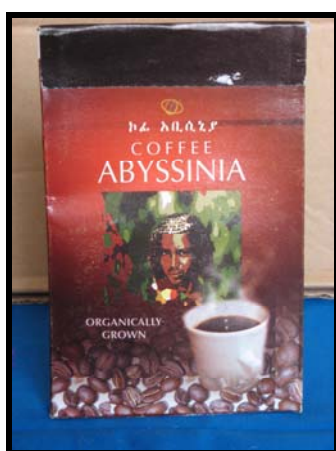


# Coffee Artefacts Box

Each object in the box has been photographed and a short description added to help you use the objects in a meaningful and culturally respectful way. Please check that all the objects shown below are in the box when you first collect it and that all the objects are returned, in good condition, at the end of the loan period. Some objects are fragile please treat with care. Any lost or damaged objects will be charged for.

## CHECKLIST:

Total number of objects in box =



## Coffee from Ethiopia

This is organically grown coffee produced in Ethiopia. The brand name of this coffee comes from the former name of Ethiopia which was Abyssinia. **Abyssinia** was famous for the different kinds of coffee trees that grew wild in its land. These trees grew in the province of Kaffa and the myth says that Abyssinian shepherds discovered these trees by chance. It is believed that Abyssinians (or Ethiopians) were the first people in the world to try coffee.



## Coffee from Zambia

This is an example of Pure Instant coffee produced in Zambia. This is a traditional coffee tin.



### Coffee from the UK

This is an older coffee tin produced in Leeds, England with the label 'Bantam'. This is a typical tin of Coffee from the 1930s.



### Roasted Coffee Beans

The coffee bean is the seed that the coffee plant produces. It is collected from the plants and then it becomes processed in order to green coffee.

The beans in the photo are roasted coffee beans. Roasted coffee beans are the most common types of beans that are used today when making coffee.





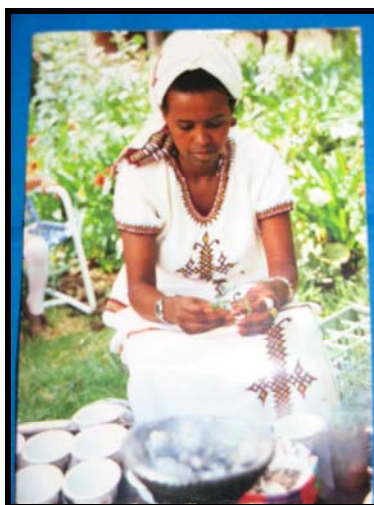
### Coffee Bag from Mexico

This is a coffee bag from Mexico. Mexico is a country famous for its coffee production that comes mainly from the southern part of the country. One of the most famous places in Mexico that produce coffee is the Chiapas State. The local farmers gave the market name *Chiapas* to coffee that is produced there.



### Coffee bag from Colombia

This bag is from a Colombian Coffee Brand called 'Oro Negro'. The bag says that it is 100% Colombian Coffee and it has the Colombian National Flag on it with the colours yellow, blue and red. Colombia has a tradition in growing coffee. The farmers of Colombia that grow coffee have come together and created their own association called the *National Federation of Coffee Growers of Columbia*. This association protects the rights of the farmers. It is involved with fair trade and ensures that the farmers get the money they deserve for their hard work. In the internet site of this association there are useful information about the history of Coffee Growing in Columbia and fun games that help us learn about coffee. The site is: <http://www.juanvaldez.com/index.html>



### Ethiopian Coffee Ceremony

This is a postcard from the capital city of Ethiopia, Addis Ababa. In the postcard there is a young woman performing a Coffee Ceremony. The Coffee Ceremony is an important part of Ethiopian culture. The ceremony starts with the woman, first bringing out the washed coffee beans and roasting them in a coffee roasting pan on small open fire as seen in the picture. This ceremony is often performed at the presence of a visitor and it is a sign of Ethiopian hospitality. When the coffee is ready, three servings of the coffee follow and all the guests that are watching the ceremony can not leave unless they try all servings and have three cups of coffee. This is because each serving has a special meaning and the third serving is considered to be blessed.



### Coffee Maker from Vietnam

This is a coffee maker from Vietnam. The coffee is placed in this pot in a small filter that looks like a hat and then the pot is placed on the top of a cup. This coffee maker has a chamber for the ground coffee beans and a chamber for hot water. It is one of the most unique and special ways of making coffee in the world!



### Cezve or *ibrik* for making Turkish Coffee

**Cezve** is a coffee pot designed specifically to make Turkish coffee. The long handle is particularly useful to avoid burning hands and the brim is designed to serve the coffee. It is also known with the name **ibrik**

**Turkish coffee** is made by putting cold water into the coffee pot (**cezve**) and by adding Turkish coffee and sugar in the water. The coffee and the desired amount of sugar are stirred until all coffee sinks and the sugar is dissolved. Following this, the spoon is removed and the pot is put on the fire. Just as the coffee begins boiling, the pot is removed from the fire and the coffee is poured into the cups.



Coffee has always played an important role in Turkish culture. In the past, women would meet and talk over coffee and sweets and men would meet in the famous coffee houses. This tradition remains until today and coffee still is an integral part of the Turkish culture and lifestyle.



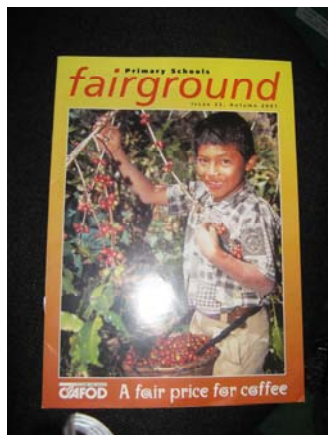
### ***Ibrik or ewer***

This is a coffee pot used for making Turkish coffee or tea. It is called an ***Ibrik*** and it belongs in the category of ***ewers***. Ewers are special containers that are used for serving (or storing) liquids. They are recognised by their oval shape and flaring spout.



### **Coffee Culture: A game about Fairtrade coffee**

This is a fun tablecloth game that also gives you interesting information about how and where fair-trade coffee is produced. It is a fun way to learn about coffee and about the importance of Fairtrade products. It can be used in cafes, schools and community projects.



### **Fairground: A magazine issue on Fairtrade coffee**

This issue of Fairground tells the story of coffee from farm to mug. The Story of Tea, which followed a tea leaf from plantation to tea pot. The Story of Coffee does the same with a coffee bean. We learn about the lives of coffee farmers in Mexico and look at how drinking fairly traded coffee can make a real difference in their lives.



