



DRWakefield

EST. 1970

2024 Report

DRWAKEFIELD PROJECTS

An overview of the projects we support at origin



Certified



Corporation

Henry Clifford, Hutan Project, Ketiara Cooperative, Indonesia

DRWakefield

PROJECTS

DRW Projects are designed to help improve communities, environment and sustainability with our supply chain

'Doing the right thing' is a belief that has guided how we've worked in coffee for over 53 years. Since DRWakefield was established in 1970, our mission has been clear: to source quality coffee through sustainable, progressive and open relationships. Uncovering 'the right thing' has taken time. It has also taken us on a journey that has brought us to discover new ways of working, paving new paths along the way. Today, we call this the DRWay. Still a family-owned and independent business today, solid and long-lasting relationships remain at our heart. Our dedication to doing what is right is not merely a slogan—it permeates every aspect of our work. Our commitment to certifications such as Rainforest Alliance, Organic and Fairtrade, and our association with B Corp exemplifies this approach. Moreover, we believe in giving back to the communities we work with. Our projects have been running for over thirteen years.

They are designed to support local communities, promote economic growth, and safeguard the environment. Whether it involves empowering coffee producers or conserving natural habitats, each project is carefully tailored to address the specific needs of the community it serves. In 2024, we were excited to create the Crecer Fund in collaboration with Racafe, Colombia. We set up this Fund to further contribute to Racafe's Crecer Program, which we have been supporting for a number of years now, and we wanted to do something more. The funding for these initiatives relies on our customers and is made possible through various means, including a premium on select coffees or a percentage of sales. We are grateful to every roaster who commits to sourcing a DRW Project coffee. Every bag bought helps us develop a supply chain that makes a tangible difference in the areas most in need.

DRW Projects in Numbers

\$337,459 TOTAL

8 Projects

In total, we support eight active projects with partners at origin

13+ years

We've supported a wide range of work in origin since 2011

30+ Coffees

Our range of Project coffees continues to expand each year

8 Origins

Projects in Costa Rica, Colombia, Honduras, Sumatra, Ethiopia, Rwanda, Peru & PNG

18,900+ Bags

Bags of DRW coffee sold that include a project premium or percentage

2024

DRW Project premiums have raised just shy of \$94,000 through coffee purchases in 2024

Seedling Delivery, El Oso Project, Peru



Sumatra

HUTAN

Funding reforestation and development in tropical rain forests in Aceh, North Sumatra

Ketiara KOPEPI is a coffee cooperative based in Takengon in Aceh, Northern Sumatra. Established in 2009 by Rahmah Ketiar, the cooperative today has over 1158 members spread across 19 villages in Bener Meriah and Aceh Tengah. Ketiar is a community-minded cooperative that is always looking to improve, innovate and instigate positive changes in the local community. Many workers and members are young compared to other cooperatives in the region, and over 70% are women. Ketiar ensures high prices for cooperative members, offers training to producers on applying organic fertilisers, and even holds aerobic fitness classes.

The Hutan Project was introduced in 2021 in partnership with the Ketiar Cooperative in Aceh, North Sumatra. The project aims to preserve and protect the local forest in Aceh province, known as the Leuser Ecosystem, home to some of the richest diversity on the planet. The Leuser Ecosystem is the only place where the Sumatran elephant, rhino, tiger and orangutan can still be found in one area. However, the forest is under threat from deforestation for palm oil cultivation. The Hutan project funds the planting of native trees, which helps contribute to the three pillars of sustainability identified by coop leader Rahmah Ketiar: environmental, social and economic.

7,580

Native trees planted
between 2021 and 2024

13

Varieties of tree planted
throughout 17 villages

70%

Of cooperative workers
and members are women

Fundraising

\$19,180 TOTAL

2021 & 2022

\$4,233 raised and 2,448
native trees planted

2023

\$8,995 raised and 3,475
native trees planted

2024

\$5,952 raised and 2,736
native trees planted



Ketiara Cooperative Members, Pandangan Mata, Aceh

Hutan

IMPACT

Each bag of Hutan coffee includes a 10 c/lb Project Premium, which goes directly towards the Hutan fund

The Hutan Project funds the planting of indigenous trees to help protect the native forest. Currently, twelve villages benefit from the Hutan Project. Thirteen native tree species have been selected for the Hutan Project, each hand-chosen by Rahmah. These include a mix of shade trees, such as the Mindi tree, commonly known as Chinaberry or Indian Lilac, a fast-growing variety perfect for shade protection, creating good conditions for coffee cultivation and the Trembesi tree, also known as 'Rain Trees', which grow to a height of 15-25 metres. Native fruit trees include Terong Belanda (tomato tree), Mulberry, Avocado, Banana, Orange, Durian and Fig.

