











ROSE LEMONADE

Makes about 2 quarts

- 10-12 fresh lemons, juice and zest (about 2 cups juice)
- 1 cup organic cane sugar
- ½ cup dried rose petals (in the bulk department)
- 2 quarts plus 1 cup water
- 1. Heat sugar, lemon zest, and water in a small saucepan over medium high heat until it reaches a low boil. Reduce heat to medium low, and simmer for 10-12 minutes, or until syrup becomes slightly thickened. Stir in rose petals, remove from heat and allow to steep an additional 30 minutes. Drain through a fine mesh strainer or cheesecloth to remove petals. Allow to cool, and chill in a covered container until ready to use.
- 2. In a pitcher, stir together water, lemon juice, and rose syrup. Chill until ready to serve.











VEGAN SHEPHERD'S PIE

Makes 4-6 Servings

- ½ cup dry green or brown lentils, rinsed
- 2 Tbsp vegan butter (we used Miyoko's)
- 1 yellow onion, chopped
- 1 carrot, chopped
- 1 stalk celery, chopped
- · 3 cloves garlic, minced
- ¼ lb shiitake mushrooms, sliced
- 3 Tbsp all purpose flour
- ½ cup red wine
- 1 cup frozen green peas
- 1 cup homemade mushroom broth

- 1 Tbsp tomato paste
- 1 Tbsp Pickapeppa Sauce, or vegan Worcestershire
- ½ tsp dried thyme
- ¼ tsp black pepper
- Sea salt, to taste
- · Mashed Potatoes
- 1½ lbs potatoes, peeled and chopped
- ¼ cup unsweetened cashew milk
- 1/4 cup vegan butter
- 4 cloves garlic, peeled and smashed
- · Sea salt, to taste
- 1. In a medium saucepan, bring lentils and 5 cups of water to a boil. Reduce heat to simmer. Cover and cook for about 15 minutes, or until almost tender. Drain and set aside.
- Place potatoes and peeled garlic in a medium saucepan and cover with water. Bring to a boil, reduce heat, and simmer until tender, about 10-15 minutes. Drain. Mash potatoes with butter and milk, add salt to taste. Set aside.
- 3. Preheat the oven to 400°F.
- In a 10-in cast iron skillet, melt butter over medium heat. Cook onions until translucent, about 5 minutes. Add carrot, celery, and garlic. Cook until fragrant, another 3 minutes. Stir in mushrooms, cook until softened, 5 minutes.
- Mix in flour so everything is evenly coated. Cook until it loses its raw smell, about 5 minutes. Add red wine, cook until reduced by at least half, 5 minutes.
- Stir in cooked lentils, peas, broth, tomato paste, Pickapeppa, thyme, salt, and pepper. Bring to a boil. Remove from heat.
- 7. Spread mashed potatoes evenly over the mixture. Bake in the preheated oven until heated through, about 30 minutes.



















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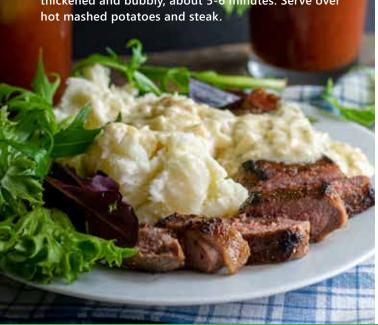
\$19.99/lb

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STEAK WITH SMOKY BLUE ONION SAUCE

