

# MONMOUTH

COFFEE COMPANY

## WHAT WE DO

We roast coffee from single farms, estates and cooperatives. When we taste a coffee that we like, we want to know where it comes from and who grows, picks and processes it. We travel extensively throughout the year, visiting the producers and cooperatives with whom we currently work and looking for interesting varieties of coffee and new farms from which to buy. During these visits we talk to farmers and cooperative members, learning more about the coffee they grow and process and the challenges that they face. We then look to establish a relationship with the grower and exporter of that coffee. We believe that where such a relationship exists, quality, quantity and price requirements can be discussed in an open and equal way. We see this as sustainable, fair and equal trade.

## OUR HISTORY

We started roasting and retailing coffee in 1978. From the start we roasted in the basement of our shop on Monmouth Street, Covent Garden, using rather old-fashioned, direct-flame machines, first a small UNO and finally a 1930s Whitmee. Our aim was to source interesting coffees, roast them daily and encourage our customers to taste our coffees before they bought them. Almost thirty years later, having opened a shop in Borough Market and a stand on the market itself, we found that we had outgrown our basement in Covent Garden and it was time to find a bigger space from which to roast. Late in 2007 we finally moved into our new premises on Maltby Street, Bermondsey. We have converted three old railway arches into a roasting site and wholesale offices and now have a dedicated arch in which to train our staff and our wholesale customers. Moving roasting out of Covent Garden gives us more space in the Monmouth Street shop for our customers to taste and order coffee.

Whitmee stopped making coffee roasters in the late 1960s, so for our new site in Maltby Street we decided to move into the current century and install two new machines. Our roasters are made by a relatively small manufacturer—Petroncini—in Bologna, Italy. We found that the Petroncini helped us retain the fruit and bright acidity of our medium roasts and develop the body and sweetness in our dark roasts. Of course we are still on a learning curve with the new roasters. Getting the very best out of any coffee roaster is a continual process and we re-profile our roasts each time we buy a new coffee and as our current coffees develop and change over time.

## NEWS

We have a lot of new coffees on the counter and more coming through in the next couple of months. Our first shipment of this year's Brasils - Fazenda Rainha - has arrived and is available for sampling. Fazenda Rainha will also be a component in the Monmouth Espresso. We have new coffees from Finca Bella Vista (Costa Rica) and Cabey (Ethiopia) on the counter, and the new crop from Grupo Asociativo Quebradon (Colombia) will be available in the next couple of weeks along with the return of our Swiss Water Decaffeinated Gayo Mountain (Sumatra - Indonesia).

## SOUTH AMERICA

**Fazenda Camocim**

BRASIL

Arace - Espirito Santo

Iapar

Henrique Sloper

Certified Organic (UK4)

*Caramel and hazelnuts with  
medium body and acidity*

In Espirito Santo State is the small coffee-growing region of Arace. Fazenda Camocim was planted in 1999 by Henrique and his brothers and produces great tasting, organically grown coffee. When we first visited the farm we were amazed at the beauty of this diverse region. Fazenda Camocim encompasses 500 hectares in total, with 50 planted in coffee and the rest re-planted in a forest-rejuvenation project. The farm also produces honey, tomatoes, jam and strawberries for the local markets. Henrique uses a unique and dry pulping method which leaves most of its sugary-fruit coating (mucilage) still covering the bean. This results in a very sweet and full-bodied coffee. Henrique has been doing some amazing work in Camocim and the farm has achieved Biodynamic status. The farm already has Organic Certification and Biodynamic goes a few steps further, resulting in a holistic approach to agronomy and farm development. This is the first shipment of the new crop for this year and we have some Yellow Bourbon coming onto the bean counters in the next few weeks. For more information about Fazenda Camocim see [camocimorganic.com](http://camocimorganic.com).

