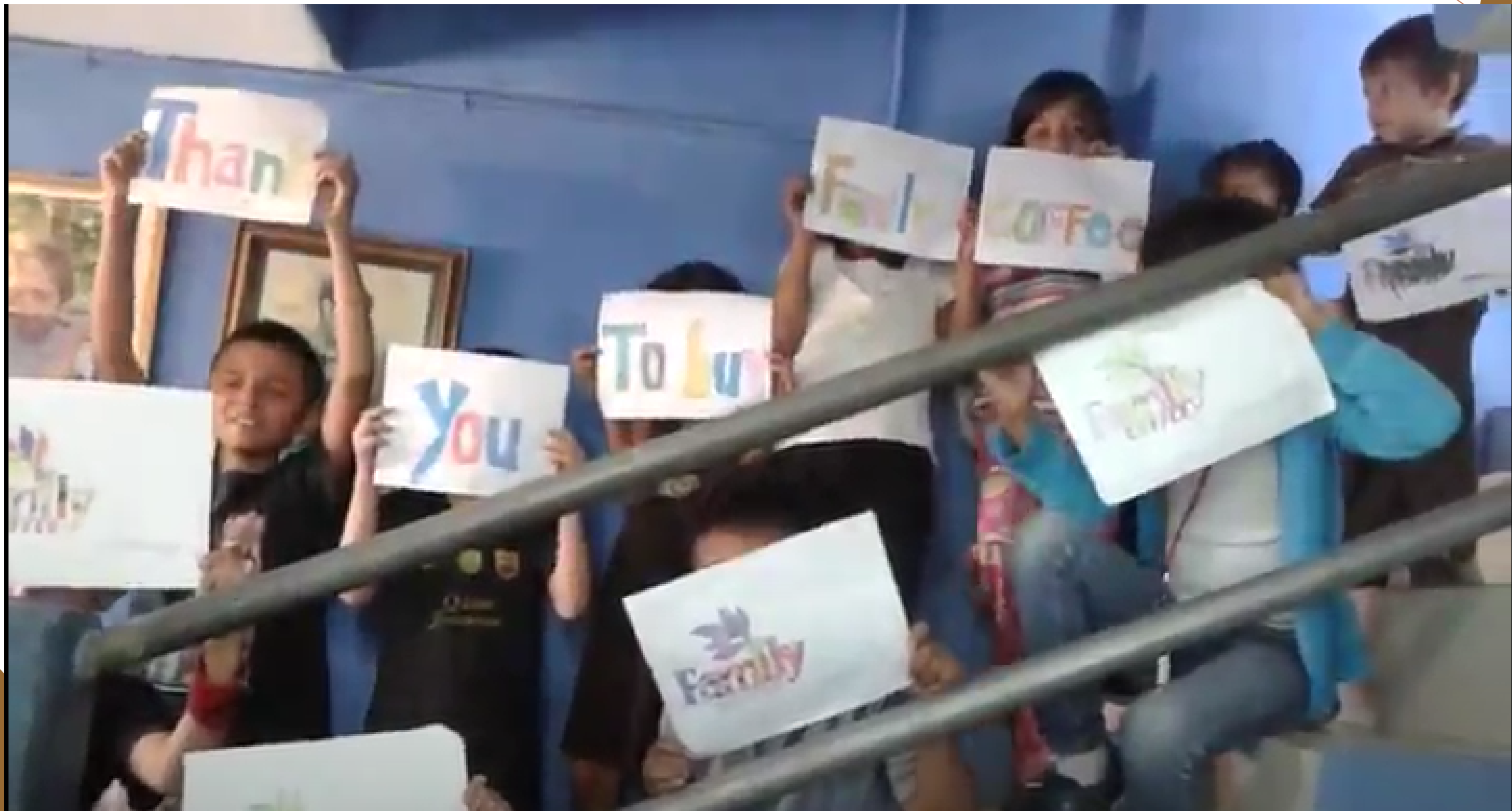


Visit our website:
www.fathertomfamilycoffee.org

Our coffee comes in
regular, dark, or French roast,
either ground or whole bean.

We also offer a great decaf.

Thank You!





Any questions,
Comments, or
Suggestions?

fathertomsfamilycoffee.org.

