

DECEMBER 2018



INGA COMMUNITY



THE INGA COMMUNITY IS ONE OF many native communities living in remote regions of Colombia. From 1990 to the early 2000's, they found themselves victims of atrocities inflicted by guerilla forces seeking the financial benefit from the trade of cocaine and heroin. Colombians, in general, were afraid to travel freely in many parts of the country, but the southwestern portion of the country was particularly bad. Around this time, kidnapping and extortion by guerillas were rampant. This left the remote indigenous communities like the Inga in Nariño out of reach of anyone to help.

Persident Álvaro Uribe Vélez, following up on years of incremental changes and failed peace treaties, was able to establish the Democratic security and Defense Policies. These made travel and commerce safer for Colombian citizens. This was a major change in the security in the remote regions, like Nariño, where indigenous communities did not have the government support and protection. In the early 2000's, the Colombian and the United States governments established the Buffer Zone Program, which helped transition crops, establish security, improve agricultural practices, and restore indigenous cultural knowledge and practices.

You might be asking, "Why the history lesson?" Well, this safety and security can be taken for granted. These security and stability changes have a significant impact on the people of those communities. That security and stability brings income into these communities, builds schools, restores government, and restores infrastructure that help to promote a healthy community. So what is in your cup? It's a little overwhelming to think about everything that went into this coffee. This inspires and motivates us to keep improving and forming relationships with the communities that produce our coffee.



WORDS: Andrew Timko

PHOTOS BY: Ally Coffee

PHOTO: Some of the members of the Inga community at Aponte.

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COUNTRY:	Colombia
REGION:	Aponte Community, Nariño
ALTITUDE:	2150 MASL
PROCESS:	Honey
HARVEST:	April - June 2018
VARIETY:	Caturra
IMPORTER:	Ally Coffee

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 2
WE TASTE:	molasses, cocoa, raisin, strawberry

