



HUSEN ADEM



HUSEN ADEM GROWS COFFEE

in Sawana, Ethiopia. Recently, he inherited six hectares of land from his father. Now, he grows coffee there to support his young family. The Sawana Kabele is part of the larger Odo Shakiso, Guji region. His coffee expresses the fruity and funky notes that have made natural process coffees from Guji famous. The unique and intriguing notes come from a variety of factors: coffee cherry quality, processing quality, and intentional sourcing. This popular style of coffee encouraged collaborative sourcing in Ethiopia over the past two years.

I met Ture Waji in January of 2018. At the time, Ture's aunt and uncle employed him as a representative of their coffee stations in Guji - Guji Highlands PLC and Mormora PLC. From this first meeting, Blueprint sourced Allona last year.

Since that harvest, Ture started his own company, Dambi Uddo Agro Industry PLC in the Dambi Uddo area of Guji. There, he buys fresh-picked cherry from local farmers, like Husen Adem. First, they buy only the best cherries. Then, they thinly spread them on top of raised beds to dry. As a result, risk of molding and rotting during the drying process is reduced. Additionally, it allows the sweet fruit flavors to be more present in the cup.

Currently, the station only employs the natural process for drying coffee from Husen Adem and other farmers in Shakiso, Ethiopia.

AUGUST 2019



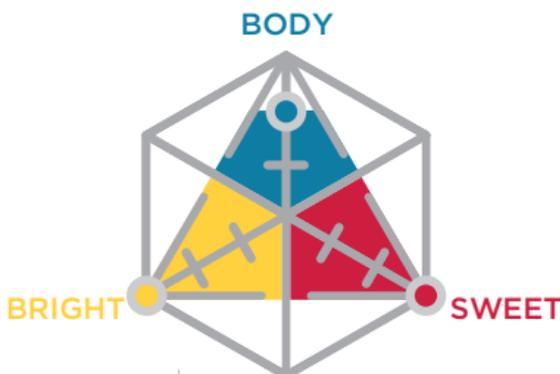
HUSEN ADEM



COUNTRY:	Ethiopia
REGION:	Odo Shakiso, Guji
ALTITUDE:	2000 -2173 MASL
PROCESS:	Natural
HARVEST:	Oct. - Dec. 2018
VARIETY:	74110
SOURCING PARTNERS:	Dambi Uddo AI (station) Atlantic Spec. (importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 2.25
WE TASTE:	cherry, grapefruit, Campari, orange



ABOVE: Ture Waji (above left) has been our link to coffees from Shakiso the last two years.