

FUNDRAISING PROGRAM



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A World of Unique Coffees

From our roaster to your cup, Red Cedar Coffee Co. is committed to excellence. By sourcing the best coffees across different countries and terrains, we offer a selection of single origin, direct trade, and Fair Trade coffees that are freshly roasted, prepared and packaged to perfection.

Red Cedar Coffee Co.'s fundraising program is a selection of our most popular in-house roasted coffee. Curated to satisfy any coffee lover.



Fundraise with locally roasted coffee

Coffee makes an excellent fundraiser

It is estimated that over 60% of Americans drink coffee daily with many enjoying their coffee at home.

If you are looking for a unique fundraising idea for your school, non-profit, university, PTA, or club, consider a coffee fundraiser.

Since 2005, we have been sourcing coffee from origin. Our coffees are roasted by hand and in small batches.

This packet contains information you need to get started and to help make your fundraiser a success.





Fundraising Program Overview

Our fundraising program highlights:

- No startup fees
- Roasted to order specialty coffees
- A selection of regular, Swiss Water Processed decaf and flavored coffees
- Option for whole bean or ground coffee
- Shelf stable product
- Coffee available for pickup within 3 weeks of receiving the finalized order

Fundraising tips:

- Price your coffee in advance. We recommend that you price the coffees between \$12-16 per bag. The final sell price is set by your organization so you can set your own profit margin.
- Give everyone involved plenty of advance notice that a fundraiser is in the works. Be sure to keep participants well informed through letters, emails, phone calls, and conversations.
- Advertise your fundraising campaign! If people don't know about your efforts, they won't be able to support them!
- Set clear goals (such as 15 bags of coffee per person), assign tasks to specific volunteers, and be sure to follow proper ordering instructions. All of this will ensure that your fundraiser runs smoothly during preparation, fundraising, and distribution.
- After the fundraiser is over, organize a team to sort orders and help distribute.



Coffee Selection

Colombian Supremo

Medium Roast

Start your day with this coffee that comes from one of the most popular coffee growing countries.

French Roast

Dark Roast

A traditional robust dark roast.

Colombian Decaf

Medium Roast

Description: Bright, sweet, chocolate notes. Swiss Processed Decaf.

Hazelnut

Flavored

Description: You'll go nuts for this temptingly rich and superbly mellow hazelnut. A true nut-cracking classic.

Caramel Creme

Flavored

Pamper your senses with this decadent delight of velvety caramel.

Hazelnut Decaf

Flavored Decaf

Welcome home with warm memories of mom and her famous cinnamon hazelnut snickerdoodle cookies. Swiss Processed Decaf.



Fundraising How-To Guide

Get started

Contact us at 440-260-7509 ext. 3 to finalize your coffee selection and schedule your final pickup date. Please keep in mind we can only process a limited number of fundraisers during the holidays (November-December).

Fundraiser dates

Set dates for your participants or volunteers to complete their fundraising efforts. We recommend 2-3 weeks for your fundraiser.

Choose your coffee (see fundraiser coffee selection)

You will also want to decide on a price to charge customers for each coffee.

Distribute Forms

Distribute copies of the order form to each participant or volunteer who will be fundraising.

Start fundraising

Promote your fundraiser online and through social media channels. Make sure your participants or volunteers are collecting money as customers place their order. Checks from individual customers should be made out to your organization. Completed order forms and money should be turned into the fundraiser organizer (you) just after the fundraiser has ended, on a designated date.

Place final order with payment

Place your final order by email to **fundraising@redcedarcoffee.com**. We ask for one payment by credit card when the order is placed. Please note that it is very important to keep ground and whole bean coffee totals separate in your final order.

Pickup

Pick up your order on the scheduled date at our roastery in Berea. Coffee will be boxed by coffee type in master cartons.

Coffee FAQ

About Red Cedar Coffee Co.

We are a family-owned specialty coffee roasting company located in Berea, Ohio. Founded in 2005, we supply coffee to area restaurants and cafes, specialty food retailers and universities.

What coffees are available?

Our fundraising program features a selection of our most popular coffees.