Makes 2 Servings

- 2 steaks, 6-8 oz
- · 2 tsp avocado oil
- 1 tsp smoked sea salt
- 1 tsp pepper
- 4 Tbsp butter
- 1 medium yellow onion, finely chopped
- 4 cloves garlic, minced
- 1 cup heavy cream
- 1 (3.5 oz) pkg Rogue Creamery Smoky Blue Cheese, crumbled
- Black pepper, to taste
- Red pepper flakes, to taste
- Remove steaks from the refrigerator about an hour before you are ready to cook. Rub each with avocado oil, salt, and pepper.
- 2. Preheat a well seasoned cast iron skillet on high for about 4 minutes. When the skillet is hot, cook steaks for 4 minutes on the first side, until a deep golden brown crust forms. Flip with tongs or a spatula, and cook an additional 3 minutes on the second side, or until internal temperature reaches 130°F for medium rare. Remove from heat and allow to rest at least 10 minutes before serving.
- While the steak is resting, melt butter in a skillet over medium heat. Saute onion until golden brown and tender, about 7 minutes. Add garlic, cook until fragrant, about 2 additional minutes.
- 4. Stir in heavy cream and blue cheese, cook and stir constantly until cheese is melted and mixture is thickened and bubbly, about 5-6 minutes. Serve over hot masked potatoes and steak



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DRAGON FRUIT HIBISCUS LIMEADE

Makes 4 Servings

- 1/2 cup dried hibiscus petals (in the bulk department)
- 1 cup organic granulated cane sugar
- 1 cup filtered water
- 2 Pitaya Foods Dragon Fruit Smoothie Packs (or 8 oz fresh dragon fruit)
- 1 cup fresh lime juice (about 4-6 limes)
- · 2-3 cups filtered water
- In a small saucepan, stir together hibiscus, sugar, and 1 cup water over medium high heat. Bring to a low boil, reduce heat to medium low. Simmer for 12 minutes, or until syrup is slightly thickened. Allow to cool covered for 30 minutes, then strain out the hibiscus flowers. Store the simple syrup in a sealed container in the fridge until ready to use.
- 1. Place smoothie packs, lime juice, ½ cup hibiscus syrup, and filtered water in a blender. Blend until smooth. Taste and add more hibiscus syrup if desired. Serve over ice.









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ANNIE'S HOMEGROWN

SNACK CRACKERS

White Cheddar Bunnies Cheddar Squares

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CHICKEN CORN CHOWDER

Makes 4 Servings

- · 1 Tbsp olive oil
- · 1 yellow onion, chopped
- 1 leek, tough greens removed, thinly sliced
- · 4 cloves garlic, minced
- 1 cup dry white wine
- · 4 cups chicken broth
- 3-4 carrots, peeled and chopped
- 2 lbs yellow potatoes, chopped
- · 1 tsp poultry seasoning
- ¼ tsp thyme

- ¼ tsp sage
- · 2 tsp pepper
- · Salt, to taste
- 2 cobs corn, scraped (or 2 cups frozen corn)
- 1 lb leftover chicken, shredded
- 1 cup sharp cheddar cheese, shredded
- 1 cup heavy cream
- 3 Tbsp cornstarch

Heat olive oil in a large Dutch oven over medium heat. Sauté

onion until translucent and beginning to soften. Add leek

Add chicken broth, carrots, potatoes, poultry seasoning,

thyme, sage, pepper, and salt. Bring to a boil, reduce heat

up any browned bits. Bring to a boil.

Stir corn, shredded chicken, cheese, and heavy cream into the soup.
Whisk cornstarch into a couple of tablespoons of water and stir into soup. Simmer until

potatoes are almost tender.

thickened and bubbly, stirring

constantly, about 10 more

salad and crusty bread, or serve in a bread bowl.

minutes. Enjoy with a green

and simmer for about 20 minutes, or until

and garlic, cook and stir until fragrant. Stir in wine, scraping

· Handful parsley, chopped



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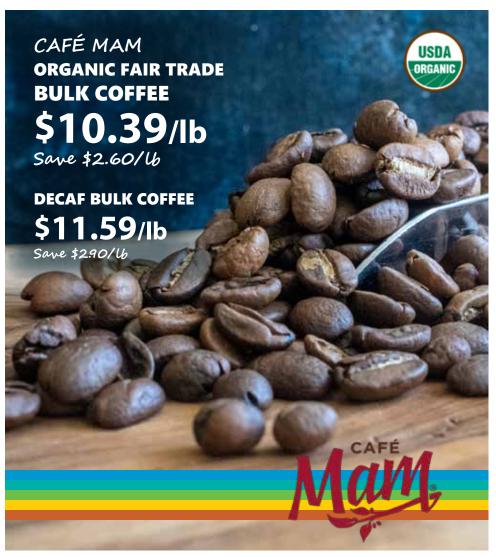


