



BOOKKISA



Sookoo Coffee operates in Ethiopia, in the Guji zone of the Oromia region. While the western part of Guji is lush with forests and jungles, Sookoo is located on the more arid eastern side. The area is rich in minerals and gold, and heavy strip mining has led to major deforestation. Responsible coffee growing presents an opportunity to refresh the area's landscape both economically and ecologically.

We first met Ture Waji in 2018 when he was working as export manager for his family's farms, before launching Sookoo Coffee later that year. "Sookoo" is the word in the local language for "gold" — and Ture believes coffee can be "the new gold," revitalizing the land rather than exploiting it. Sookoo Coffee operates several drying stations high in the mountains outside Shakisso. They incentivize local farmers to sell top-quality coffee cherries by paying one to two birr higher per kilogram. Prices are arranged before harvest, so farmers know what to expect without need for haggling. Sookoo also offers training and financing for farmers, and schooling for kids, promoting education and improved coffee growing practices.

Ture's goals for Sookoo Coffee include replanting native trees on coffee farms and distributing trees to member farmers. A leader in the new generation of coffee growing in eastern Guji, Ture embodies responsibility toward the land and people of Ethiopia.

This natural process offering comes from Bookkisa, a locality near the town of Shakisso in Southern Ethiopia, and represents about 35 farmers who are part of the group of Sookoo coffee growers. Anticipate a cup with grape aromatics and a juicy body. Fruity flavor notes fill the cup with tastes of peach, lime, orange, and graham.

PHOTOS: Mike Marquard

ABOVE: Employees of Sookoo coffee sort dried and milled natural process coffees at a Sookoo processing station near Shakisso.

NOVEMBER 2023



BOOKKISA



COUNTRY: Ethiopia

PRODUCER: Sookoo Coffee group

REGION: Hangadhi, Shakisso, Guji

ALTITUDE: 1800 - 1950 MASL

PROCESS: Natural

HARVEST: Oct. - Dec. 2022

VARIETIES: 74110, 74112

SOURCING PARTNERS: Sawana (station)
Sookoo Coffee (farm group)
Atlantic Specialty (importer)

SUGGESTED PARAMETERS

DRIP RATIO: 1 : 16.5

ESPRESSO RATIO: 1 : 2.5

WE TASTE: peach, lime, orange,
graham, grape



ABOVE: Sookoo Coffee's Dambi Uddo station, pictured here, dries cherries for many of their farmer partners in the surrounding kebeles (villages).