

AUGUST 2025



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, Shakisso 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. Sookoo processed this lot at the Weesi station, a washed processing station they operate in Shakiso, in a nearby *kebele* to where this coffee was grown.

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 Shakiso. They incentivize local farmers to sell top-quality coffee cherries by paying more 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.

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.

We're excited to bring back this fan-favorite coffee for a fifth harvest. This washed offering comes from Bookkisa, a group of about 35 farmers who are part of Sookoo Coffee. Anticipate a bright, floral cup with notes of peach, honey, black tea, jasmine, and raspberry.

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COUNTRY: Ethiopia

PRODUCER: Sookoo Coffee group

REGION: Shakiso, Guji

ALTITUDE: 2000 – 2150 MASL

PROCESS: Natural

HARVEST: Nov. – Dec. 2024

VARIETIES: 74110, 74112

**SOURCING
PARTNERS:** Sookoo Coffee
(station & exporter)
Osito (importer)

SUGGESTED PARAMETERS

DRIP RATIO: 1 : 17

ESPRESSO RATIO: 1 : 2.5

WE TASTE: peach, honey, black tea,
jasmine, raspberry

B O D Y ● ●
S W E E T ● ●
B R I G H T ● ● ●

PHOTOS: Mike Marquard

OPPOSITE: Employees of Sookoo coffee sort dried and milled coffees at a Sookoo processing station near Shakiso.

ABOVE: Water channels and drying tables at the Weesi washing station, where Sookoo processed this coffee.