

MAKING COFFEE STRONG

A fund raiser to support small scale growers and the annual SAGH medical service trips

The **Student Alliance for Global Health** is selling **fairly traded premium coffee, tea and other products** grown by small farmers in underdeveloped and developing countries. By purchasing these products, you are getting more than a great cup of coffee or tea – *you are building a sustainable future for small farmers in countries throughout the Americas, Africa, and Asia.*

GREAT COFFEE, GREAT CAUSE!

SAGH will use the proceeds of the sales to help support its annual medical service trips to Jamaica, Colombia, and a Native American Reservation. SAGH is also donating \$1 to Aqua-Africa for every bag of Congo Coffee Project and Sister's Blend sold.

The following varieties may be purchased outright or special ordered:

COFFEE:

Congo Coffee Project
Sisters' Blend
Midnight Sun French Roast

TEA:

Organic Jasmine Green
Organic Peppermint
Organic Rooibos

ORGANIC HOT COCOA MIX

ORGANIC CHOCOLATE BARS:

Caramel Crunch Dark Chocolate with Sea Salt
Dark Chocolate with Almonds
Dark Chocolate Mint Crunch
Lemon Ginger Chocolate with Black Pepper
Very Dark Chocolate

Product descriptions are on the reverse side of this flyer. All items produced under fair trade conditions.

COFFEE, TEA, COCOA MIX AND CHOCOLATE ORDER FORM

Quantity

_____ Congo Coffee Project, whole bean only @ \$13.00
 _____ Sisters' Blend, drip grind only @ \$13.00
 _____ Midnight Sun French Roast* @ \$10.00
 _____ Organic Jasmine Green Tea @ \$5.00
 _____ Organic Peppermint Tea @ \$5.00
 _____ Organic Rooibos Tea @ \$5.00
 _____ Organic Hot Cocoa Mix @ \$8.00
 _____ Chocolate Caramel Crunch with Sea Salt @ \$4.00
 _____ Dark Chocolate with Almonds @ \$4.00
 _____ Dark Chocolate Mint Crunch @ \$4.00
 _____ Lemon Ginger Chocolate with Black Pepper @ \$4.00
 _____ Very Dark Chocolate @ \$4.00

*whole bean available; please specify

Your Name

Department/Campus Zip

Office Phone

Make checks payable to SAGH

Send check and order form to:

Office of Global Engagement, Zip 5700

*Have questions? Call us at (402) 559-2924 or email
 sepirtle@unmc.edu*

TOTAL _____

Product Descriptions

COFFEE

Congo Coffee Project (1 lb bag, whole bean only)

An African blend that is smooth and balanced, with flavors of dark chocolate, brown spices and blueberry. Proceeds help support the Panzi Hospital in the DR Congo, which provides treatment to more than 2000 survivors of sexual violence each year. *An inspirational coffee that inspires hope.* Full city roast.

For every bag of Congo Coffee Project sold, SAGH will donate \$1 to Aqua-Africa, SAGH's philanthropy project for 2018-19.

Sisters' Blend (1 lb bag, drip grind only)

Sweet flavor notes of dark chocolate, dried fruit, and vanilla. Grown by small scale women farmers in Nicaragua and Peru. Full city roast; organic. ***For every bag of Sister's Blend sold, SAGH will donate \$1 to Aqua-Africa, SAGH's philanthropy project for 2018-19.***

Midnight Sun (10 oz bag, drip or whole bean)

This dark blend is bold and complex, with layers of chocolate. Light up your day (or night!). French roast; organic.

TEA

Organic Jasmine Green (20 bags per box)

A soothing blend of green tea leaves and the fragrant essence of jasmine. An elixir for the mind and soul.

Organic Peppermint Tea (20 bags per box)

Restore yourself with the invigorating aroma and flavor of peppermint. Naturally caffeine-free.

Organic Rooibos Tea (20 bags per box)

This botanical infusion from South Africa has the flavor of tea and the benefits of antioxidants. Caffeine-free.

ORGANIC HOT COCOA MIX (12 oz can)

With organic cocoa from small-scale farmers in the Dominican Republic, organic sugar from farmer cooperatives in Paraguay, and organic milk powder from US dairy cooperatives.

ORGANIC CHOCOLATE BARS (2.8 oz bars)

These fairly traded chocolate bars are made with cocoa from small holder farmers in Latin America.

Caramel Crunch Dark Chocolate with Sea Salt (55% cacao)

Dark Chocolate with Almonds (55% cacao)

Dark Chocolate Mint Crunch (67% cacao)

Lemon Ginger Chocolate with Black Pepper (55% cacao)

Very Dark Chocolate (71% cacao)