

The Story of Coffee



Coffee is Ethiopia's gift to the world.

Over 1,000 years ago, Kaldi, the goat herder noticed his oldest goats behaved like young kids when they ate certain berries. Upon hearing this, the Abbot of a local monastery decided to experiment. He found that a brew of these "cherries" could keep his brother monks awake through long hours of prayer.



However, it was the Venetian traders who first brought coffee to Europe in 1615. Commercial cultivation followed, although not recorded until the 15th century. By then coffee was being grown in Persia, Egypt, Syria and Turkey. (It was the Turks who had developed coffee as the brew we know today.)

Despite the fact that trade in coffee was jealously guarded by the Arabs, seed beans and plant cuttings were smuggled out of Arabia and cultivated in the Dutch colonies of India and Java. These colonies became the main supplier to Europe, with Amsterdam its trading centre.



Opponents to coffee were openly cautious and called the beverage the "Devils Brew". The Church condemned it! The controversy was so great that Pope Clement VIII was asked to intervene. After tasting the brew, he enjoyed it so much that he gave it Papal approval!

In Britain, the first coffee house was opened in 1651 in Oxford. By 1700 there were 3,000 coffee houses in London, including Edward Lloyd's coffee house which attracted seafarers and merchants and eventually became Lloyd's of London, the world famous insurers.

Coffee spread to the USA, where, because of the Boston Tea Party, Americans adopted it as their national beverage.

Some Coffee Facts:

Coffee is the most popular drink worldwide with around two billion cups consumed every day

In the UK , we drink around 70 million cups of coffee a day. 85% of coffee drinkers in the UK take milk in their coffee and 57% add sugar

Coffee is grown within 1000 miles of the Equator, from the Tropic of Cancer in the north, to the Tropic of Capricorn in the South

There are two types of commercial coffee -Arabica and Robusta

It takes 42 coffee beans to make a shot of espresso and 4,000 beans to make a roasted pound of coffee

How to Make the Perfect Coffee....

Filter Fine Coffee

CaffeKiraz filter coffees are packed in portion control sachets and have the consistency of castor sugar to touch.

50g for Pour and Serve Machines with filter papers - each sachet makes a 3 pint jug

170g for Bulk Brew Machines without filter papers - each sachet makes 5 litres.

Once you have selected the right blend for the correct time of day place the grounds evenly in the filter paper pan. The machine will then brew the coffee and keep it hot. Fresh water should always be used to ensure that a good quality coffee is made every time. Do not leave brewed coffee to stand on the hot plate for more than 30 minutes before serving.

The equipment manufacturer's instructions should always be followed.

Espresso Bean Coffee

CaffeKiraz Espresso Beans have been packed immediately after roasting into sealed valve bags to ensure maximum freshness and produce a superb cup of strong, authentic continental style coffee.

To serve espresso at its best use 7g of ground coffee beans per cup, with a finely grained powder consistency, and follow the manufacturer's instructions.