Ketiara Cooperative members profit from the native fruit and shade trees in three main ways: reforestation creates resilient ecosystems, retains water and develops microclimates and shade for quality coffee to grow, whilst fruit trees provide extra income. Tree planting also brings the community together, encouraging local heritage and increases diversity. In the Hutan Project's first three years, Ketiara planted a total of 5,923 trees. In 2024, an additional 2,736 trees (46% ↑) were planted using the premium, each contributing to Rahmah and Ketiara's aim to plant a final goal of 1 million trees. The fund is also used to cover the cost of distributing the seedlings and visits from the field team.

ASSOCIATED COFFEE

Hutan

A wet-hulled coffee that tastes like chocolate, brown sugar, lemongrass and pineapple



Ketiara members, Aceh



Hutan Project shade trees and coffee, Pandangan Mata, Aceh



Rwanda

KININI

Helping displaced young people and women in rural Rwanda through education and health care in Rulindo District, Rwanda

A New Beginning is a charity established and managed by Malcolm Clear and Jaqueline Turner. Working in the Rulindo District in Northern Province, Rwanda, A New Beginning helps Rwandan citizens, mainly widows and orphans, who were displaced during the 1994 genocide and resettled into uncultivated savannah by the Rwandan government. During its first few years, the charity built a school and health post in Musenyezi to provide fundamental rights to education, healthcare and well-being for the Rulindo community. Between 2011 and 2013, continued focus on education, health, training and income generation increased the pace of economic development to the point of self-sufficiency and self-governance within five years of project launch.

The area of Rulindo has advantageous conditions and land for farming crops, particularly coffee. Recognising this, in March 2012, Malcolm and Jaqueline established R & B Import Export Ltd to increase regional development and help coffee production in the region. Collaborating with the local Rulindo district government, R&B Import Export Ltd built the Kinini Washing Station to support smallholder coffee producers in the vicinity, investing in local infrastructure and half a million coffee seedlings. Partnering with more than 633 local producers growing coffee on 252 hectares of land in Rusiga and Mbogo Sectors, the Kinini project guarantees land for farmers for at least 30 years, providing income and economic security for years to come.

10%

of profit made at Kinini is
donated to A New Beginning

633

local producer partners
in Rulindo District

30

year land guarantee
for coffee farmers

Fundraising

\$40,100 TOTAL

2018 - 2021

\$20,900 raised for community
centre and school development,
organic training and composting

2022 & 2023

\$9,600 raised to fund the
building of new metal raised
beds and staff accommodation

2024

\$9,600 raised to improve staff
accommodation and fund girls'
studies

Students of A New Beginning school, Kinini, Rwanda



Kinini

IMPACT

10% of the price paid on coffee produced at the Kinini Washing Station is donated to projects coordinated by A New Beginning

DRW Projects supports A New Beginning through purchase premiums on associated coffees, with 10% of the price paid on coffee produced at Kinini Washing station donated to the charity. Over the years, these funds have helped the local community by refurbishing a local health centre, constructing a community centre and two new classrooms for the school. Today, around 300 pupils, aged 4 to 11, attend school, and A New Beginning sponsors the five most deserving pupils through university education if their grades allow. Donations have also supported coffee production by helping to form six women and three mixed coffee cooperatives, training in organic farming practices, planting over one thousand coffee seedlings, providing animals for manure, technical and worm compost training, and improving water treatment facilities to increase processing sustainability. In 2018, the DRWakefield Full Circle event raised enough money to build roasting facilities at the Washing Station, enabling farmers to cup coffee and better understand quality and improvements.

