

# HOLD YOUR OWN ETHIOPIAN COFFEE CEREMONY

We invite you to share a cup of coffee with friends or loved ones, or just enjoy one by yourself. Follow as many of the traditional Ethiopian steps as you like. The main thing is that you enjoy spending some time with your coffee, and reflecting on the long journey it has taken to get to your home.

We'd love to see photos of your coffee ceremony! Please do email them over to us at [info@farmafrica.org](mailto:info@farmafrica.org), or share them on Facebook. (Don't forget to tag Farm Africa!)

All photos will be entered into our coffee competition and the lucky winner will be invited to take part in a fabulous 'coffee cupping' event – a professional tasting of different coffee varieties with leading coffee experts. You'll also be able to sample our very own beans from Ethiopia!



**Coffee is deeply ingrained in Ethiopian culture – around 50% of the coffee produced there is drunk locally. Central to its place in society is the coffee ceremony, a ritual way of preparing and drinking coffee as a mark of hospitality. In some areas it is carried out three times a day, and can last several hours. Follow these steps to host your very own ceremony:**

1. Light some incense (such as frankincense) or a candle as the guests are gathering.
2. Roast the beans in a tray or pan over a fire, producing aromatic smoke.
3. Grind the beans (if yours aren't already!) add to boiling water and leave to steep.
4. Filter through a sieve. (In Ethiopia, this is done with a horsehair mesh).
5. Coffee is traditionally served by the youngest child – please be careful if asking children to help. The eldest guest should then receive the first cup.
6. Offer a savoury snack like popcorn to accompany the coffee.



Remember to stay safe when using candles and boiling water at your ceremony – especially if young children are present!