

Conventionally Grown Regional Coffees

Ethiopian Djimmah

This coffee grows in the Southeastern region of Ethiopia. Djimmah represents the bulk of the Ethiopian Coffee Export, about 50%. The Djimmah region is an area of multiple forest varieties from where the excellent coffee derive. Most of the coffee grows under thick forested areas. Cupping Notes: Medium in body, this coffee has a rich mocha, fruity flavour.

Harrar

If you look at a map of Ethiopia, the capital city of Addis Ababa is right in the center of the country. Moving directly east, or towards the right of the map and the Indian Ocean, you will see a smaller city called Dire Dawa. This is where the Harrar coffee auction takes place and is where the Harrar Horse coffee from MAO is processed and packed for export. Between Addis Ababa and Dire Dawa lies the Great Rift Valley which bisects the Ethiopian Highlands. At an altitude of 4000-7000 feet, the Ahmar Mountain range on the eastern fringe of the Rift Valley is the heart of the Harrar growing region. The climate is very dry most of the year, although there is a wet season which stimulates the flowering between February and April, and the ripe cherries are harvested between October and January.

There are only a few large coffee farms in Ethiopia. Those which do exist are located in the southwest and were started during the time of communist rule in Ethiopia. These are still owned by the government, but now they are leased out to private growers. Harrar coffee, like most of the rest of the coffee production in Ethiopia, comes from very small family subsistence "farms." These farms came into existence in the 1930's after British, Italian, and Greek logging companies clear-cut the highland forest and people moved into the region to cultivate corn, beans, coffee, and qat, the mild stimulant which is now exported to Somalia and Yemen.

Rwanda Bourbon

Producer: Rusenyi coffee growers

Area: shores of Lake Kivu

Altitude: 1500 – 1800 meters

Varietal: 100% Bourbon

Soil: Volcanic loam

Number of producers: 5000 farmers in small plots

Harvest Period: April-June

Harvest/Processing Method: Handpicked, fully washed, sun dried on raised beds

Annual production: 5 containers

The Director General of Bio and the C.E.O of RCG

The current business plan for de-hulling and roasting plants is geared towards sealing off a value chain strategy from owning coffee plantations, processing cherry into fully-washed specialty coffee, de-hulling own and regional parchment and finally roasting and selling roasted coffees as well as the green coffee. Our objective is to get the Bio certification in the 3 coming years from 2010 ; this will add the quality and income value to our coffee products.

THIS COFFEE HAS STRONG BODY WITH A BITTER CHOCOLATE AROMA, SOME VANILLA AND FLORAL NOTES, SOME LEMON AND DARK CHERRY FINISH. VERY CLEAN AND SMOOTH.

Ethiopian Sidamo Guji

Clean Body, ripe blueberry, floral, honey sweetness.

Sulawesi Toraja Sapan Minanga

This Sulawesi is grown in the highest altitude points of Sulawesi. The coffee grown on the Eastern slope comes down through the market of Minanga and the coffee that grows on the Western slope goes through the market of Sapan. This is a blend of the these two coffees culled from the two highest collection points.

Big spicy notes and a syrupy body. Delicious.

The Story Behind the Name – Sumatra Sidikilang Tabu Jamu

One morning on our recent visit to Sumatra, Alex, John C. and I were stuck in Medan rush hour traffic. While we sat in grid-lock, a mysterious looking woman, dressed elegantly in white, weaving her bicycle and exotic sidecar through traffic, paused in front of our car.

“Jamu” said Syafrudin our Sumatra agent. Jamu means medicine, and the bicyclist, Syafrudin explained, was a Chinese herbalist.

We had been trying to come up with a name for a new coffee we are going to start bringing in on a regular basis. The coffee is 100% from the Sidikalang area located on Lake Toba. ... We thought "Tabu Jamu" had a nice ring to it.

If you want to know where the arabica growing areas are in Sumatra, it is easy to find them on a map using Lake Toba and Lake Tawar as reference points. Both lakes are located in the volcanic highlands of Northern Sumatra.

Lake Toba is the massive, doughnut shaped, lake. A tremendous amount of coffee is grown around this lake, primarily along the Western side. In recent years full sun hybrid coffees have been introduced here. Many of the coffees from Lake Toba have not impressed us, but some of them, though a little different from the traditional earthy profile we like in Mandheling, are quite good, and their cleaner more acidic cup profile provides another good option from Sumatra.

Further North there is the relatively smaller Lake Tawar and the town of Takengon. This is an area of more traditional, shade-grown production which rapidly is being certified organic. At the moment, there is too much organic coffee as producers willingly give up the herbicides for better prices, but not enough of it yet with the more difficult to obtain FT certification.