In 2023, adverse and unpredictable weather caused by climate change created heavy rains in Rwanda, so A New Beginning has begun to redirect funds in reaction to this. The heavy rains make it hard to dry coffee properly and damage traditional wooden raised beds. Rather than constructing parabolic dryers as other cooperatives have in the area, which Kinini deem produces lower quality coffee, A New Beginning has invested in more sturdy and weather-resistant metal raised beds. The 2023 funds also helped build housing at the washing station for workers, saving them the 1.5-hour round trip to the site during harvest. In 2024, the funds raised were used to support several community-focused initiatives. Improvements were made to staff accommodation at the washing station. The fund is also sponsoring the university education of one farmer's daughter and covering the schooling and healthcare costs of another. Additionally, a micro-fund was created to help farmers purchase livestock, providing both a source of food and a supply of organic manure that can be used as fertiliser on coffee and other crops.

ASSOCIATED COFFEE

Kinini Rebero

A washed process coffee that tastes like black tea, honey, lime and blackberry

Kinini Natural

A natural process coffee that tastes like watermelon, strawberry and vanilla

Cocatu AA

A washed process coffee that tastes like pink grapefruit, pear and redcurrant

KCRS Women's Coop

A washed process coffee that tastes like peach, orange, apricot and tea rose



Jaqueline and Jan at KCRS, Kinini, Rwanda



Peru

EL OSO

Supporting the conservation of the Santuario Nacional Tabaconas Namballe nature sanctuary, Peru

Cooperativa Agraria Frontera San Ignacio (COOPAFSI) is a coffee cooperative in San Ignacio, Cajamarca, northeastern Peru. COOPAFSI was founded in 1968, and a women's committee was formed in 2012. Today, COOPAFSI has 432 members, of which 100 are women, who farm coffee across La Coipa, Huarango, Tabaconas, and San Ignacio. COOPAFSI approaches coffee farming with a philosophy of "develop[ing] competitive, sustainable agriculture with a sense of belonging and entrepreneurial capacity". This approach creates a culture amongst coffee growers working in the protected natural areas in the region to protect nature and wildlife in danger of extinction. The El Oso project was established between DRWakefield and COOPAFSI in 2020 to help

conserve forests near coffee-growing areas in the Santuario Nacional Tabaconas Namballe nature sanctuary in San Ignacio. The El Oso project has two primary goals: to improve economic sustainability by creating consistent high-scoring organic micro-lots that bring extra premiums to cooperative members and to contribute to the region's environmental development. COOPAFSI uses the El Oso fund in partnership with SERNANP (National Service of Protected Natural Areas), contributing to reforestation that will help diversify the ecosystem, expanding the natural habitat for local wildlife, such as the sanctuary's 186 species of birds, 13 species of amphibians, and endangered mammals such as the tapir andino and the spectacled bear, for which El Oso is named.

432

associated producing
members in Northern Peru

124

square miles of national
park protected

186

species of bird live in
the national park

Fundraising

\$16,320 TOTAL

2020 & 2021

\$5,019 raised for wildlife monitoring,
clean water tanks & staff, technical
training and seed distribution

2022 & 2023

\$4,495 raised for metal roofing, solar
canopies, fermentation tanks, and to
support COOPAFSI and SERNANP's work

2024

\$4,406 raised for solar
tents and seedlings



Distribution of solar canopies, COOPAFSI, Peru

El Oso

IMPACT

For each coffee associated with the El Oso project, a 5 c/lb premium is added which goes directly to COOPAFSI

Since its launch in 2020, the El Oso project has supported COOPAFSI in advancing environmental conservation, sustainable farming, and improved coffee quality. Early funding enabled partnerships with SERNANP to install wildlife monitoring systems, purchase clean water tanks, and deliver workshops on ecosystem management. Thousands of native trees were planted along coffee plots and sanctuary borders, helping to restore local biodiversity and soil health. In 2023, the focus shifted towards quality improvement and processing infrastructure. El Oso funds supported the purchase of metal roofing for composting stations, allowing producers to turn coffee cherry and household waste into organic fertiliser. This reduced dependency on external inputs while enhancing soil vitality. Members also received solar canopies and anaerobic fermentation drums to improve drying consistency and flavour clarity.

Improved coffee varieties, including Imperial, Parainema, and Yellow Catuai, were distributed to help producers achieve higher yields and better cup profiles. The most significant developments came in 2024. COOPAFSI used El Oso funds to distribute 25,000 Parainema seedlings across the cooperative. Additionally, 50 solar tents each measuring 8 by 10 metres, were supplied to producers in Cesara and San Antonio de Pajon. These tents enable coffee to be dried in a controlled environment, protecting it from increasingly erratic weather conditions. Unlike patio drying, which leaves beans exposed to the elements, solar tents reduce the risk of uneven fermentation, helping to preserve quality and consistency. For producers, this means better coffee, stronger market access, and greater climate resilience, all supported through the ongoing success of the El Oso project.