**Fazenda Rainha**

BRASIL

São Sebastião Da Grama

Yellow Bourbon

Roberto Irineu Mainha

*Sweet chocolate with full body  
and cherry acidity*

We are delighted to have Fazenda Rainha on the counter and available for sampling. This coffee is the first to arrive from the coffees that we selected in November for this year. We chose this coffee for its sweet chocolate notes and cherry fruit. It has been a difficult harvest in this area of Brasil; there was unseasonal rain during the picking and drying period. This can cause two major problems. Firstly, if the coffee cherry and parchment gets wet during the drying it can lead to musty and mouldy flavours. Secondly, if there is a lot of rain, the farmer must take any opportunity to pick and process the coffee cherries. This can mean picking unripe cherry along with ripe, which can lead to a sour note in the coffee. Both problems are evident in coffees coming from this area of Brasil this year, however Fazenda Rainha (and some others coming in later this year) were the exceptions. Out of the two-hundred or so samples that we tasted in November, the Rainha really stood out for its clean sweetness and milk chocolate notes.

**Grupo Asociativo Quebradon**

COLOMBIA

Palestina - Huila

Agua Azul

*Medium roast: Fresh red fruit with bright acidity and full body**Dark roast: Caramelised red fruit with cocoa, medium acidity and full body*

We have been buying coffee from Grupo Asociativo Quebradon for seven years. As well as growing high quality coffee with a distinctive flavour profile, the cooperative's 40 members produce yucca, maize, plantain and raise livestock. The objectives of the association are to continuously improve the quality of its coffee, raise the standard of living of its members and invest in their children's future. In July 2007 we welcomed Don Julio, Don Felix and Don Fabio from Quebradon, who visited us and London for the first time. We spent a day together in our Covent Garden, Park Street and Borough Market shops where we tasted the Quebradon and showed them how we make filter coffee and espresso. It was wonderful to show them how their coffee is roasted, sampled and sold in London. In April last year we met with Don Julio and the members of the group at the Quebradon school to discuss the Mitaca (small mid-year crop). On our last visit we saw quite a few developments at Quebradon; there had been weddings, farms had been bought and sold, the school was connected to the Internet and they had built a new cover over the playground. During the rainy season in Palestina rainfall is extremely heavy and lasts for quite a few hours. Up until then the children had to stay in the classrooms during their breaks, but with the new structure they can go outside and get some fresh air without getting soaked to the skin in the downpours.

**El Guabo**

PERU

Cajamarca Department

San Ignacio

El Guabo Growers' Association

Certified Organic (UK4)

*Sweet lemon and milk chocolate with medium body and acidity*

El Guabo is a community of farmers in the Northern Peruvian highlands. The community consists of 120 farmers who each have a farm of three hectares on average. The community organised themselves with the help of the Perales Huancaruna SAC (PERHUSA) organic certification program. PERHUSA is a coffee miller and exporter in Peru which started developing organic programs in the early 1990s. PERHUSA advises the farmer communities on organic farming and systems as well as providing technical help with quality improvements. They started by identifying communities with good growing conditions such as mature shade trees, high altitude and dedicated farmers. The coffee is processed using the washed method, where the fruit is removed from the bean using a water pulper. The parchment-covered bean is then left to soak in water, which removes the rest of the fruity pulp, before going out onto patios and screens to dry. This process helps develop the coffee's citrus sweetness.

**CENTRAL AMERICA****Finca Bella Vista**

COSTA RICA

Los Santos - Tarrazu

Caturra and Catuai

Vidal Badilla Cruz

*Yellow plum and cacao notes with full body and medium acidity*

Finca Bella Vista has produced a wonderful coffee full of big plummy fruit notes and fresh cacao. It reminds us of the classical coffees from Tarrazu which were available a number of years ago before the Costa Rican Government introduced pioneering water restrictions for coffee processors, which has helped to protect the country's limited water resources. In those days high grown (1600 meters and above) Tarrazu coffees were amongst the best in the world, highly prized for their sweet and clean cup. When the water restrictions were enforced, processors learned to de-skin and pulp coffee without water and without introducing flavour taints. We are looking forward to seeing more coffee from Finca Bella Vista from the 2010 crop.

