



STORY

Named for the year the Acadians settled in the Tatamagouche area. This espresso blend has been served in our local café since we started roasting in 2016.

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FEATURE COFFEE

1710 ESPRESSO

Medium Roast

ORIGIN

Mexico and Peru

Growing Altitude: 1350-2050 meters above sea level
Region: Provinces of Jaen and San Ignacio of Peru and the southern coastal regions of Mexico
Certification: Fairtrade, Organic

NOTES

Aroma Notes

Caramel, chocolate body

Flavor Notes

Smooth, rich, almond, dark chocolate



FEATURE COFFEE

BLUE SEA

Medium Roast

ORIGIN

Brazil

Growing Altitude: 600-1200 meters above sea level
Region: Southeastern region of Sao Paulo and Parana
Certification: Fairtrade, Organic

NOTES

Aroma Notes

Low acidity, bittersweet

Flavor Notes

Nutty, sweet chocolaty flavor



STORY

Many of our coffee names are derived from bodies of water in the area the Roastery operates. Blue Sea is a beautiful provincial beach in our area. One of our top selling medium roasts, this coffee smells and tastes great first thing in the morning.

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FEATURE COFFEE

BOW RIVER

Medium Roast



STORY

Traveling from Banff to Calgary we were in constant awe of the beauty of the Bow River. When we roasted this bean, the name was an easy choice. Much like the Bow River this roast is smooth and very consistent. Like our trip along the Bow this coffee will be one you won't forget once you've tried it

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ORIGIN

Costa Rica

Growing Altitude: 1100-1650 meters above sea level
Process: Wet Processed (Washed)
Certification: Fairtrade, Organic

NOTES

Aroma Notes

Sugar browning, Chocolate, Mild Spice

Flavor Notes

Tropical, Citrus, Apricot



STORY

This coffee is named after the Royal Canadian Legion Branch in Tatamagouche, Nova Scotia. My grandfather was a founding member of RCL Branch 64 and so this coffee is a tribute to him and all members of the Royal Canadian Legion

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FEATURE COFFEE

BRANCH 64

Medium/Dark Roast

ORIGIN

Nicaraguan

Honey Processed
Growing Altitude: 1100-1600 meters above sea level
Region: Estelí Madriz and Nueva
Certification: Fairtrade, Organic

NOTES

Aroma Notes

Light and Floral

Flavor Notes

Sweet apricot flavor



FEATURE COFFEE

CAMPFIRE BLEND

Medium Roast

ORIGIN

Blend

A secret blend of five different origins

Certification: Fairtrade, Organic

NOTES

Aroma Notes

Campfire smoke

Flavor Notes

Marshmallows and chocolate



STORY

You won't find a coffee more suited to a camping trip. Time was taken to pick just the right origins for this blend. Half light and half medium roast, you'll get just the boost you need the morning after a long night around the campfire.

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STORY

This coffee has a meaning close to our hearts. A popular saying by our grandparents, "one crow sorrow two crows joy". At our vacation rental, "The Crows Nest" this coffee is the first thing guests receive when they arrive.

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FEATURE COFFEE

CROWS NEST

Medium Roast

ORIGIN

Honduran

Growing Altitude: 1100-1650 meters above sea level
Region: Comayagua, & El Paraiso
Certification: Fairtrade, Organic

NOTES

Aroma Notes

Medium acidity, soft bourbon

Flavor Notes

Nutty, chocolate flavor



STORY

Its names comes from our research into Tatamagouche railway history. When they first started the railway in the area the line they ran the railway was called "The Cutline". Trying to keep our names interesting and sometimes historical we chose this name for our Colombian medium roast. Most people will find this coffee familiar to them even though they have not tried it.

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FEATURE COFFEE

CUTLINE

Medium Roast

ORIGIN

Colombian

Growing Altitude: 900-2000 meters above sea level
Region: Western region along pacific coastal mountain ranges
Certification: Fairtrade, Organic

NOTES

Aroma Notes

Medium body, cocoa, caramel

Flavor Notes

Mild citrus flavor



FEATURE COFFEE

FRENCH RIVER

Dark Roast



STORY

Many of our coffee names are derived from bodies of water in the area the Roastery operates. The French River meets the Waugh River in Tatamagouche, NS. One of our best sellers, this coffee is a wonderful choice any time of day. Roasted dark, this bean is beautiful, much like the river it's named after.