ASSOCIATED COFFEE

Tapir Andino Yellow Honey.

A yellow honey processed coffee, with notes of caramel, peach, blackberry and pomegranate.

Tapir Andino Red Honey.

A red honey processed coffee that tastes like grapefruit, strawberry, pineapple and raisin.

El Oso

A washed process coffee that tastes like blackberry, honey, cherry, and caramel

La Osa

A washed process coffee that tastes like apple, apricot, caramel and cherry

Los Amigos Del Oso

A washed process coffee with notes of chocolate, butterscotch, blackberry and redcurrant.



Distribution of coffee seedlings, COOPAFSI, Peru



Costa Rica

COMMUNITY LOTS

Supporting coffee-producing families and worker communities in the Tarrazú coffee region, Costa Rica

Coope Tarrazú is a cooperative founded in 1960. Today, it has over 5000 producer members but is still managed by producers and has a board of directors who grow coffee. The cooperative offers a comprehensive service package to partners, including credit, preferential price payment, technical assistance, agronomy support, organic fertiliser and technical training. During the last 15 years, the number of partners has increased by 50% and production by 70%. To help with this growth and to assist with community development in Tarrazú, DRWakefield has contributed to a Community Project since 2011 through coffee purchases. This money has helped improve local infrastructure and community development by funding health centres and schools and supplementing producer income.

Tarrazú is now a booming coffee-growing region. Around 19,000 pickers come to the area during harvest time, of which 10,000 will pick for Coope Tarrazú. In 2019, Coope Tarrazú initiated a new project called Casas de La Alegria, or Houses of La Alegria. Located on the cooperative's farm, Casas de La Alegria is a social responsibility project aiming to provide better living conditions for agricultural migrant workers and their children. A Casa de la Alegria is a care centre for children of coffee pickers who migrate with their families to the coffee farm from surrounding regions. During the three-month picking period, as their parents work on the farms, children are provided with dignified care, nutrition and recreation, helping to prevent child labour and safeguard against risks.

Fundraising

\$115,890 TOTAL

2011 - 2016

\$49,500 raised for community and infrastructure

2017 - 2023

\$58,140 raised to supplement producer income

2024

\$8,250 raised for Casa de La Alegria and producer income



Members receive trees donated by SINAC, Tarrazú, Costa Rica

Community Lots

IMPACT

DRW Projects has helped raise over \$115,000 to support Coope Tarrazú's community work since 2011 through premiums paid on associated coffee

Since its conception in 2011, the Coope Tarrazú Community Lots project has aimed to support the coffee-producing communities within the Tarrazú region. In its first four years, project funds were directed towards various community initiatives such as repairing local roads and bridges, constructing a playground, aiding schools, helping to repair a health centre, and improving water supply. This work yielded surprising results, which saw a reversal of young people leaving the area for work. As local infrastructure gradually improved, between 2015 and 2018, funds were allocated towards improving producer income, with \$30,540 additional income supporting producers in the three years. Since 2019, the Community Lots project funds have been divided between two projects.

Around 75-80% of the funds have continued to supplement producer income, while 20-25% has helped fund the Casa de la Alegria project, introduced in 2019. A Casa de la Alegria is a care centre for children of coffee pickers who migrate with their families to the coffee farm from surrounding regions. During the three-month picking period, as their parents work on the farms, children are provided with dignified care, nutrition and recreation, helping to prevent child labour and safeguard against risks. Since the Casa de la Alegria started, the Community Lots fund has helped build 19 Casa de la Alegria houses, employing 51 staff and caring for over 700 children between 0 and 12 years old.