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Café Mam funds shade and fruit tree program



Union Majomut composting facility

THE CLIMATE CHANGE MITIGATION FUND: A RESOURCE FOR CAFÉ MAM FARMING PARTNERS

Few people are more aware of the immediate impact of global climate change than those whose livelihoods depend on farming small parcels of land. On steep hillsides in the biodiverse forests of the Sierra Madres in Chiapas, Mexico, the farmers who grow green coffee beans for Café Mam face enormous challenges. Increasing temperatures and changing precipitation patterns affect yields and leave coffee plants vulnerable to pests and disease. Unpredictable rainfall brings longer dry seasons and stronger deluges that erode the fertile soil. Threats to the health of this unique forest climate equally threaten the security of the income for farmers. As an acknowledgment of this reality, for every pound of coffee we purchase, we contribute an additional 10¢ to be used for projects the farmers decide may help mitigate the effects of climate change. These are examples of how our farmer cooperative partners have utilized these funds:

- The planting of over 3000 trees: Largescale shade and fruit tree planting efforts help maintain farming microclimates, prevent erosion, sequester carbon, and help diversify income for farmers.
- Composting facilities: The cooperatives are building composting facilities, biofabricas, to supply coop member farmers with rich vermiculture and compost tea utilizing the local microbiome.
- Solar power: Retrofitting cooperative processing and administration buildings to clean solar energy.
- Erosion control: Planting ground cover for improved soil health and erosion control.
- Education: Educational programs for rural farming communities focused on instilling a culture of protection and conservation of the incredibly biodiverse rainforest buffer zone they inhabit and in which the coffee is grown.

Since its inception in 2019, Café Mam's Climate Change Mitigation Fund has granted \$232,000 and counting, as we intend to continue the fund for all our coffee purchases going forward. Time and again our farmer partners have taught us that those with the closest relationship to the land have the most effective and remarkable solutions. We hope to continue to encourage the implementation of practical solutions for farming communities in Chiapas in a rapidly changing climate. None of these worthy projects would be funded without our customers. From the farmers and from us, thank you for making this possible!

To find out more about Café Mam's work with small producer organizations in Chiapas and Small Producer Certified (SPP) visit: https://cafemam.com/pages/about-spp

BULK DEPARTMENT DEALS

















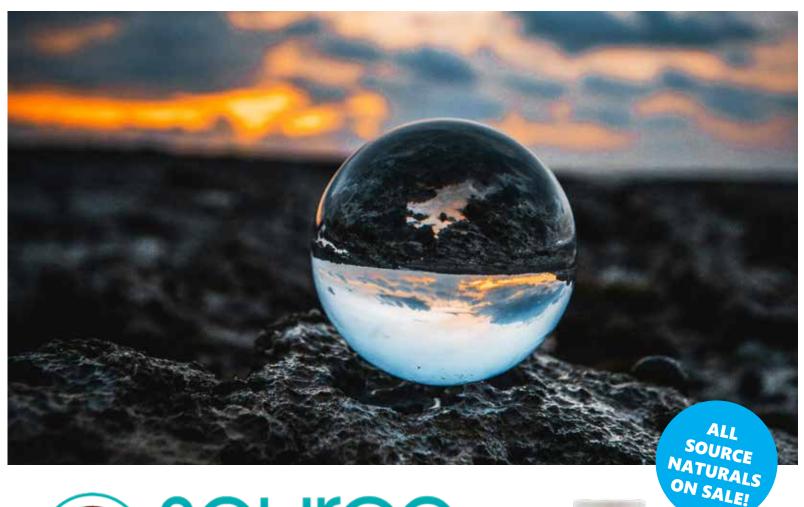














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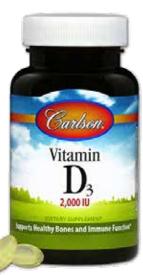
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