**Finca La Fany**

EL SALVADOR

Apaneca

Red Bourbon

Rafael and Luis Silva

*Fresh yellow and red cherries with bright acidity and medium body*

Finca La Fany is a family owned and operated farm in the Santa Ana region. Rafael and Luis have been running the farm for the last ten years and are the fifth generation of their family to be producing coffee. The farm started producing coffee in 1870 and is planted with the Bourbon and Pacamara varieties. When we visited La Fany for the first time in May 2006 we noticed the attention and care Rafael gives to the agronomy and development of the farm. At that time Rafael was experimenting with the beginnings of a Californian worm culture; the worms quickly break down the coffee pulp left over from the depulping stage of the processing and the resulting soil is used in new plantings and the coffee nursery. The liquid that comes from the worm farm can be used as a foliage fertilizer as well. We visited La Fany again in May 2008 and found the worm culture flourishing—Rafael now has a number of tanks where the worms do their work and provide nutrient-rich soil for new seedlings and struggling trees.

**Finca La Perla**

GUATEMALA

El Quiche

Enrique, Ricardo &amp;

Roberto Arenas

*Caramelised citrus with milk chocolate, medium acidity and smooth body*

Finca La Perla y Anexos is an impressive farm in the El Quiche region of Northern Guatemala. The farm has 3285 hectares, with 490 planted in coffee and 990 preserved to protect the original forests of native trees and plants. The remaining land is planted with other crops including cardamom and corn. There are some 3000 people living in La Perla in small communities and each family has their own plot of land to tend and develop. We made our most recent visit to La Perla in May 2009 and it is still one of the most beautiful farms we have visited. Christian Schaps, La Perla's Agricultural Director, took us around the farm and showed us everything from the coffee plant nurseries to the drying patios. Christian has established a rigorous rejuvenation of the farm concentrating on improving the crops of coffee and cardamom in both quality and productivity. The rejuvenation includes some heavy pruning of the coffee trees to stabilise crop development and installation of new pulping and processing equipment. The coffee is processed using the washed method and then sun-dried on the patios. For more information about La Perla (including a photo showing the parchment cabins with their greeny-blue doors) visit their website [fincalaperla.com](http://fincalaperla.com).

**Pasajquim**

GUATEMALA

San Juan La Laguna

Certified Organic (UK4)

*Citrus and berry fruit with milk chocolate, full body and juicy acidity*

We are really pleased with the arrival of our new certified organic coffee from Guatemala. The Pasajquim (*place where the little corn grows*) Community has produced a lovely coffee this year. The collective consists of 52 small farms, each farm has two hectares planted with coffee, which is processed using the washed method. The area of Lake Atitlan and the surrounding volcanoes is known for its immense beauty. All of the farms in this region use organic practices and the area is rich with native flora and fauna.

**El Quetzal**

NICARAGUA

Matagalpa

Caturra

Roberto Bendaño McEwan

*Funky fruit flavours with full body and ripe fruit acidity*

Roberto Bendaño McEwan owns and manages the beautiful farm - El Quetzal - in Matagalpa, Nicaragua. Originally planted by Roberto's grandfather Stephen McEwan in the 1960s, the farm has a history of innovation and experimentation. This shipment of natural-processed Caturra is one of the more recent experiments. It is relatively unusual to dry-process coffee in Central America, but with careful selection of cherry and drying on covered platforms this coffee has maintained its fruity sweetness and interesting flavours.

**AFRICA****Yirgacheffe**

ETHIOPIA

Sidamo District

Cabey

*Black tea, lemon and bergamot notes with bright acidity and light body*

Sourcing coffee in Ethiopia direct from the producer continues to be difficult for specialty coffee buyers. When we tasted this Yirgacheffe we enjoyed its black tea and bergamot flavours, but unfortunately as this coffee was bought and sold through the Commodity Exchange, its traceability is limited; the name of the growers' association is not available and full credit for the growing and preparation of the coffee cannot be given. We can only monitor the situation in Ethiopia and hope that in the near future specialty coffee with superior cup profiles can be traded sustainably, with the seller knowing the buyer and where the coffee is roasted and sold.