ASSOCIATED COFFEES

San Lorenzo

A washed processed coffee with notes of caramel, plum, black tea and orange, and a natural process that tastes like blueberry, maple syrup and papaya

San Francisco

A washed process coffee that tastes like apricot, milk chocolate and grapefruit, and a natural processed coffee that tastes of strawberry, rum and mango

La Trinidad

A honey process coffee that tastes like honey, coconut, apple and raspberry

La Laguna

A washed process coffee that tastes like elderflower, strawberry and peach, and a honey processed coffee with notes of grape, blackberry and lemon

El Canet

A washed process coffee that tastes like plum, blood orange, peach and honey



Casa de La Alegría, Tarrazú, Costa Rica

Ethiopia

SWEET BERRY

Helping to fund the Village Pure Water Project, an initiative providing clean drinking water to the coffee farming communities in Ethiopia

The Village Pure Water Project was established in 2021 through a partnership between DRWakefield and Shochoch Trading, a coffee, honey, and spice exporter based in Ethiopia's South West. The project was developed to support farming communities in the Bench Sheko zone, where coffee producers and their families relied on untreated rivers and springs for drinking water. In Ethiopia, where four in ten people lack access to clean water, the consequences are severe: up to 80% of communicable diseases are linked to poor water and sanitation, and over 70,000 under-five deaths each year are caused by diarrhoea resulting from unclean water and inadequate toilets.

The Village Pure Water Project aims to address these challenges by building clean water wells, reducing preventable illness, and improving health and well-being in coffee-growing communities. More recently, the project entered a new phase through a partnership with BNT Coffee, an exporter operating in the south of Ethiopia. While the project's mission remains the same, BNT's regional expertise and logistical support allow it to reach new communities facing similar water insecurity. By continuing to install clean water infrastructure in these underserved areas, the Project helps safeguard health, strengthen livelihoods, and build long-term resilience across the coffee landscape.

1000+

family members with clean water access

30

local staff members employed

4

villages involved in the clean water project

Fundraising

\$25,926 TOTAL

2021 & 2022

\$10,582 raised to help build a clean water well in Miyah and Janchu village

2023

\$4,233 raised to help build a clean water well in Bakbas Village

2024

\$11,111 raised to help build a clean water well in Idido Village

Pure Water Supply Project completion plaque, Miyah Village, Ethiopia



Sweet Berry

IMPACT

For every bag of Sweet Berry coffee DRWakefield purchases, a 10 cts/lb premium is added to help fund the Village Pure Water Project

To date, premiums total \$25,926. The funds raised is then directly used to build clean water wells for local villages that are involved in the production of coffee. To do this, our partners on the ground communicate with the local district administrators and the Water Development department to understand the local requirements for clean water and presents a proposal for a new fresh water well. Then, materials such as cement, pipelines and stones are purchased, employing around ten local engineers and workers to construct each well.

The clean water wells are not only accessible to coffee producers but can also be used by the local community, school students and church members. In 2021, Sweet Berry premiums totalled \$2116, which funded a clean water well in Miyah Village, benefiting 300 families. In 2022, \$8466 was raised to build a second clean water well in Janchu village, helping an additional 250. In 2023, the project raised \$4233 to build a well in Bakbas village, reaching a further 80 families and 400 community members. In 2024, \$11,111 was raised for the Idido Village where a pipe is being built to provide the village with clean water.

ASSOCIATED COFFEE

Sweet Berry Yirgacheffe Natural

A natural process coffee that tastes like pomegranate, chocolate, peach and lychee

Sweet Berry Yirgacheffe Washed

A washed process coffee that tastes like bergamot, orange zest and peach yoghurt



Shochoch staff and community members, Janchu Village



Clean Water Well, Idido Village, Ethiopia



Honduras

ABEJA HONEY

Supporting beekeeping as a means to income diversification for coffee producers in Capucas, Honduras

Beekeeping is a harmonious addition to coffee farming. While Arabica coffee is self-pollinating, bees still play an essential role. A 2021 study found that insect pollinators, including bees, may be responsible for up to 16% of the Arabica cherry yield. The presence of pollinating bees not only helps boost the coffee crop, but also increases the environment's biodiversity, supporting the growth of other plants, which in turn provide shady conditions ideal for coffee. Bees also provide numerous benefits to people and communities. They increase the yield of coffee and other fruits and vegetables, and provide another income source through honey. The Abeja Fund is a beekeeping project established in 2021 in partnership with Cooperativa Cafetalera -

Capucas Limitada (Capucas) in Honduras. Capucas's goal is to support 150 new beekeepers in the cooperative and engage young people in the region. The project provides apiculture training and builds beehives directly on coffee farms, with two types of bees introduced: the European *Apis Mellifera* and the native *Apiade Meliponini*. More recently, producers have also begun working with African bees, known for being aggressive but highly productive. Around 50 producers are now involved, each managing an average of 25 hives. The honey produced is sold in local supermarkets, generating consistent supplementary income. As Capucas general manager Omar puts it, "the money is in the flowers."

