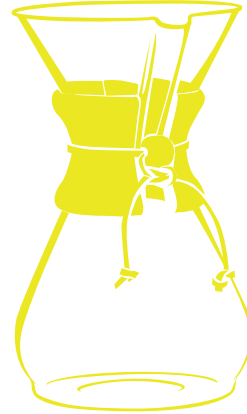


THE GRIND

FROM EQUAL EXCHANGE, YOUR COFFEE ROASTER



In April, we convened a unique gathering. Together we represented all the parts of our alternative, direct supply chain.

PRESENTE!

- >> Cuppers from partner coffee co-ops in Peru, Colombia & Uganda
- >> Equal Exchange's purchasing, quality and sales teams
- >> Café owners, managers and baristas - from our own cafés to both local and far-flung independent shops



OUR ASSIGNMENT:

Train in the art of manual brew and celebrate the craft of coffee. Together, our mixed group studied and practiced brewing using various manual methods, including the French Press, Aeropress, Clever and Chemex. Using the freshly roasted coffees from each of the visiting cupper's co-ops, we tasted how each coffee performed through each brew method. With the cuppers choosing their favorite method and recipe, we set up an outdoor pop-up tent in downtown Boston. We served coffee to the public, introducing them to the people and the equipment behind each delicious cup.

TOP ROW, LEFT TO RIGHT: The crew huddles for warmth at the pop-up brew tent, L-R: Matt of Lemonjello's in Holland, Mich., Cindy of Equal Exchange, Henry of COCLA co-op in Peru, Meaghan and Esther of Equal Exchange; Mitchell of the Equal Exchange Café in Boston brews up a Chemex of the coffee from Angelica's co-op, ASPROCAFE Ingruma in Colombia; David of CECOVASA co-op in Peru. **BOTTOM, CLOCKWISE FROM LEFT:** Henry brews a Chemex; Tibed and David of CECOVASA co-op in Peru taste their coffee prepared in a Chemex; Domie of the Equal Exchange Espresso Bar in Seattle brews up an Aeropress.