



BOKKISA



SOOKOO COFFEE OPERATES IN ETHIOPIA, IN the Guji zone of the Oromia region. While the western part of the Guji zone is lush with forests and jungles, the eastern side is more arid. Rich in minerals and gold, the area has experienced major deforestation. Responsible coffee growing presents an opportunity to refresh the area's landscape both economically and ecologically.

Ture Waji worked as export manager for his family's farms before launching Sookoo Coffee in 2018. Sookoo Coffee's drying stations are located high in the mountains outside of Shakisso. Local farmers are incentivized to sell top-quality coffee cherries at a rate of 1 to 2 birr higher per kilogram. Prices are arranged before harvest, so farmers know what to expect without need for haggling. Sookoo Coffee also offers training, financing, and even schooling for kids to help promote education and improved coffee growing practices.

Sookoo Coffee hosted a visit from one of our team members in February 2020, at their largest drying station in the Dambi Uddo Kabele. Here, we had the opportunity to discuss Ture's goals for Sookoo Coffee. This includes replanting native trees on coffee farms and distributing trees to member farmers. Ture embodies responsibility toward the land and people of Ethiopia, and we feel privileged to share the second harvest of our partnership.

This offering comes from Bokkisa and represents 35 farmers who are part of the group of Sookoo coffee growers. Natural processing methods complement the signature, fruit-forward flavor profile of this region's coffee. Anticipate a sweet, syrupy cup with notes of citrus, peach, pineapple, and mango.



WORDS: Mike Marquard

PHOTOS: Mike Marquard

ABOVE: Raised beds at the Dambi Uddo drying station

AUGUST 2020



BOKKISA



COUNTRY:	Ethiopia
PRODUCER:	Sookoo Coffee PLC
REGION:	Hangadhi, Shakisso, Guji
ALTITUDE:	1,800 - 1,950 MASL
PROCESS:	Natural
HARVEST:	October - December 2019
VARIETIES:	Guji Local Landraces
SOURCING PARTNERS:	Dambi Uddo (station) Sookoo Coffee (farm group) Atlantic Specialty (importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 16
ESPRESSO RATIO:	1: 2.25
WE TASTE:	peach, orange, fruit syrup, lime, pineapple, mango