50

coffee producers have become beekeepers

\$400

per month extra income for each coffee farm

25

beehives will be built for each beekeeper

Fundraising

\$33,604 TOTAL

2021 & 2023

\$18,564 raised to kickoff the project and train local beekeepers

2023

\$6,827 raised to continue production and training and market the sale of honey

2024

\$8,204 raised to continue production and training and market the sale of honey



Abeja Honey

IMPACT

For every bag of an associated coffee purchased by DRWakefield, a 22 cts/lb premium is included towards the Abeja Honey project

In 2021 and 2022, the Abeja Honey project premiums totalled \$18,573. Over the project's first two years, the fund was used to build beehives on coffee farms using local materials and deliver training to cooperative members. The project has focused on women and young people in the area. Those producers already keeping bees benefit from introducing new and better hives, whilst new beekeepers learn skills and gain financial independence. Often young people in coffee-growing communities feel disenchanted with the difficulties of growing coffee. They will consider leaving their communities for cities, searching for a different life. An exciting result of this project has been the engagement with the young community.

Beekeeping provides an opportunity for young people to learn inside their community and develop expertise in a skill which helps safeguard their financial future and the future and prosperity of their environment. In 2024, the Abeja premiums totalled \$8,204. This money was distributed between beekeeping equipment and materials, manufacturing of bee hives, technical assistance for producers and marketing of honey. With monthly honey sales now reaching 700 bottles, the Abeja Honey Project is growing into a model that strengthens livelihoods, builds environmental resilience, and keeps younger generations meaningfully connected to coffee farming communities.

ASSOCIATED COFFEE

Abeja Honey.

A honey process coffee that tastes like pineapple, rum, dried apricot and papaya

Armadillo Anaerobic

An anaerobic honey process coffee that tastes like raspberry, mango and blueberry



Beekeeping Boxes, Capucas, Honduras





Papua New Guinea

SIMBU B GRADE

Supporting communities and social development in the Simbu Province,
Papua New Guinea

Kongo are an independent exporter based in Simbu Province, founded and managed by Simbu local, Jerry Kapka. Established in 1990, Kongo buy parchment exclusively from smallholders within the Simbu Province and work closely with producing communities to help elevate quality. Kongo to pay a minimum of 20% above market rate for all the parchment they purchase, with a further 60% available in quality premiums. As a result, producers want to sell coffee to Kongo Coffee and continue

to invest in quality to achieve higher prices. Part of this process means investment in infrastructure and education. As such, Kongo are constantly developing community focused projects to enable smallholders to flourish. DRWakefield wanted to help support this initiative, and so introduced a 10cts/lb premium in the first year, followed by 5cts/lb in subsequent years, on every bag of Kongo B Grade to contribute to community action projects as decided by Jerry and the team.

35+

years of investment by
Kongo in Simbu Province

20%

above market rate for all
Kongo purchase

7

primary schools funded
by Kongo Coffee

Fundraising

\$10,714 TOTAL

2023

\$3,307 raised to support Jerry's
social projects in Simbu Province

2024

\$7,407 raised to support Jerry's
social projects in Simbu Province



Jerry Kapka, Founder of Kongo Coffee

Simbu B Grade

IMPACT

For every bag of Simbu B Grade DRWakefield purchases, a 5 cts/lb premium is donated to the Kongo Project

In March 2024, DRWakefield spent 3 days in Simbu Province where Kongo are based. The admiration for Jerry and the Kongo team was overwhelming. At every opportunity, buying partners and producers were keen to talk us through how Kongo had invested in the province. We visited 1 of 7 primary schools in Simbu that had been funded by Kongo Coffee to enable the children of contributing producers to access education. Villagers told us how Kongo was always on hand to repair damaged bush tracks to ensure rural areas remained connected. After 3 decades of investment and education, Kongo now purchases 80% of the coffee produced in Simbu.

