As Green as It Gets Coffee cooperative



As Green as It Gets Web-page WWW.asgreenasitgets.org





Their mission

Mission and Values

AGAIG provides coffee farmers and local businesses with training and support that enable them to create profitable, marketable products, thereby allowing them to improve their quality of life and help their communities in an environmentally and economically sustainable way.

Our goal, at its simplest, is to help those in poverty by enabling them to increase their income by engaging in well-paying economic activity. This activity is most beneficial when it is environmentally and economically sustainable – viable in the long-term without damaging to the environment. It should also be mindful of the community's needs and give back through better-paying jobs or access to services and infrastructure.

To that end we hold these principles:



Transparency

We believe that a long-lasting, trusting relationship. To levery extent possible, we involve. We believe that environmental sustainability between all stakeholders must be based in a firm. Guatemalans in our decision, making must be a fundamental part of how humans adherence to openness. We strive to be process in a meaningful way, so that our live. To that end, we strive to ensure that transparent and open about our programs and programs are tailored to their needs and all projects minimize their negative impact on their funding both with the Guatemalans we not the other way around. support as well as our foreign supporters and funders.



Empowerment



Sustainability

the natural environment and contribute positively wherever possible.



Visiting a coffee plantation with the grower



Newly planted coffee trees need shade from nurse trees



The common nurse tree in Guatemala was Silky oak (*Grevillea*). It is fast growing and can eventually be used for firewood.





Coffee flowers

Coffee fruits



Coffee seedlings are grown in plastic bags in shaded nurseries



The Grevillea trees are grown in a similar way



Back from the field to learn how coffee is processed and roasted.



But first a Geology lesson from Anna



The harvested coffee needs to have the fleshy fruit covering removed.



This grower employs a bicycle-like pedal powered fruit removal machine.



Pedal powered machines are useful for all sorts of applications like this pedal powered blender.

Maya Pedal Guatemaia











Center of Bicycle Technology

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Maya Pedal is a Guatemalan NGO based in San Andrés Itzapa. We accept bikes donated from the USA and Canada which we either recondition to sell, or we use the components to build a range of "Bicimaquinas", (pedal powered machines).

Pedal power can be harnessed for countless applications which would otherwise require electricity (which may not be available) or hand power (which is far more effort). Bicimaquinas are easy and enjoyable to use. They can be built using locally available materials and can be easily adapted to suit the needs of local people. They free the user from rising energy costs, can be used anywhere, are easy to maintain, produce no pollution and provide healthy exercise.

We make water pumps, grinders, threshers, tile makers, nut shellers, blenders (for making soaps and shampoos as well as food products), trikes, trailers and more.

In Guatemala

We have a busy workshop staffed by locals and by volunteers from around the World. As well as building Bicimaquinas, we offer a bike repair service and sell used bikes in the surrounding area.

We also work with a number of local partners, NGO's, agricultural cooperatives and organic producers.

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There is an NGO in Guatamala for making useful pedal powered machines. Our guide at IMAP worked for Maya Pedal before moving to IMAP.



Once the coffee seeds are separated from the fruits they are roasted.

We were treated to a homestyle roasting in a pan on the wood fired stove.



Anna giving roasting a try.



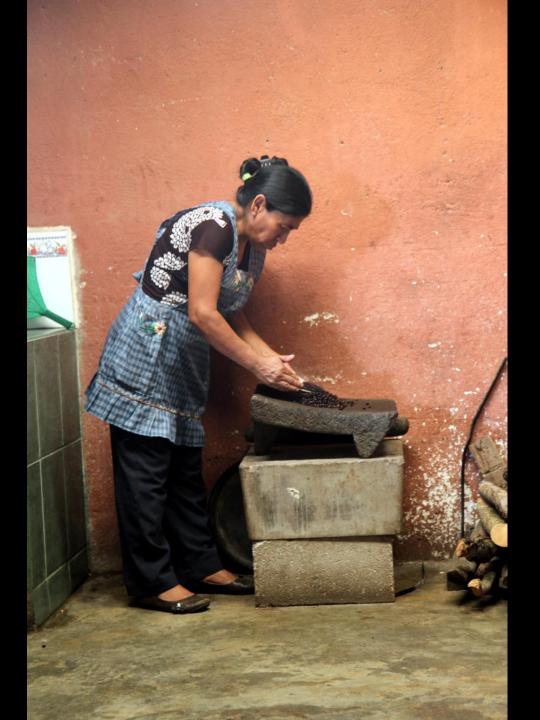
Next was Sarah, turning coffee beans with one hand and taking notes with the other.

The beans are getting darker as they toast.



Finally, the coffee beans are dark enough to begin the grinding process.

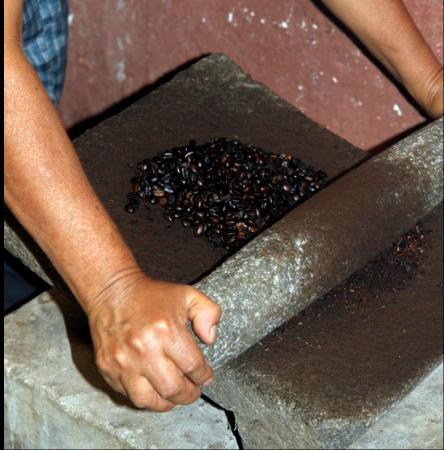




This is old school grinding using a grindstone.



The mother of the house showed us the proper technique.





Anna using the grindstone





Mother only seems to be grinding faster than Sarah?