Choose from the following options to complete your customized itinerary:

**MARKET SCAVENGER HUNT**—Your mission is to brave the Antigua market and find all the food and assorted items we’ll need for dinner tonight. You’ll have a list, and enough cash to buy everything on the list. You may have to be a shrewd negotiator to get everything under budget, but that’s part of the market experiences. In addition to the dinner items, you can gain points by completing the rest of the tasks on the list!

**A DAY IN THE LIFE OF A COFFEE FARMER**—Rising with the sun just like any farmer in cooperative, you’ll start your day with a beautiful hike in the folds of Volcan Agua. The morning will be spent picking coffee side-by-side with farmers from the community, while learning about the agricultural aspects of growing coffee. Then you’ll go back to the farmer’s home for a well-deserved lunch! The rest of the day you will learn about the production of coffee from bean to cup— even processing and enjoying some of your own!

**CONSTRUCTION**—Projects will vary from trip to trip, though you can bet there will be some concrete mixing. Community members request different projects for home improvements; this could be anything from building a drying patio for coffee or replacing corn stalk walls with cinder blocks.

**ARTISAN WORKSHOPS**—The artisan will run a workshop, teaching the group how to make the product that they have based their small business on. At the end of the workshop the group will have a better understanding of the work involved in the artisan’s craft, and each person will have their own piece to take home. We offer the following workshops: textiles, burlap, carpentry, peanut butter and iron work.

**PEPIAN WORKSHOP**—Now is your chance to try your hand at making Guatemala’s national dish— starting with a live chicken! You’ll roast and grind the spices and peppers, and even make some tortillas. It’s a chance to see what it’s like to cook a meal without the many modern conveniences we take for granted.

**AGRICULTURAL WORK**—Learn first hand how much work goes into growing coffee. Join a cooperative member for a day of work in the fields and get your hands dirty. Whether you’re picking coffee, preparing baby coffee plants, planting new trees, pruning shade trees, or cleaning fields you can be sure that you will gain a new appreciation for the hard work of the cooperative farmers.

**ANTIGUA TOUR**—Our tourism coordinator will show you the highlights of this beautiful city. Starting at the Central Park, you’ll hike up to the cross on the hill for a stunning view of the old colonial capital, then see some Spanish ruins, stop by a museum or two, and finish the day at an artisan market. It’s your chance to be a little touristy during a week of hard work and learning.

**FREE DAY**—After a week of hard work, you’ve earned a day off! Hike an active volcano, explore the Mayan ruins of Iximche, or relax on the shores of Lake Atitlan.

Contact us at servicelearning@dlgcoffee.org or check out our website www.dlgcoffee.org
ACTIVITY DESCRIPTIONS

Choose from the following options to complete your customized itinerary:

**COFFEE CHAIN GAME**—Through a role playing activity, learn about the different actors in the global coffee trade, how they benefit (or don’t) from this global commodity, and get a sense of the dynamics and inequities of modern trade.

**COFFEE PROCESSING WORK**—Take a visit to the San Miguel Escobar dry mill and work alongside farmers at the trilladora to remove the parchment layer from the coffee beans to produce green coffee. Next comes the important job of sorting the beans to be sure you’re left with the highest quality product. Finally, visit the roaster and help prepare coffee bags to distribute locally.

**CUPPING**—Ever wonder what exactly makes an excellent cup of coffee? Experience a catación, or cupping, to understand how coffee is professionally evaluated - you’ll use all of your senses!

**BREW METHODS**—Here’s your chance to be a barista in your own kitchen! Learn how to prepare coffee using a variety of brew methods. See how flavor notes and textures change and decide which brew is for you! Brew options include a Bonavita, Chemex, French Press, Moka Pot, and more!

**ANTIGUA FINCA VISIT**—Visit one of the larger coffee plantations surrounding Antigua to get a glimpse of coffee production at the industrial scale. See the finca’s depulping, washing and drying facilities and hear from other coffee experts.

**ANACAFE SITE VISIT**—Take an excursion to Anacafé, the Guatemalan National Coffee Association. Learn about coffee’s role in the economy, standards and regulations that must be met and the technical support and resources that Anacafé provides to Guatemalan producers.

**VISIT THE SANTA ANITA COOPERATIVE**—If you would like to extend your trip by a few days you can have the opportunity to visit another cooperatives that De la Gente works with. Located in the Quetzaltenango Department, Santa Anita is a small cooperative with a rich history. You’ll gain a new perspective about the lives of Guatemalan coffee farmers through agricultural work with the cooperative members, homestays with families in the community, a history talk with Rigoberto - cooperative President, and a nature hike to waterfalls in this unique community.

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ARTISAN WORKSHOP DESCRIPTIONS

Choose from the following options to complete your customized itinerary:

MAKE YOUR OWN PEANUT BUTTER—Learn about the basics of peanut farming first hand and discover the trick for easy peanut shelling from Lidia and Lilian, daughters of one of our cooperative members. Next roast peanuts over a fire and then grind them by hand to produce your very own jar of delicious peanut butter. They add nothing to the peanut butter! - no sugar, salt, oil, or preservatives, just 100% natural peanut butter.

MAKE A HUIPIL BAG—Make your own bag (you chose the style and size) from colorful Guatemalan textiles. You can choose fabric from huipils - traditional women’s shirts, and cortes - traditional women’s skirts, and Elvia will work with you to create your own piece of Guatemala to take home with you. During the workshop Elvia will tell you about the significance of the textiles and explain how each piece is woven and embroidered.

MAKE A BURLAP BAG—Make your own bag (computer bag, purse, messenger bag etc.) from a burlap coffee sack. Work with Angelica to sew your own coffee bag souvenir that you can use as a daily reminder of your experience learning about the lives of Guatemalan coffee farmers.

FORGE YOUR OWN IRON DECORATION—If you’ve passed by the stores of Antigua, you have seen that Guatemalans are masters at creating ironwork. Now it’s your chance to work with a true iron artist, Carlos, and create your own masterpiece (iguana, butterfly, etc.) for your home or as a gift. The airport agents won’t stop you for having this creature with you.

BUILD AN AZAFATE—Produce your own wood serving tray (azafate) while a professional carpenter, Roberto, guides you step by step. Choose the piece of colorful huipil - traditional women’s shirt embroidered with bright colors signifying the community she is from - that will adorn the bottom of your tray. What better way to serve your Guatemalan coffee to friends and family when you return home?

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