Improvements have come through the installation of raised drying beds, moisture monitoring, the distribution of pulpers and education on cherry picking at optimal ripeness. Jerry has even built 3 transmitters in the province to provide phone, TV and radio signals. The strong foundations on which Kongo is built are clear to see, and these foundations are made stronger by this project coffee. The money raised for this project in 2024 is currently going towards extending one a the primary schools. The plan is to build a second story onto one of the classrooms, giving the children attending more space to learn. Jerry is committed to improving the facilities for local children to get a better education.

ASSOCIATED COFFEE

Kongo Simbu B Grade

A washed process coffee that tastes like chocolate, toffee, orange and wine



Coffee gets loaded at the Kongo Coffee Warehouse



Colombia

CRECER

Supporting sustainable farming practices on smallholder coffee farms in partnership with Racafe, Colombia

The Crecer Program is Racafe's grassroots sustainability initiative, launched in 2020. DRW were the first to get involved, purchasing the very first container of Crecer coffee in 2022. The program promotes sustainable practices across Racafe's supply chain, with the aim of conserving natural ecosystems and improving the livelihoods of coffee producers by supporting sustainable income generation through growing coffee. To be part of the program, farms must first undergo a thorough assessment by Racafe's field team. This assessment covers 21 sustainability indicators across three core pillars: environmental, social, and economic. Findings are recorded in a dedicated field notebook, which also serves as a tool to create a tailored improvement plan with the farmer.

These plans are central to Crecer's mission of continuous development and are updated and monitored on each visit. The field notebook acts as a shared tool for accountability and empowerment. It helps farmers track their own progress while allowing the field team to provide relevant guidance and support. Crucially, the team works with farmers, not for them, offering the knowledge and tools needed to make lasting improvements themselves. This farmer-first approach sits at the heart of Crecer's philosophy. A small premium is included in the price of Crecer coffees, typically ranging from 3–10 c/lb. These funds are used primarily to support the field team's ongoing work across the country. The premium is not fixed, and so the total raised for the program is an estimate.

2,188

producers associated with the program

5,060

visits to the farm by the field team

40

compost pits built from the funds raised by DRW

Fundraising

\$52,845 est TOTAL

2023 - Program

\$15,000 (est) raised to help Racafe field workers continue their work with the Crecer Program

2024 - Program

\$29,000 (est) raised to help Racafe field workers continue their work with the Crecer Program

2024 - Fund

\$8,845 raised in the Crecer Fund put towards building compost pits



Grecer Bolivar, Racafe, Colombia

Crecer Project

IMPACT

DRW helped raise \$15,000+ in 2023 for the Crecer Program. In 2024, we did contribute a further 2 cts/lb premium towards the Crecer Fund

Throughout 2023, Racafe continued expanding the Crecer Program across its supply chain, focusing on regions such as Antioquia, Suarez, Quindio, and Viani. As a result, fully verified Crecer coffees from these regions are now available for purchase, reflecting the growing reach and credibility of the initiative. Recognising the strength of Crecer's values, particularly its farmer-led approach and focus on practical, sustainable change, DRWakefield decided to deepen its involvement. In partnership with Racafe, we launched the Crecer Fund at the end of 2023. From 2024 onwards, every pound of Crecer coffee purchased by DRW includes a 2 usc/lb premium that goes directly into the fund. The fund is designed to be responsive, backing projects identified directly by farmers during their Crecer assessments.

In its first year, it supported the construction of composting pits on multiple farms. These pits allow producers to transform on-farm organic waste into nutrient-rich compost, reducing dependence on external inputs and improving soil health, in turn, supporting better yields. What made this project especially valuable was the training that came with it. Farmers received hands-on guidance in how to construct and use the composting pits effectively, equipping them with skills that will benefit them far beyond the life of this project. This aligns with Crecer's core ethos: empowering farmers to make lasting, self-driven improvements in sustainability and productivity. We are proud to contribute to a program that sees sustainability not as a one-off intervention, but as an evolving journey driven by those at its centre, the producers.

ASSOCIATED COFFEE

El Eden

A washed process coffee that tastes like caramel, hazelnut, peach and watermelon

Viani

A washed process coffee that tastes like molasses, mandarin and caramel

Suarez

A washed process coffee that tastes like citrus, lemon and cane sugar

Bolivar

A washed process coffee that tastes like green apple, apricot, pear and orange

SWD Excelso Crecer

A swiss water decaf washed process coffee that tastes like figs, chocolate, red fruit and caramel



Hannah Wakefield on Finca Santa Rosa, Viani, Colombia

