

European Roasterie Coffee

- European Roasterie buys directly from coffee plantations with coffee trees grown under canopy of taller trees which provides shelter and habitat for migrating birds.
- Shade grown coffee beans grow slower and develop more subtle flavors.
- European Roasterie is the largest supplier to independent coffee houses and service outlets in the nation and is the primary retail brand supplier to Lund's and Byerly's
- Roastmaster Tim Tulloch has over 25 years of experience in selecting, cupping and roasting the highest quality coffee in the upper Midwest.
- Every order is slow roasted to allow the quality and flavors to remain in the bean rather than made bitter by extremely high temperatures used in fast roasting.
- European Roasterie beans are air cooled rather than quenched with water to stop the roasting process.
- All blends are specially crafted by our roastmaster to optimize each coffee variety's aroma, body and flavor.
- We use only the Swiss water process to decaffeinate our coffee.
- All coffee is Kosher certified.
- Proceeds from the sale will be split equally between the Delano High School Partners in Education Fund and LINK; the new 9th Grade mentorship program for Delano High School.



Orange

Sample of Delano Coffee Mug (16 oz) with Tiger Logo

Black

Quick coffee guide

Colombian Supremo: Single variety Arabica beans from the South American Andes mountains. A *medium* roast of a mild, mountain grown variety

Scandinavian Blend: Three variety mix of coffee beans, including a French roasted bean that will make this a *slightly darker* coffee

French Vanilla: Subtle *flavor* notes of sweet vanilla added to this blend of *medium* roasted beans

Mountain Blend *Decaf*: Special non-chemical Swiss Water decaffeination process is used on a blend of mountain grown beans; roasted to a *medium* brown