



A Spotlight on Two Women in Quality

So much goes into quality coffee behind the scenes. The Quality Team at Equal Exchange looks far beyond the quality processes in our building. We are engaged from the ground up, working with farmers and the co-op staff to consistently evolve quality, at all points in the supply chain.

BETH ANN CASPERSEN Coffee Quality Manager at Equal Exchange

In addition to her responsibilities at Equal Exchange, Beth Ann is part of a rigorous coffee quality program called The Q, run by the Coffee Quality Institute. She is one of about 40 instructors in the world. Because Beth Ann is a trainer at heart, her goal from the get-go was not to hoard this knowledge, nor to simply apply it to the coffee market here in the US, but rather to be a bridge to help small farmer groups access this type of training and skill-building.

ANGELICA ARROYAVE CORDOBA Cupper at ASPROCAFE Ingruma Co-op in Colombia

Angelica is an accomplished coffee cupper and won Colombia's National Cupping Competition in 2015. Angelica has entered the program to become a Q Grader Instructor, to ultimately be able to bring this training to more coffee profession-

als in Northern Colombia. The path to become an instructor is a 4-step process that includes observing, assisting and teaching Q Grader classes that are centered on sensory workshops and exams.

WORKING TOGETHER

Beth Ann and Angelica have been working together for over a decade. This has taken so many forms, from working on roasting, cupping and brewing techniques in the US, to visiting the fields and farms in Colombia, to working together most recently in Peru, where Beth Ann taught a Q class and Angelica was an observer, as part 1 of her 4-part program toward becoming an instructor herself.

While these two women work together on the grand vision of sharing knowledge and sharpening quality skills, they also are rooted in the daily important work of tasting and selecting coffees grown by the farmers of ASPROCAFE Ingruma, and selecting which lots of coffee will be sent to Equal Exchange for roasting and sale. In the Organic Solstice limited edition coffees, you can taste the results!

Pictured above: Angelica Arroyave (left) and Beth Ann Caspersen (right) take a selfie with coffee trees on the mountainside in Montero, Peru this past May.

ROASTED TWO WAYS:

ORGANIC SOLSTICE LIGHT

ROAST: Medium

PROFILE: Sweet & Juicy
cranberry, prune, butterscotch

ORGANIC SOLSTICE DARK

ROAST: Vienna

PROFILE: Bittersweet & Spicy
toasted walnut, brownie, cranberry

FARMER GROUP ASPROCAFE Ingruma

ORIGIN
Caldas, Colombia

VARIETAL
Variedad Colombia,
Typica, Bourbon

ELEVATION
1350-1800 MASL

