

K20-0030, Bale Mountain farm



- Country: Ethiopia
- Farm: Bale Mountain
- Region: West Arsi, Nansebo
- Variety: Heirloom
- Bag: 60kg/Grainpro
- Warehouse: Commodity Centre UK
- Processing: Natural
- Altitude: 1800-1910
- Farm Size: 200 hectares
- Number of raised beds on site: 210
- Soil: forest, red clay and fertile

This exclusive coffee is situated in an isolated region in Bale Mountain which is hard to reach by road due to the treacherous terrain. The soil it is grown in is rich with plenty of forest humus. It is highly unique micro-lot as the coffee is grown and processed on site of the farm.

Kerchanshe Key Facts:

- 20 washed and natural coffee processing facilities distributed in various strategic coffee growing areas of the country.
- Coffee farms around Guji, Anasora, West Arsi, Anasora, Kochere, Kelem Welga. Also used for educational demonstration purposes.
- Bring the best coffee practises from the world (Brazil notably) to get better farming practices in Ethiopia
- Participate in various economic and social development activities in coffee communities- better education and health facilities.

How does traceability work in Ethiopia?

Private owners are indeed a new thing in Ethiopia, before they were not allowed to exist. All coffees had to be delivered to the exchange and sold as per their grade. Grade 1 would be specialty but there was no possibility of traceability as coffees from all sorts of farmer were bulked together by the Exchange which is owned by the government.

Nowadays, exporters and cooperatives are starting to get permission to export directly, just like in Brazil. A few years ago, Israel, who was a 30-year-old Ethiopian willing to change how things work got together with other exporters to create a different scenario. Now it's possible to have farm coffees from Ethiopia and it's possible to have coffees traced from each washing station.

Regarding payments, the way it works is the government fixes the price every harvest and what Israel did was to implement a program with farmers that teaches them to harvest better quality coffees (the red cherries) for premium prices. He will always buy the coffee cherries no matter what for a premium compared to governmental price- the better the quality, the bigger the premium. To control this project, he created a registration program for farmers all of them have their membership number with Kerchanshe and keep a record of improvements, again to assure an ongoing relationship. He also offers micro finance for farmers wanting to improve the quality of coffees.

Farmers are paid in cash on delivery of the coffee and the ones that keep improving quality will receive an after payment, a few weeks later after coffee is sold. Having this membership does not mean they have to exclusively sell to Kerchanshe, it only means they can keep track of each other and, they can access facilities such as schools and healthcare centres Kerchanshe has created.