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ORIGIN

Peru

Growing Altitude: 900 – 2050 meters above sea level
Region: Provinces of Jaen and San Ignacio
Certification: Fairtrade, Organic

NOTES

Aroma Notes

Velvety, chocolate body

Flavor Notes

Creamy, chocolate, nutty
citric acidity



FEATURE COFFEE

GIANTESS

Medium Roast



STORY

Named after the historical figure "Anna Swan" who lived here in Tatamagouche. A larger bean, when roasted, then its caffeinated counterpart, we felt the name was a perfect fit. This bean offers all the same notes as its caffeinated counterpart without the kick.

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ORIGIN

Peru

Growing Altitude: 900-2050 meters above sea level
Region: Provinces of Jaen and San Ignacio
Process: Achieved by adding water to organic beans and green coffee extract. Using strict temperature manipulation these beans are 99.9% caffeine free.
Certification: Fairtrade, Organic

NOTES

Aroma Notes

Velvety, chocolate body

Flavor Notes

Creamy, chocolate, nutty, citric acidity



STORY

Having a little fun with our naming of this one. It's everything you'll get with our espresso blend but with half the caffeine. New to our shelf, we wanted something to offer to those who always ask us to mix half caffeinated coffee with decaf coffee in our café. This one is for you!!

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FEATURE COFFEE

HALF CAFF

Medium Roast

ORIGIN

Mexico and Peru

Growing Altitude: 1350-2050 meters above sea level
Region: Provinces of Jaen and San Ignacio of Peru and the southern coastal regions of Mexico
Certification: Fairtrade, Organic

NOTES

Aroma Notes

Caramel, smokey cocoa

Flavor Notes

Mild and earthy



STORY

In the early 1800's The Stirling Hotel was built in Tatamagouche. Beside it, was built a small house. Many of our family was either born or raised in this house. It was commonly referred to in the community as "The Little House". Unlike the Stirling Hotel this house still stands today. Just like the little house this coffee is strong and very bold. If you love an African origin coffee this is a must have.

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FEATURE COFFEE

LITTLE HOUSE

Dark Roast

ORIGIN

Ethiopian

Growing Altitude: 1500-2200 meters above sea level
Region: Province of Sidamo
Certification: Fairtrade, Organic

NOTES

Aroma Notes

Jasmine flower, citrusy

Flavor Notes

Bergamot, blueberry, mild acidity



FEATURE COFFEE

MAIN STREET

Light Roast



STORY

Named after the street our Roastery began operation on. One of our original origins. We now roast this bean at different levels for retail. Its also commonly used for several blends. As a light roast it offers bold flavors and a high caffeine content.

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ORIGIN

Mexico

Growing Altitude: 1350 meters above sea level
Varieties: Yellow and Red Catuai
Certification: Fairtrade, Organic

NOTES

Aroma Notes

Delicate fruit and spice overtones

Flavor Notes

Nutty, delicious sweetness, crisp acidity



STORY

We've wanted to do this roast for a long time! Its finally here and with a name unlike any other. When roasted dark this bean turns maroon in color having a distinct similarity to a Mexican sunset. You'll truly enjoy the flavor of this coffee anytime of day but especially after dessert.

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FEATURE COFFEE

RED SKY AT NIGHT

Dark Roast

ORIGIN

Mexico

Growing Altitude: 1350 meters above sea level
Varieties: Yellow and Red Catuai along coastal regions of Mexico
Certification: Fairtrade, Organic

NOTES

Aroma Notes

Smokey, hazelnuts

Flavor Notes

Nutty and crisp, hint of molasses



STORY

Many of our coffee names are derived from bodies of water in the area the Roastery operates. Sand Point is at the most distant point in Tatamagouche. On occasion the smoke from our roastery can be seen from this point. This bean has been a popular choice by all customers looking for a unique flavor.

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FEATURE COFFEE

SAND POINT

Medium Roast

ORIGIN

Indonesia

Growing Altitude: 800-1500 meters above sea level
Region: Grown on the island of Sumatra
Certification: Fairtrade, Organic

NOTES

Aroma Notes

Subtle tobacco, chocolate

Flavor Notes

Bergamot, blueberry, low acidity



FEATURE COFFEE

SKINNERS COVE

Light Roast



STORY

Many of our coffee names are derived from bodies of water in the area the Roastery operates. Skinners Cove is where many of our local fisherman operate out of. Offering a beautiful beach and breathtaking sunsets. Similar to our Brazilian medium roast, this coffee is a great start to the day and a bit more kick then the medium roast.

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ORIGIN

Brazil

Growing Altitude: 600-1200 meters above sea level
Region: Southeastern region of Sao Paulo and Parana
Certification: Fairtrade, Organic

NOTES

Aroma Notes

Low acidity, bittersweet

Flavor Notes

Nutty, sweet chocolaty flavor