

GTNay News:  
The Harvest Is HERE!  
...and other news.

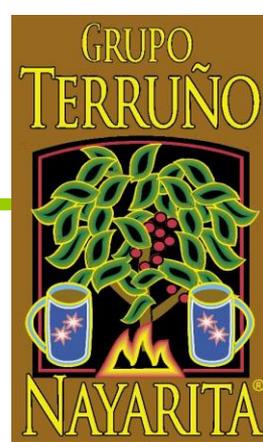
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# Summary

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- GTN's Harvest has finally begun. Nearly 200 tons of fruit have been received in the last 4 weeks!
- CAFEICO formally joins us with the potential to contribute nearly 4 containers yearly to the group.
- A Canadian barista visits us in Tepic; she believes the new TYC site will help promote our coffee to consumers
- Producers from Jalcocotan, a nearby community, are asking to join our group.



# Delayed Start Turns Into A Torrent!!

- We all thought we'd start seeing the first fruits of our labor much sooner, sometime in November, 2018. But this year's cool weather, so reminiscent of harvests 20 years past, has delayed ripening to mid-January.
- Gone is the gradual start of the harvest! It's here NOW! In the last three weeks we have received more than enough fruit for a container of coffee.
- Samples are now arriving; we start cupping this week.



Naturals drying at ARROCERA, GTNay's Patios in Compostela, Nayarit

# A New Organization Joins The Group

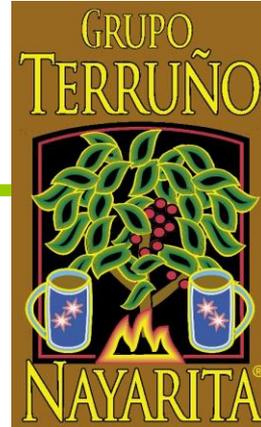
- Cafeticultores de Cordón del Jilguero, SPR de RL (CAFEICO), is a coffee producing society located in the community of Cordón del Jilguero, north of Tepic. CAFEICO formally joined GTNay this year.



- CAFEICO has 33 Producer members, it's own wet mill and a fledgling dry mill; the society is expected to be a strong contributor to the group.
- Besides avocados and bananas, many of CAFEICO's producers grow pineapples for agro-diversity



# Sydney Turner, Café Fantastico Barista, Visit



- We were pleased to host a visit from Sydney and Oliver. Sydney is part of the team at Café Fantastico, Victoria, BC, Canada, one of GTNay's most engaged customer associates.
- Sydney and Oliver had an opportunity to see and appreciate the work that goes into that shot of espresso from the coffee plants through the dry mill.
- Sydney was especially appreciative of the new TrackYourCoffee interface as a tool to better communicate the coffee's origin story with her customers.

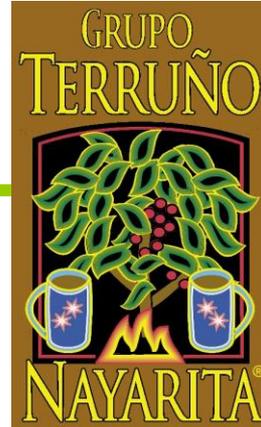


Arturo Altamirano, center, explains how PROCAA's first cherries are dried as Naturals on rooftops in El Cuarenteño



Jacob Frankel, GTN intern on the right, shows Oliver and Sydney how coffee is graded by aspect

# Jalcocotan Producers Ask To Join GTNay



- We were contacted by Jose Guadalupe Robles, treasurer of the Ejido in Jalcocotan, Nayarit (Ejidos are Mexican socio/political organizations similar to townships). He explained that many of their producers, a number of whom are now delivering coffee to our group as non-members, are interested in formalizing relations.
- As a result we had a formal, exploratory meeting in Jalcocotan's Salon Ejidal
- The meeting resulted in a preliminary agreement regarding fruit quality and the reception of coffee cherries.



Jim Kosalos, Marcela Ladron de Guevara and Benjamin Macias in Jalcocotan's Salon Ejidal, explain how GTNay operates



Preliminary agreements with Jalcocotan producers facilitate reception of Fruit in the week following our meetings.