



Watch the video above for a full run-down of a program we've initiated with a young band of Jamaican coffee farmers, the Jamaican Coffee Farmers Association.

Jamaican Blue Mountain coffee is mainly produced by the Wallenford, Mavis Bank, Moy Hall, and Old Tavern Estates. It is consistently the highest-priced coffee in the world (outside of an auction system). A typical Jamaican farmer will pick his or her own "cherry-berry," and drop them off to these estates for processing and payment. For the 15–20 years that we have been buying Jamaican coffee, we have not been able to work or communicate with the producers or farmers.

In 2014, Café Imports' president, Andrew Miller, met a young Jamaican coffee farmer who is a member of the Jamaican Coffee Farmers Association, a group of about 250 small producers in Jamaica that are trying to band together, process their own coffee, and bypass the big estates' processing services. Since meeting and visiting their farms in Jamaica, Café Imports has prefinanced Arthur and the Jamaican Coffee Farmers Association, so that they can produce their own coffee.

ID# 9794

Origin	Jamaica
Region	Saint Andrew Parish
Farm	Jamaica Coffee Farmers Assoc.
Variety	Geisha, Bourbon
Altitude	1000 masl
Proc. Method	Fully Washed, Sun Dried

The Cup

"Peanut butter."



Gallery Jamaican Coffee Farmers Association - Grade 1 (Barrel)

