

IT'S A FUNDRAISER!  
FOR  
MEDFORD HSA  
SPONSORED BY:

HARVEST COFFEE  
ROASTERY  
EST. 2012

BANK & MAIN STREETS, MEDFORD, NJ 08055  
609-975-8484 WWW.HARVESTCOFFEE.COM

Harvest Coffee is a family-owned, small-batch roastery located in Medford, NJ. We pride ourselves in not only serving fresh, quality coffee, both beans and brewed, but also educating our customers about the art of coffee. We carry a rotating selection of coffee blends from carefully selected importers, and urge our customers to understand what they like about coffee so they can enjoy it as much as we do.

Our careful roasting process is what sets our beans apart. Our master roaster, Joe Johnston, roasts on the light to medium side, yielding a less bitter and more flavorful cup. Our final product, the cup enjoyed with friends and family at home, relies on brewing the right way – with the right ground consistency (fine to coarse), temperature, and time for the particular brewing apparatus. Let us know how you brew and we'll make sure you make a cup as delicious as we do!

Help support the MEDFORD HSA!  
Harvest Coffee is donating  
over 40% of the proceeds.

COFFEE

*16oz WHOLE BEAN OR GROUND TO YOUR LIKING!*

**BRAZIL CERRADO \$17**  
BODY: light | NOTES: smooth & nutty

**GUATEMALA \$17**  
BODY: medium | NOTES: chocolate & citrus

**BALI BLUE MOON \$18**  
BODY: full | NOTES: baker's chocolate & black  
pepper with hint of cedar

**SUMATRA TAKENGON \$17**  
BODY: medium-full | NOTES: baker's cocoa, black  
pepper, & licorice

**ETHIOPIA GERA ESTATE \$18**  
BODY: light | NOTES: lime & green apple with  
hint of chocolate

**SEASONAL DECAF \$18**  
BODY: medium | NOTES: chocolate

**TEA**  
\*\*\*NEW\*\*\* 2oz LOOSE LEAF TEA

**ENGLISH BREAKFAST (Organic) \$8**

**JOEY GREEN (Organic) \$8**

**CRANBERRY SPICE (Organic) \$8**

Wednesday, November 8, 2017

DELIVERY / DISBURSEMENT:

Friday, November 17, 2017

(Orders will be sent home with students.)

\*\*\*\*\*SEE ORDER FORM\*\*\*\*\*

KEEP UP THE BUZZ

 TWITTER:  
HarvestCoffeeNJ

 INSTAGRAM:  
HarvestCoffeeNJ

 FACEBOOK:  
HarvestCoffeeMedford

For absolute freshness, be sure to inform your customers that beans should be kept in a cool, dark, dry space (like inside a cabinet). Under these conditions, whole beans are guaranteed to remain fresh for 2-3 weeks, pre-ground for 1-2 weeks.

# HARVEST COFFEE

## ROASTERY

EST. 2012

WWW.HARVESTCOFFEE.COM

Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Teacher / Coach: \_\_\_\_\_

School / Group: \_\_\_\_\_

Brazil Cerrado	Guatemala	Bali Blue Moon	Sumatra Takengon	Ethiopia GERA Estate	Seasonal Decaf	English Breakfast TEA	Joey Green TEA	Cranberry Spice TEA	<p>All coffees are packaged by the pound (16oz) and can be ground specifically to different brewing devices (drip, K-cup, pour-over, French press, etc.)</p> <p><b>PLEASE INDICATE WHOLE BEAN OR BREW METHOD / GRIND CONSISTENCY.</b></p>	<p>FOR OFFICE USE ONLY</p> <p>CASH: _____</p> <p>CHECKS: _____</p> <p>TOTAL: _____</p>
\$17	\$17	\$18	\$17	\$18	\$18	\$8	\$8	\$8		

CUSTOMER NAME & PHONE	QUANTITY PER ITEM									WHOLE BEAN / GROUND	AMT PD
EX: John Anderson 609-555-1234		2				1			1	I-GH - Whole / I-GH - Chemex / I-DB - Drip	\$ 60.00
1											
2											
3											
4											
5											
6											
7											
8											
9											
10											
11											
12											
13											
14											
15											
GRAND TOTALS	BC	G	BBM	STA	EGE	DEC	EB-T	JG-T	CS-T	TOTAL # OF ITEMS SOLD:	
										TOTAL AMOUNT PAID: \$	

MAKE ALL CHECKS PAYABLE TO: Medford HSA - If you have any questions, please contact Jamie Adjemian at [jamie@harvestcoffee.com](mailto:jamie@harvestcoffee.com)