



# Coffee Order Form



**To order:** Complete this form and return with payment to Emily Sloan ([Emily@NorthBranchNatureCenter.org](mailto:Emily@NorthBranchNatureCenter.org), NBNC, 713 Elm Street, Montpelier, VT 05602). Emily will notify you when your order is ready for pick-up.

Name \_\_\_\_\_  
 Email \_\_\_\_\_  
 Phone \_\_\_\_\_

| Type of coffee           | # of 12-oz. bags | # of 2-lb. bags | # of 3x2 lb. bags | Grind my coffee (coarse, medium or fine) | \$ Total |
|--------------------------|------------------|-----------------|-------------------|--|----------|
| Kingbird                 |                  |                 |                   |  |          |
| Scarlet Tanager          |                  |                 |                   |  |          |
| Wood Thrush              |                  |                 |                   |  |          |
| Chestnut-sided Warbler   |                  |                 |                   |  |          |
| American Redstart        |                  |                 |                   |  |          |
| Baltimore Oriole         |                  |                 |                   |  |          |
| Shipping to NBNC: \$2.00 |                  |                 |                   | Shipping: + \$ 2.00                      |          |
|                          |                  |                 |                   | Grand Total:                             | \$ _____ |

Birds & Beans coffee comes from family farms in Latin America which offer good, forest-like habitat for birds by planting under a canopy of native trees to provide the shelter, food and homes migratory and local birds need to survive.



Our coffee is **triple certified: Organic, Fair Trade** and by the **Smithsonian Migratory Bird Center**, offering *coffee*



Chestnut-sided Warbler by David Moody

## Descriptions & Prices

**Kingbird (Espresso) — \$15.25 (12 oz.), \$32 (2 lb.), \$79 (3x2lb.)**  
 Our newest roast is a wonderful blend of Nicaraguan and Guatemalan coffees: balanced, sweet, somewhat bright with good body, has dominant Mandarin orange on the aroma, with nutty sweet toffee, clean and smooth in the cup.

**Scarlet Tanager (French Roast) — \$13.95 (12 oz.), \$27.20 (2 lb.), \$75 (3x2lb.)**  
 Our most popular roast is dark, bold and smooth. Scarlet Tanager has a smooth creamy mouth feel with the savory sweetness of chocolate. From farmers co-op La Florida, high in the Andes in Peru.

**Wood Thrush (Medium Roast) — \$13.95 (12 oz.), \$27.20 (2 lb.), \$75 (3x2lb.)**  
 The mild sweet flavor, light body and fragrant floral aroma with a hint of creamy milk chocolate makes this delightful coffee an especially pleasant way to start your day. Supporting Nicaraguan family farmers of the Sierras de Managua/Carazo Plateau and the Maribios volcanic mountain chain in the León and Chinandega departments. Traditional shade coffee for over 165 years creating areas of bird conservation, watershed, soil bank, carbon sink and rural employment of major importance.

**Chestnut-sided Warbler (Medium Roast) — \$13.95 (12 oz.), \$27.20 (2 lb.), \$75 (3x2lb.)**  
 Shows black cherry, raisin, cranberry, brown sugar and roasted chestnut in the cup. From farmers co-op UCA San Juan del Río Coco in the Northern Nicaraguan Highlands.

**American Redstart (Light Roast) — \$13.95 (12 oz.), \$27.20 (2 lb.), \$75 (3x2lb.)**  
 Smooth and full-bodied with heavy notes of cocoa and walnuts. The acidity is mellow and reminiscent of red apples. From farmers Asociación Civil Guaya'b in the Huehuetenango region of Guatemala.

**Baltimore Oriole (French Roast Decaf) — \$15.25 (12 oz.), \$32 (2 lb.), \$79 (3x2 lb.)**  
 Customers tell us that our decaf is the best they've ever drunk. Dark, bold and smooth with pleasing mouth feel and after taste. Water process decaffeination.