



The Coffee ceremony has been a part of Ethiopian Culture for centuries. It forms part of the central identity of Ethiopian identity. The coffee ceremony consists of several elaborate stages:

1. Green coffee is first roasted over hot coals in a brazier, guests are able to sample the smoke given off by the coffee.
2. The Beans are then ground, traditionally in a mortar and pestle, into a powder.
3. A Jebena (traditional Coffee preparation pot), is then filled with the Coffee and water and heated and boiled.
4. The Coffee is poured into cups for each person to try, the residual coffee is left in the Jebena for later use.
5. The participants are then seated and coffee is poured into a cup for each person.
6. The residual coffee is used to make a second and then third round of coffee over the next hour.



It is undisputed that the coffee plant is from Ethiopia, all coffee plants trace their export to Ethiopia (or "Abyssinia") where there are many more types of coffee than Arabica or Robusta (which together make up 99% of traded coffee). The familiar types of coffee have greater variation from place to place where the original types of coffee vary from place to place, just like grapes and wine there are many types of coffee, each with a unique difference in flavor.



Coffee as a beverage was discovered in ancient times, the origin of a coffee beverage come from the legend of Kaldi.

An Abyssinian goatherd, Kaldi, who lived around AD 850, discovered coffee. He observed his goats prancing excitedly and bleating loudly after chewing the bright red berries that grew on some green bushes nearby. Kaldi tried a few berries himself, and soon felt a sense of elation. He filled his pockets with the berries and ran home to announce his discovery. At his wife's suggestion, he took the berries to the Monks in the monastery near Lake Tana, the source of the Blue Nile River.



Kaldi presented the Monk with the berries and related his account of their miraculous effect. "Devil's work!" exclaimed the monk, and hurled the berries in the fire. Within minutes the monastery filled with the aroma of roasting beans, and the other monks gathered to investigate.

The beans were raked from the fire and crushed to extinguish the embers. The chief Monk ordered the grains to be placed in the ewer and covered with hot water to preserve their goodness. That night the monks sat up drinking the rich fragrant brew, and vowed that they would drink it daily to keep them awake during their long, nocturnal devotions.

Coffee berries and beans have been eaten by Ethiopians in various forms for centuries, traditional foods in various regions use coffee berries and beans. The people of Kaffa, Ethiopia, such as the Oromo make a form of energy bar which is still made to this day. Coffee is mixed with clarified butter (ghee) to form round balls or lumps with a unique buttery flavor.

In native languages Coffee is "Bunna" in Amharic, "Bun" in Tigrinya, "Buna" in Oromia, "Bono" in Kefficho, and "Kaffa" in Guragigna. The earliest non-Ethiopian reference to "Buna" is from circa 900AD in Arabic documents.



Ethiopian Growing Methods:

Ethiopian coffees are unique in that there are several methods to growing the unique local varieties. Instead of solely growing coffee in plantations, coffee is grown as *Forest Coffee*, *Simi-Forest Coffee*, *Garden Coffee*, and *Plantation Coffee*.

Forest Coffee is wildy grown, self-seeded, and only selectively bred to be disease resistant. Forest coffee retains Ethiopia diverse coffee heritage by allowing coffee to grow under forest trees naturally. Forest Coffee is known for its strong aromas and quality flavors. Forest Coffee is most commonly found in South and South-Western Ethiopia
Semi-Forest Coffee is domesticated Forest Coffee, growing areas are subject to annual clearing to facilitate coffee harvesting and growth, the forest cover is also selectively cleared to ensure optimum shade coverage for the coffee.

Garden Coffee is grown in small single-farmer sized low density farms, typically using natural sourced organic matter as fertilizer, Garden Coffee is most common in East and South-Eastern Ethiopia. There can be large differences between Garden Coffee as farming methods and varieties can differ greatly.

Plantation Coffee is grown in large plantations originally established by the government but have been privatized. Plantations typically use modern farming methods including modern fertilizer, improved seedlings, organized spacing of trees and industrial pruning.

Ethiopian Coffees:

- Harar coffee typically has medium acidity, a full bodied taste and distinctive deep mocha flavor.
- Yirgacheffe coffee is often regarded as a premium coffee, coming from very high country (2000m+) with fine acidity, excellent mocha flavor and aroma.
- Sidamo coffee makes a particularly round cup with balanced acidity, mocha flavor and traditional sweet quality sought by roasters around the world.
- The region containing Wollega, Gimbi and Lekempti features predominantly forest grown coffee, with the natural shade producing slightly fruity acidity and clean body.
- Limu coffee is known for a sweet spicy wine reminiscent flavor with a balanced body making a good cup. Limu is particularly sought after for making blended coffee.
- The traditional sundried Bale coffee features cinnamon tinged chocolate flavors with medium body and mild fruity acidity, Bale coffee grows over 3000m making it one of the highest native coffees.
- Jimma coffee is easily the most popular Ethiopian coffee, making up over 50% of Ethiopian coffee exports, this high acidity and bodied coffee consists of several rare indigenous local varieties which are predominantly used only in making Jimma coffee



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The Embassy of the Federal Democratic
Republic of Ethiopia Canberra

Ethiopia,
Birthplace of Coffee

