

ETHIOPIA, SUKE QUTO

Forest fruit
Orange Zest
Floral

Facts

Origin	Ethiopia
Region	Guji
Farm	Suke Quto
Processing method	Natural
Variety	Kurume, Welicho (Heirloom)
Altitude	1800 - 2200 Metres
Harvest	October - January

Recipe

Espresso	
Dose	19 grams
Extraction time	27 seconds
Shot weight	44 grams
Filter	
Dose	15 grams
Water	250 grams at 96 degrees
Procedure	30 seconds bloom with 50 grams of water, fill up with water to 250 grams
Total extraction time	2.30 minutes



The story

Suke Quto, Ethiopia

Welcome to an all-time favourite: Suke Quto! We've been buying coffee from owner Tesfaye for years. He has visited our roastery and café in the Netherlands several times. And we are proud that we've built such a great relationship with him. Last year we introduced a naturally processed coffee from his farm for the first time. As it was extremely well received, we now happily introduce fresh harvest if this coffee for the second time in a row. Those natural coffees used to be produced at the same location at the washed coffees. When our founder Menno visited the farm years ago, he advised Tesfaye to look for a separate location to produce the natural coffees. During peak harvest time, there was not enough room in the drying beds to dry the naturals properly. This effected the drying process and the quality we were used to from his farm. Tesfaye followed Menno's advice and with amazing results. For us, this shows perfectly how sharing knowledge and communicating directly with your farmers make innovation and quality improvement possible.

The Suke Quto farm is located in the Guji Zone, South Eastern Ethiopia and was founded in 2005 by Tesfaye. After a large fire destroyed part of the surrounding area, locals started to grow teff (an annual grass) and corn on their lands. After a couple of years, however, this made the ground barren which is why Tesfaye came up with the idea of planting coffee and shade tree seedlings. Over 150 'out-growers' are now replanting the forest, bringing organic coffee to the Suke Quto farm for processing. Nowadays, Suke Quto even has its own nursery farm, where they geminate coffee seeds.

Tesfaye has been selling his coffee to Trabocca – a green coffee trading company also founded by Menno – since 2009. Trabocca rewards good harvests by paying Suko Quto's organic certification

and by implementing Operation Cherry Red at the farm. This programme stimulates farmers to only pick the reddest, ripest cherries. This produces a higher-quality coffee and they can ask a higher price for their efforts – which guarantees a better future for both the environment and the farmers. We also support this initiative by buying this coffee. And by purchasing this coffee, so will you.

Suke Quto school project

In 2017, we began to invest yearly in another joint project of Tesfaye and Trabocca: the building of a school in the Kumure village where Suke Quto is located. The livelihoods of many people who work at the farm rely on the coffee production. In turn, the future of this wonderful coffee lies with them. The school enables their children to go to a safe, fully-equipped school. Together with the help of our customers, Bocca donated €5000 in 2018 and another €2825 in 2019. This was used for a new block of four rooms, all modernly constructed, for the higher grade classes and for a library. Also, a new toilet was installed and a gate was constructed to protect the school environment. Herewith, the Kurume school has been finished. Tesfaye now focuses on the next phase: rebuilding a school in the Suke Quto village, with new floors and a block of classes. The community's desire is to grow the Suke school into a high school, so that children can continue their studies after completing the eighth grade. And therefore we need your support.

Get involved!

Would you like to contribute to the school project as well? We provide the possibility to our wholesale customers to get involved by donating a specific amount per kg coffee to the school. We are so pleased that some of our customers have joined us already. For more info about how to contribute, contact your account manager.



More about the School project at trabocca.com/our-stories/suko-quto-school-project/

