

## VENDOR 10: HIGHER GROUNDS

Higher Grounds Trading Company is located in Traverse City, Michigan. Their beans are produced by coffee cooperatives that are both Fair Trade Organizations and Certified Organic. These cooperatives also grow their organic coffee under a canopy of shade, which helps prevent the loss of priceless habitat. By supporting these cooperatives, Higher Grounds is helping to create a just, equitable, and fair world for indigenous people. At Higher Grounds, they also believe every business has a responsibility to the sustainability of our planet.

### COFFEE DESCRIPTIONS

Bolivian Caranavi Med-Dark Roast	Single-Origin	delicate, creamy body, with low acidity & notes of sweet chocolate, hazelnuts, & rich earth
Bolivian Pumiri Med Roast	Single-Origin	notes of vanilla & chocolate with a creamy finish
Columbian Fondo Paez Med Roast	Single-Origin	smooth, creamy body with medium acidity & subtle notes of blackberry, honey, & roasted nuts
Dr. Congo Muungano Light-Med Roast	Single-Origin	notes of cranberry, almond, Meyer lemon, & butter
Ethiopian Yirgacheffe Light Roast	Single-Origin	a distinctive coffee with light crisp notes of citrus & berries
Guatemalan San Marcos Med Roast	Single-Origin	rich & full bodied, with notes of berry & caramel & a floral aroma
Guatemalan Rio Azul Med Roast	Single-Origin	crisp sweet body, smooth, with notes of bright grape & deep berries
Mexican Chiapas Med Roast	Single-Origin	smooth, with notes of dark chocolate & caramel
Mexican Redcafés Med Roast	Single-Origin	well balanced, mild acidity, & clean finish with a sweet nutty aroma
Mexican Yachil Dark Roast	Single-Origin	deep rich bakers chocolate, almond notes, low acidity, and lingering finish
Nicaraguan Med Roast	Single-Origin	rich & mellow roast with nutty & chocolate notes
Peruvian Pangoa Med-Dark Roast	Single-Origin	full, smooth body with very low acidity, caramel, nougat, milk chocolate, & floral tones, & a smoky finish
Sumatran Permata Gayo Dark Roast	Single-Origin	full, rich, bold, with low acidity, a clean balance, & earthy, wine-like tones & subtle fruit nuances
Ugandan Peaberry Med Roast	Single-Origin	rich & buttery with floral notes & a dark chocolate finish
Café Zapatista Blend Dark Roast	Blend	bold & full with a chocolaty finish; supports School for Chiapas organization In Mexico
Dark Typhoon Espresso	Blend	balanced blend of 3 beans, bittersweet & smoky

Fishtown Blend Med Roast	Blend	medium blend with notes of spice & citrus; supports historic Fishtown
French Dark Roast	Blend	very dark & smoky, rich & full bodied; bittersweet with notes of cacao
Funky Mamacita Med-Dark Roast	Blend	smooth, creamy, & full bodied with low acidity & hints of roasted nuts
Grans Blend Half Reg/Half Decaf	Blend	half water process decaf & half medium roast; rich & smooth, with hints of toasted nuts & cinnamon
Highland Humanity Med-Dark Roast	Blend	blend of medium- & dark-roasted Mexican coffees with rich full body, medium acidity, & notes of chocolate & caramel
Justice Breakfast Blend	Blend	a staff favorite with its mellow, creamy blend of vanilla, citrus, & floral notes
Mayan Magic Espresso	Blend	sweet crema, smooth & silky body with rich strong taste
Michigan This Morning Blend	Blend	rich, earthy & bold dark roast blend of Central & South American beans; supports the Watershed Center Grand Traverse Bay & Tip of the Mitt Watershed Council
Power Shift Blend	Blend	tropical fruit aromas, sweet cocoa notes, & a delicate blackberry acidity; supports 350.org and climate change action
Safe Passage Blend Med Roast	Blend	rich, bold, full-bodied blend; supports struggling families in Guatemala City
Water Carriers Blend Med Roast	Blend	dark aromatic blend; supports creating water systems worldwide
Decaf Espresso	Decaf	balanced blend of decafs, roasted for a great espresso shot
Water Process Decaf Med Roast	Decaf	full-bodied decaf that's smooth & nutty w/ hints of caramel
Water Process Decaf Dark Roast	Decaf	dark decaf for a bolder flavor; full-bodied & bittersweet

Note: In the Foodclub ordering system, certain varieties have more generic names, and the specific source will depend on availability. For example:

- Mexican Maya Vinic (generic) may come from either the Chiapas or the Redcafes cooperative.
- Guatemalan (generic) may come from either the San Marcos or the Rio Azul cooperative.

Storage: Store all coffee varieties sealed up, out of the light, and in a cool location, but not in the refrigerator or freezer.