What is Swiss Water Processed decaf?

Swiss Water Processed decaf is 100% chemical free. Water is used to decaffeinate the coffee beans resulting in coffee that is 99.9% caffeine-free.

Are there any allergens present in the flavored coffees?

Flavored coffees roasted and sold by Red Cedar Coffee Co. have no allergens present. Our flavored coffees are sugar free, nut free, dairy free and gluten-free.

How is the coffee packaged?

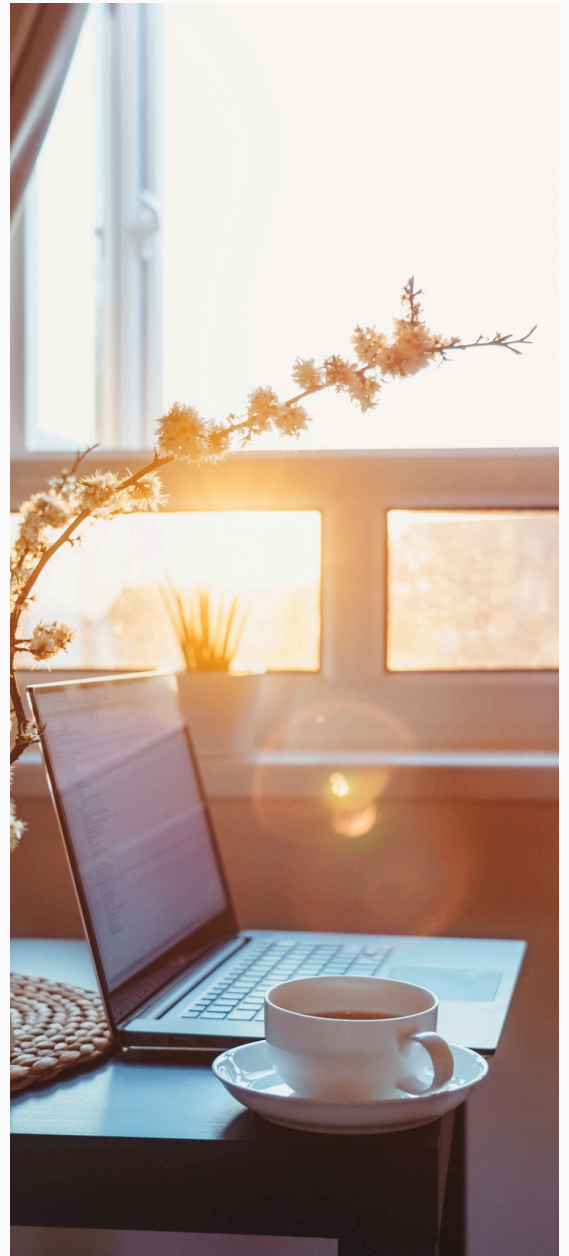
Coffee is packaged in a 12 oz. (340g) hunter green foil bag with a tin tie.

What does auto-drip mean for grind style?

Auto drip grind style is the most popular grind style which will work in drip-style coffee makers (i.e., Mr. Coffee, flat bottom, Ninja, Chemex) and in refillable K-cup adapters.

Do you offer K-cups?

We do not currently offer K-cups.



FUNDRAISING ORDER FORM

ORGANIZATION _____

DATE _____

ORDER FOR _____ pickup
_____ shipping

CONTACT _____

PHONE _____

EMAIL _____

WHOLE BEAN SELECTION

Quantity	Coffee	Price per bag	Total
	Colombian Supremo	Contact us for current pricing	
	French Roast		
	Flavored:		
	Decaf Colombian		

GROUND SELECTION

Quantity	Coffee	Price per bag	Total
	Colombian Supremo		
	French Roast		
	Flavored:		
	Decaf Colombian		

Order Total _____

We are here to help! Call us at 440.260.7509 ext. 3 or
email us at info@redcedarcoffee.com.



Roastery & Retail Shop

Red Cedar Coffee Co.
1185 W Bagley Road
Berea, OH 44017

Contact

Phone: 440.260.7509
Email: info@RedCedarCoffee.com
Web: RedCedarCoffee.com