



There is a Lot Happening at Source!

Benjamin Macias, benjamin@cafesumex.com

Marcela Ladron de Guevara, marcelals@cafesumex.com

Our New Biofabricadora

There's a great need in Western Mexico to restore the quality of the soil after years of a "green revolution" that promoted to small producers synthetic fertilizers and new high yield varieties that did not cup well.



That's why last month CAFESUMEX installed an Organic Soil Enhancement Facility ("Biofabricadora" in Spanish) behind our office in Tepic, Nayarit, Mexico.

Our focus is the restoration of exhausted soils and the health of the original coffee varieties.

Healthy plants produce better coffee and are better able to fend off pests and the coffee leaf rust.

Restoration of Exhausted Soils



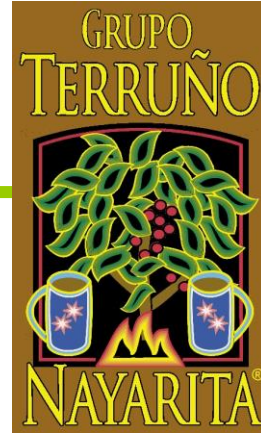
The biofabricadora will be run like a mini-enterprise within our organization, offering Grupo Terruño Nayarita producer members organic soil products to improve their farms!

Natural resources of Nayarit's forests, as fungi, bacteria, mycorrhizae, yeast, and other beneficial organisms will be fermented to create agro-ecological products that restore the soil and provide improved nutrition for the coffee plants



Experiment: New, Great Cupping Varieties

Marsellesa & Gesha variety seedlings behind our office in Tepic.



They were transplanted seven weeks before these photos were taken in October, and will soon be distributed to Grupo Terruño Nayarita's producer members !

Harvest Preparations

Planning for the imminent Harvest, members of the CAFESUMEX QA team meet to discuss the “red de acopio” (harvest network).



All aspects of the harvest must be planned. What percentage will be naturals, washed, honey? From where? Where will be this year's reception sites? Who will run them?

Our meetings now take place in the large, open air space behind our office right next to the new biofabricadora!

Coffee QA Internship With GTN

We are still looking for interns to participate in Mexico during the 2022 Harvest. If you want to spend four months studying coffee quality management while living and exploring the mountainous countryside of Nayarit, Mexico, send us your resume!

Note: The internship begins in January, 2022 and lasts four months; the exact end date is flexible. All candidates should be proficient in Spanish.



2019 Harvest intern Mengistu (middle) joined us from Ethiopia!



2019 Harvest intern Jacob (front right) participates in the organic certification trek.



2020 Harvest intern Jan, from the Czech Republic, rakes pergamino at the Piña Wet Mill.