



## Cafe Justicia

### Roasters' Tour to Guatemala - January 13-21, 2024

This 9-day tour will provide Canadian coffee roasters with the opportunity to develop a deeper understanding of the Campesino Committee of the Highlands' (CCDA) *Café Justicia* project and its environmental and social benefits.

*Café Justicia* is a unique collaboration between coffee producers in Guatemala and volunteers in Canada. Mayan farmers of the CCDA produce a high-quality specialty coffee that is imported and distributed in Canada by BC CASA, a non-profit organization. All profits are returned to the CCDA for community development projects and land reform campaigns.

Participants will visit small scale coffee farms and cooperatives, the CCDA's coffee mill and training centre, export facilities and community development projects funded through *Café Justicia*. In mid-January, the highland coffee harvest is at its peak, and we will follow the process from picking the cherries through de-pulping and drying, transformation to green coffee, and bagging for export.



Tour participants arriving from different parts of Canada will be met at Guatemala City's airport to be transferred to a hotel in Antigua, the old colonial capital of Central America. The following day, we'll visit a coffee plantation in the Antigua region and have some free time to explore Antigua. On day three we travel through the Pacific Lowlands and then back into the highlands to the *Café Justicia* mill at Cerro de Oro in Sololá province. The CCDA has built several small cabins overlooking Lake Atitlan there and this will serve as our base for the next four days as we explore different coffee farms (including some award winning "*Manos de Mujer*" certified plots that are producing some amazing micro-lots), nurseries, organic fertilizers, and Mayan villages linked to the CCDA.

Lake Atitlan is considered one of the seven natural wonders of the world. We'll explore it during an excursion in the CCDA's boat across to San Antonio Polapó to visit a traditional ceramics factory and an artisans' market. On day 7, following a farewell lunch with the CCDA we'll travel to Dinámica

Crops' warehouse in Guatemala City where *Café Justicia* is prepared for export, then on to our hotel in Antigua.

We'll spend our last day in Antigua, exploring ruins, visiting artisan markets, the Central Plaza and enjoying the numerous fine coffee houses and restaurants the city offers. An optional hike up the nearby Pacayá volcano can be arranged if you are feeling energetic.

#### What is included in the tour fee?

The fee includes 4 nights' accommodation in hotels in Antigua, 4 nights in cabins at the CCDA coffee mill in Cerro de Oro, all ground and water transportation, entry fees, all breakfasts and most lunches and suppers (the two days that we are in Antigua participants will pay for their own lunch and supper), and a guide and simultaneous interpretation throughout the tour.

Participants are responsible for their own airfare and travel health insurance, but BC CASA-Café Justicia can assist you with booking if needed. The tour fee is based on shared accommodation. Single rooms can be arranged for the hotel in Antigua for an additional cost. This is not an option for the cabins at the coffee mill.

#### Your Guide and Interpreter

Steve Stewart is *Café Justicia*'s Director of Green Beans and Imports. Steve fell in love with Guatemala after studying Spanish there in the mid-1980s. He worked in the country for several years as a journalist during the early 1990s, focusing on social movements and the armed conflict. It was during this time that he came to know the CCDA. Steve is an experienced interpreter and has led more than 20 tours and delegations to Guatemala and neighbouring countries.



View of Lake Atitlan from the CCDA Coffee Mill