

FUNDRAISING WITH

Backroads Coffee



We begin by using only 100 percent Arabica coffee beans, which are universally considered the world's finest. We also sample or "cup" coffee from every bag of beans we purchase. By roasting our coffee in small batches, and by cupping again, we further ensure consistency of quality from batch to batch. Finally, our coffee has no time to lose precious flavor.

Since 1987, we've been perfecting our roasting methods. Leave the art of coffee roasting to the experts!

OUR MISSION:

To Provide the Highest quality coffee at a fair price!

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800.634.4951 | www.backroadscoffee.com



BACKROADS COFFEE

SCHOOL FUNDRAISER

YOUR GROUP EARNS \$3.00 PER BAG ON EACH BAG SOLD!
NO MINIMUM ORDER

BREAKFAST BLEND

Perfect 'wake me up' blend – Medium/Dark

FRENCH ROAST

Deep, smoky flavor; smooth finish – Dark

HOUSE BLEND

Smooth blend; balanced and flavorful – Medium

COSTA RICAN

Known for a mild, clean, tangy taste – Medium

COLOMBIAN SUPREMO

Rich, full-bodied taste – Medium

HAWAIIAN BLEND

Extremely sweet and extremely smooth – Medium



CAFÉ HOTEL ROYAL

Lush, exotic, and vibrant – Medium

SUMATRA BLEND

Velvety, deep body and syrupy richness – Medium

50/50 BLEND

1/2 decaf, low acidic, stomach friendly coffee – Medium

COLOMBIAN SUPREMO DECAF

Silky richness, very fragrant – Medium

HAZELNUT

Full body with a hint of hazelnut – Medium

FRENCH VANILLA

Full body with a hint of vanilla – Medium

800-634-4951 – beans@backroadscoffee.com

All the best brewed coffees come from the Backroads of northern Wisconsin – Hayward, WI