Organic Coffees

Organic Balinese Kintamani

Produced by smallholder farmers inhabiting fertile volcanic highland areas in the heart of the Indonesian island of Bali. Arabica plantings in the Kintamani highlands were destroyed by the eruption of Gunung Agung in 1963. This eruption caused the quantity and quality of Arabica coffee from Kintamani to drop significantly for almost 15 years. In the 1970's and 1980's, the government began a program to supply coffee seedlings to local farmers and now the growing area in Bali is estimated at 7,500 hectares. Traditional coffee farms are usually a monoculture, however the farmers do use shade trees such as Erythrina, Albizia, Tangerine, and Orange, which improves both yield and cup quality. Pesticides are never used on coffee farms in Bali, and all the fertilizers are 100% organic. The Subak Abians have been certified organic by the Control Union since 2008. Most Balinese farmers grow S 795 and USDA 762 varieties as recommended by the Government. These two varieties belong to the Typica family, although Catimor is also grown on a small scale to improve yields. There is also a fairly high percentage of Bourbon (B1) in Kintamani. The typical altitude is around 1200 meters, although many farms in the highest areas go up to 1600 meters. Under normal conditions the harvesting period begins in May or early June. With the scarcity of groundwater due to the soil being so volcanic, a suggestion was made to try a full natural process as well. Given that raised beds were already being used for drying parchment, it was an easy step to use them for drying whole ripe cherry. They did a test separation of one table and sent a sample. After cupping it the green bean broker was so blown away that they decided to take a chance on a full container. Coffee farmers in Kintamani are strongly organized through Subak Abian (SA), a traditional structure of farmer organization in the upland areas of Bali. SA plays an important role not only in agricultural activities but also in religious ones. Founded on the Hindu philosophy of "Tri Hita Karana" (meaning the three causes of happiness), the philosophy is all about the relation of the individual to God, to other men, and to his environment. Each SA democratically establishes its own written rules, the so called "awig-awig", and also works to form village coops. Coffee quality improvement at the smallholder level is not only a question of technology application, but also of social and economic awareness. To this end, a mediated partnership model has been developed to improve quality and to shorten the marketing chain from the farm gate to the exporter, thus ensuring a greater percentage of the FOB price gets back to the people who grow the coffee.

Organic Fair Trade Bolivian CENAPROC

CENAPROC Cooperative, led by the energetic Pedro Patana, has emerged as a superstar of Bolivian coffee and just keeps getting better every year. Comprising 85 Indigenous families, CENAPROC's farms cover 760 hectares of Andes mountain cloud forest slopes with natural shade ranging in altitude from 4000 to 6000 ft. Each family has an average of 9-10 hectares.

The Cenaproc Fair Trade Cooperative is a rare drug war success story, since the coffee is grown on land previously used for coca leaf production. They have won the Bolivian Cup of Excellence competition twice, and have been runners-up in the other years. From their drying station a few hours from Caranavi, they are producing glorious, sustainable 100% organic coffees of incredible quality and intensity. Cupping Notes: Chocolate, Berries, Vanilla, Sweet, Rich Full Body

Organic Fair Trade Brazil "Coopervitae"

There are 155 organic growers in this fledgling cooperative, producing coffee on small shaded farms on steep slopes at an average altitude of around 1200 meters. The farms seem like a scene out of Nicaragua with small shaded multicultural plantings. Typically in Brazil the look of a coffee farm is large and only coffee is planted for miles.

The production is still fairly small and the coffee is delicious, so enjoy while it lasts!

Mission:

Education: The cooperative donates fresh fruit and vegetables to local schools, daycares and hospitals. **Productive Investment:** Coopervitae financed a study of productivity, environmental conservation, input use and related issues.

Transportation Improvements: The cooperative contracts a truck to transport the coffee from the farms to the co-ops warehouse.

Cupping Notes: Richly sweet with caramel, hazelnut and creamy. Well balanced cup.

Organic Café Mesa de los Santos Colombia

Finca El Roble, Mesa de Los Santos, Santander, Colombia

The Mesa de Los Santos Estate was founded over 100 years ago by Telmo J. Diaz. His legacy has been carried on throughout the generations and today his great-grandson, Oswaldo Ascevedo, continues to run this model coffee estate. Paying wages well over the Colombian minimum salary to the over 500 workers, offering free health care for all workers and their families, funding a school that provides top-flight educational

opportunities from kindergarten to high school and providing insurance and retirement pension programs for all workers is standard practice. Additionally, this is one of the few “triple certified” estates in the world, boasting Organic, Rainforest Alliance, and Smithsonian Institute (Bird-Friendly) accreditations. Finally, the coffee itself is always outstanding, with caramel sweetness, excellent balance, and the classically bright, fruited chocolate notes.

