



VENT
COFFEE ROASTERS

Ethos

Just as a vent moves air between spaces, our goal is to be a positive force, helping our customers, staff, coffee farmers, and our environment move toward balance.

When something is out of balance, it's only a matter of time before it falls. In our hiring practices and our coffee sourcing, we work to establish sustainable relationships supported by fair prices and wages.

In Practice

The coffee farmer balances light, soil, water and incredibly hard work to produce the finest coffee fruit at precisely the right time of harvest. The roaster balances time, heat, and air to perfectly align a flavor profile for each origin and varietal. The barista balances weight, time, and water to extract the natural sweetness preserved from the carefully selected fruit.

Locally, balance means doing our best to pay our staff a living wage, commensurate with their contribution to the team. With coffee producers, this means seeking out farmers and importers who are transparent about their practices. Official certifications (USDA Organic, Fair Trade, etc) are helpful, but many small farms cannot afford the membership fees associated. This means we need other systems of verification, including clear communication and when possible, in-person visits to the farms to ensure their practices are fair and not detrimental to the environment.

Our Location

Through our coffee and through the environment we create, we strive to make space for everyone to find balance in their day, to breathe, to vent. Carefully selecting partnerships and community events, we want to be clear that we not only *welcome* everyone, but that they are *invited* and *valued*.

We also value the movement of bringing quality manufacturing back to Baltimore. This is our home and we're proud of our rich culture, diversity, and local talent that's beginning to be recognized both locally and beyond. We want our city to be a food and drink destination, and believe the Union Collective can be a part of that.

Wholesale

We have the honor of partnering with restaurants, cafes, breweries, and other local business to provide coffee at wholesale pricing. Our partners have included Café Alkimia (JHU), Ida B's Table, Foraged, Black Sauce Kitchen, Union Craft Brewing, Peabody Heights Brewery, Guinness Open Gate Brewery, Moon Valley Farm, Orto, Gnocco, Kora Lee's Café, Roll Ice Cream & Coffee, and The Charmery. We have a small but strong network of repair and service technicians to ensure our partners' equipment is running smoothly and representing our product well. More detail on this is available upon request.

Please see the attached pricing information, and don't hesitate to let us know any questions. We look forward to hearing from you.

Sarah Walker and Andrew Young

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