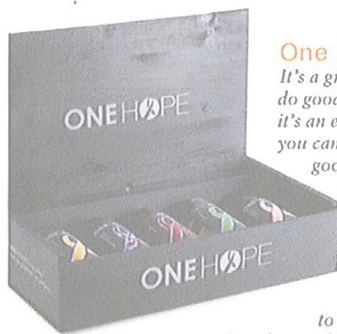


FOOD & DRINK



One Hope Wine

It's a great thing when you can do good in order to do well. But it's an even better thing when you can drink well in order to do good. That's the idea behind One Hope Wines, who started out just trying to raise money to help a friend fight cancer, but have now built a business around selling wine to raise money for charity.

As a for-profit company, they donate 50% of their profits to charity. (Should we repeat that? FIFTY PERCENT!) They also work with sustainable farmers and practices, lead the way in solid waste recycling, and are reducing their CO2 emissions by 15% in the next year. So whether it is Cabernet for Autism, Merlot for AIDS or Sauvignon Blanc for the planet, we are totally raising our glass to these guys. Cheers!

Premium Lamb

If you don't eat meat, you can either skip this one, or acknowledge that, given the amount of meat eaten in this country, raising it sustainably and not filling it with chemicals is a good idea. If you do eat meat, you might want to eat this lamb. Premium Lamb does not pen up their lambs, or feed them food from outside sources – only natural food or grazing on their own farms. After baling hay each year they allow the sheep to extensively graze the hay pastures, rotating pastures about every 3 to 4 weeks to allow the pastures to 'rest'. This helps keep the parasite population down in the animals, allowing Premium Lamb to not use de-worming chemicals. This is good old-fashioned meat from the kind of small farm we'd like to see more of. We're licking our chops.



Alter Eco

This isn't so much a food, as a food lifestyle. The gang at Alter Eco call themselves "a team of fair trade visionaries and food-loving explorers on a mission to connect you to our farmers and their honest foods." That sounds delicious to us. They work directly with small farmers from marginalized rural communities to ensure direct trade, fair wages, and community development, as well as securing funds for women's empowerment projects, scholarships, and collective progress. And for their efforts, you get incredible olive oil, chocolate, rice, sugar, quinoa and so much more!

Rishi Tea

As a certified fair trade company, Rishi Tea takes the sourcing of their teas very seriously. Seriously enough that they do it in person, actually going to Yunnan – the birthplace of tea in China – to witness the uses of the fair trade funds generated by their partnership with Mammong Manmai Ancient Tree Fair Trade Project. These funds have made it possible for the community get clean water for cooking, washing and drinking.

While water used to come from a muddy creek bed, since 2008, 16 miles of main pipeline now links a high mountain water spring with a system of tanks and pipes that serve fresh clean water to the villagers in Mammong and Manmai. Probably better than the tap water that we brew our own tea with. Thankfully, this tea doesn't just do good, it's tastes good, even with tap water.



Tanzanian Gombe Reserve Coffee

We drink an absurd amount of coffee, and are jittery with glee that there are so many sustainably sourced coffees out there. We're extra happy when Jane Goodall tells us that it's "Good For All." That's the case with this Tanzanian Gombe Reserve Coffee (and yes, we think our seal of approval is meaningless next to Jane's). But one sip of this bright and nutty brew will indeed inspire you to save the Gombe National Park. The beans are grown by farmers who live near this famous park where Dr. Goodall did her groundbreaking research into chimp behavior. Because it is shade grown, the coffee gives farmers an incentive to preserve the forest and chimp habitat. Critics from Wine Spectator to Coffee Review give this extraordinary coffee high marks for its rich aroma and tropical fruit flavors. We give it high marks for preserving a natural gem.