**ASIA & THE PACIFIC****Balmaadi Estate**

INDIA

Nilgiris, Tamil Nadu

Unnamalai Thiagarjan

Certified Organic (UK4)

*Caramel and spice notes with medium body and acidity*

Balmaadi Estate is a Certified Organic and Biodynamic farm in the southern state of Tamil Nadu. Unnamalai Thiagarjan incorporates Organic and Vedic methods of farming with the Biodynamic protocol established by Rudolf Steiner. This coffee has caramel sweetness and a clean finish; the result of a combination of high altitude, favourable growing conditions and precise processing. As yet we haven't had the opportunity to visit the estate to see how the Organic, Vedic and Biodynamic methods combine to make Balmaadi such a distinctive coffee. For more information about Balmaadi please see their comprehensive website [balmaadi.com](http://balmaadi.com). For more information about Biodynamic farming please see the Biodynamic Agricultural Association's website [biodynamic.org.uk](http://biodynamic.org.uk).

## FOR ESPRESSO

For our espresso we aim to highlight the inherent sweetness and developed fruit of our single origins while providing structure with a heavier-toned and full-bodied coffee. As we are continually sampling and buying new single estate coffees, our espresso changes according to the crop season and flavour profiles. Please check the details below for the coffees we are using for espresso.

**MONMOUTH ESPRESSO**  
*Toasted almonds with smooth body and balanced fruity acidity*

We currently use Fazenda Rainha (Brasil) as the base of the espresso, adding Grupo Asociativo Quebradon (Colombia) for high notes and complexity and Finca La Perla (Guatemala) for cocoa notes.

**ORGANIC ESPRESSO**  
*Full and sweet with fruity length and cocoa aftertaste*

Our organic espresso is a combination of our certified coffees from Fazenda Camocim (Brasil), Pasajquim (Guatemala) and El Guabo (Peru).

## DECAFFEINATED

**Gayo Specialty**  
 SWD INDONESIA  
 Aceh - Sumatra  
 Certified Organic (UK4)  
*We are trial roasting this coffee, please check if it is available for sampling*

This coffee is grown in the Aceh region of North Sumatra and processed by Swiss Water. Aceh coffee is full-bodied with lots of flavour and comes through the decaffeination process well. The coffee is grown in the highlands around Lake Tawar and processed close to Takengon. The Aceh region is a rugged yet beautiful part of Sumatra. The coffee trees grow with very little intervention on behalf of the farmers and the trees look to be in an almost semi-wild state. We currently use the Gayo for the decaffeinated espresso in our shops and find that it has a pleasing sweetness in a straight espresso as well as complexity when taken with milk. Brewed through filter the coffee has a depth and robustness not usually associated with decaffeinated coffees.

## SUGAR

**Whole Cane Sugar**  
 COSTA RICA  
 Tayutic Valley  
 Assukkar S.A  
 Certified Organic (UK4)  
*Caramel and molasses flavours*

We are delighted that we can now sell our sugar on our retail counters. Producing this organic soft whole cane sugar is an amazing process which involves a huge amount of manual work. The sugar cane is cut and delivered to the ingenio (like a coffee beneficio but for sugar) where the cane is fed through a series of machines that separate the juice from the fibre. The used cane fibre is dried and later used as fuel in the furnaces that heat the boilers for the juice. The sugar juice goes through a series of boilers, each time losing more water and becoming a thicker consistency and darker colour. In the last boiler (made in Glasgow 1944) the sugar honey (it changes form and hence name) slowly simmers and reduces until it is a thick caramel colour and consistency. At the critical moment the honey is let out of the boiler and into big vats where men with large metal paddles mix the honey, releasing the heat and the last of the water. This mixing continues until the honey dries into a crumbly mass of dulce – the name for this type of sugar.