Region: Santander, northeastern Colombia

Rainfall: 950 mm rain per year

Soil: Franc-Clay

Varietals: Typica, Bourbon, Caturra. Often the Typica and Bourbon are separated out into special lots.

Preparation: Hand picked, fully washed, dried on raised African beds and finished in mechanical driers. Allowed to rest in cedar-walled silos until export.

Altitude: 1650 meters

Harvest: Oct-Jun (two harvest periods during this time)

Shade Trees: 43,250 trees and remarkable biodiversity throughout the farm

Employees: 150 permanent and 400 seasonal (approx.)

Organic Fair Trade Honduran Marcala

Produced by the 256 member all female Coop, *The Asociacion Coordinadora*

de Mujeres Campesinas de La Paz, this coffee is grown at an altitude of 1200

meters above sea level in the tropical mountain region of Sierra de La Paz,

Marcala.

Preparation and Process: Natural fermentation and sundried on cement patios

Certification: Biolatina (organic)

Sweet, caramel, medium bodied

Organic Fair Trade Mexican “Union Ramal Santa Cruz”

This coffee is grown in the Sierra Madre range in Southern Mexico. Union Ramal Santa Cruz is a cooperative in the Chiapas state, near the cities of Tuxtla and Chiapa de Corzo.

Preparation and Process: Wet Process

Cupping Notes: This is a very bright, clean cup of coffee. There is a hint of apple in the cup and it has a toffee, honey aroma. Great cup of coffee!

Organic Fair Trade Nicaraguan “Aldea Global Jinotega”

Aldea Global (Asociación Aldea Global Jinotega) was founded in 1992 by 22

indigenous farmers in the mountainous region of northern Nicaragua.

The

Chorotega descendants formed the cooperative to promote sustainable agricultural practices that would help protect their environment and improve

their quality of life.

Today, with almost 1,000 members, the association focuses on the growth of

the cooperative by promoting efficient commercialization, solidarity, and alternative credit services, while maintaining a commitment to the environment. Aldea Global has also made gender equity a priority.

Earning

Fair Trade certification from Fairtrade Labelling Organizations

International

(FLO) in 2004 has helped Aldea Global achieve those goals

Cupping Notes: Dark cherry, chocolate, light citrus

Organic Papua New Guinea Tribal Aromas

Cultivars:

Blue Mountain, Bourbon, Typica, Catura and Arusa

Name of Cooperatives:

Tribal Aromas represents a group of coops: Enduka Coffee Growers Cooperative, Nauro Coffee Growers Cooperative, Kumai Coffee Growers Cooperative, Wikauma Coffee Growers Cooperative, Hologoi Coffee Growers cooperative, Nawai Coffee Growers Cooperative, Kumai Coffee Growers Cooperative and Henganofi Coffee Growers Cooperative.

Region & Geography:

Tribal Aromas Cooperatives are spread out in the highlands of Papua New Guinea. Most cooperatives are located in the Simbu Province in the central highlands of the Owen Stanley Range. Henganofi Coffee Growers cooperative is located in Eastern Highlands Province. The Nawai and

Hologoi Coffee Growers Cooperative are located in the in the coastal highlands of Morobe and Madang provinces.

Altitude:

The coffee is grown between 4000 to 4500 feet above sea level.

Climate:

The climate is mostly bi-modal (wet and dry seasons) with day temperature ranging from 24 degrees to 31 degrees celsius and night temperature ranging from 8 degrees to 20 degrees celsius.

Soil Type:

The soil is mostly black volcanic soil. In Simbu Province coffee is mostly grown in lime stone and sandy soil.

Preparation & Drying Process:

Coffee is hand picked and usually hand pulped or sometimes pulped using a manual pulper. It is then fermented for 25-30 hours before being washed with river water and patio dried for 4-5 days.

Harvest & Exportation Time:

The traditional coffee season is from March to August but these days coffee seems to bear fruit at any time due to climate change. Coffee flowering and fruiting occurs mostly from October to March and the harvest lasts from March to August.

Farm Size:

Most farmers have 2-3 different plots of coffee interspersed with other food and cash crops. Most plots are very small.

Certification:

Organic Certification by Australian Certified Organic (ACO) for USDA, JAS and IFOAM. Also preconditionally certified by FLO.

History of Cooperative:

The cooperative started in 2004 with Tribal Aromas and Henganofi Coffee Growers Cooperative and eventually other cooperatives joined up in the later years. The cooperatives are made-up of different tribes.

Organic Fair Trade Peru “COCHEPAMPA”

Considered to be one of the best coffees of the Santa Theresa District of Peru,

this coffee is grown at 1800 to 2200 meters.

This coffee has strong cocoa flavors, deeply rich and lingering.

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