

Stone City

COFFEE ROASTERS

Locally Roasted In Steinbach, MB.

Stone City coffee is small batch hand roasted with *Passion!*

Fresh. Smooth. Distinct.

Landmark School thanks you for your fundraising support.

Coffee is consumed in almost every home or workplace. Coffee just makes people happy! We roast the orders once we receive them to ensure optimum freshness.

All of these coffees can be ordered as whole bean or ground.

You are supporting the Landmark School while you sip your delicious cup of fresh roasted coffee.

On the form mark your preference for bean or ground by using these letters:

B= Beans or G= Medium Grind for auto drip

Orders must be in by Wednesday April 7th.

NAME:	\$16.99	\$16.99	\$16.99	\$16.99	TOTAL
eg. Coffee Bean Joe	1B		1G		\$33.98
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					

Family Name: _____

Make cheques payable to: Landmark PTA

We at Stone City Coffee Roasters have picked our top sellers for your fundraiser event and below you will find the descriptions. One thing we often get asked about is the tasting notes on our specialty coffee. It is similar to how fine wine is often described. The notes are usually very subtle but oh so delicious! We have not added flavouring. Our coffee is 100% Arabica coffee.

Berkeley Blend: *This medium roast Arabica blend coffee will make every morning better. It has subtle notes of fruit, brown sugar, and almond. It is smooth and has a complex taste. This blend is a crowd pleaser every time!*

Autumnwood Blend: *This dark roast coffee blend has been roasted in small batches to bring out the optimum flavour's in each bean. It is dark roasted for those who love a dark coffee blend. It has hints of caramel, toasted nut and chocolate. This will quickly become your favourite coffee.*

Works great for your espresso or iced coffee!

Brazil: *This great coffee is from the Mogiana region, which runs along the Sao Paulo and Minas Gerais border. It is home to some of the most consistently sweet and well-structured coffees produced in Brazil. The notes are nutty, sweet, and chocolate. We roast this medium roast to bring out the best notes the coffee has to offer.*

Decaf Brazil: *This decaf has been decaffeinated using the Swiss water method uses elements of water, temperature and time to create some of the best decaf coffee. This coffee has notes of Chocolate, toffee, dates, and nuts.*

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www.stonecitycoffeeroasters.com