

The **STORY** of **COFFEE**

Jennifer Gascoigne

EASY READ



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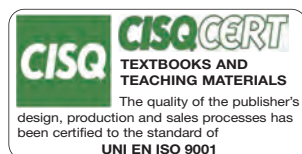


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ACTIVITIES



Quiz

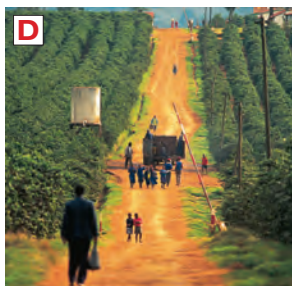
- 1** What do you know about coffee? Are these sentences true (T) or false (F)? You can check your answers on page 24, or when you finish the book.

	T	F
1 The word coffee comes from a Spanish word.	☐	☐
2 Coffee plants like a hot, wet climate.	☐	☐
3 Coffee grows in Mexico.	☐	☐
4 The fruit of the coffee plant is red.	☐	☐
5 Espresso is an English word.	☐	☐
6 People can smoke in Middle Eastern coffee houses.	☐	☐
7 One of the most expensive coffees in the world comes from Jamaica.	☐	☐
8 Germany imports more coffee than Japan.	☐	☐

Vocabulary

- 2** Match the words to the pictures. Why do you think these words are in a book about coffee?

plantation monk narghile spices
pavement port



Now read the book and check your ideas.



Coffee around the world

Every year people all over the world drink more than 400 billion cups of coffee.

The word for coffee is similar in many languages.

Chinese:	咖啡	/kāfēi/
Dutch:	koffie	
Finnish:	kahvi	
French:	café	
German:	Kaffee	
Greek:	καφές	/kafes/
Indonesian:	kopi	/kɒfi/
Italian:	caffè	
Japanese:	コーヒー	/kɒhi/
Korean:	커피	/kɒfi/
Russian:	кофе	/kɒfi/
Slovenian:	kava	
Spanish:	café	
Swedish:	kaffe	
Turkish:	kahve	



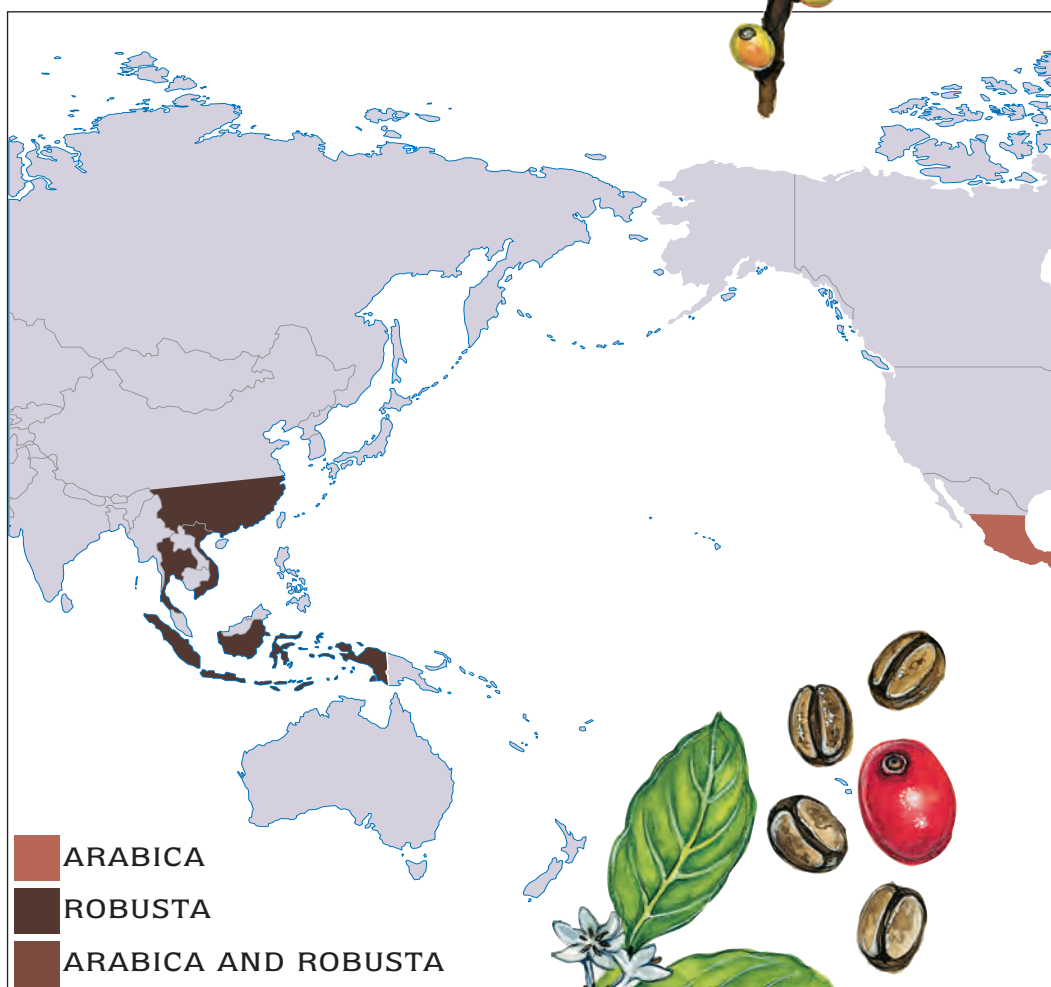
The words all come from kahve, the Turkish word for coffee. But Turkey isn't the first home of coffee. Coffee comes from Ethiopia in Africa.



Where coffee plants grow

There are two important species of the coffee plant: **ARABICA** and **ROBUSTA**. About 70% of the coffee that we drink is Arabica.

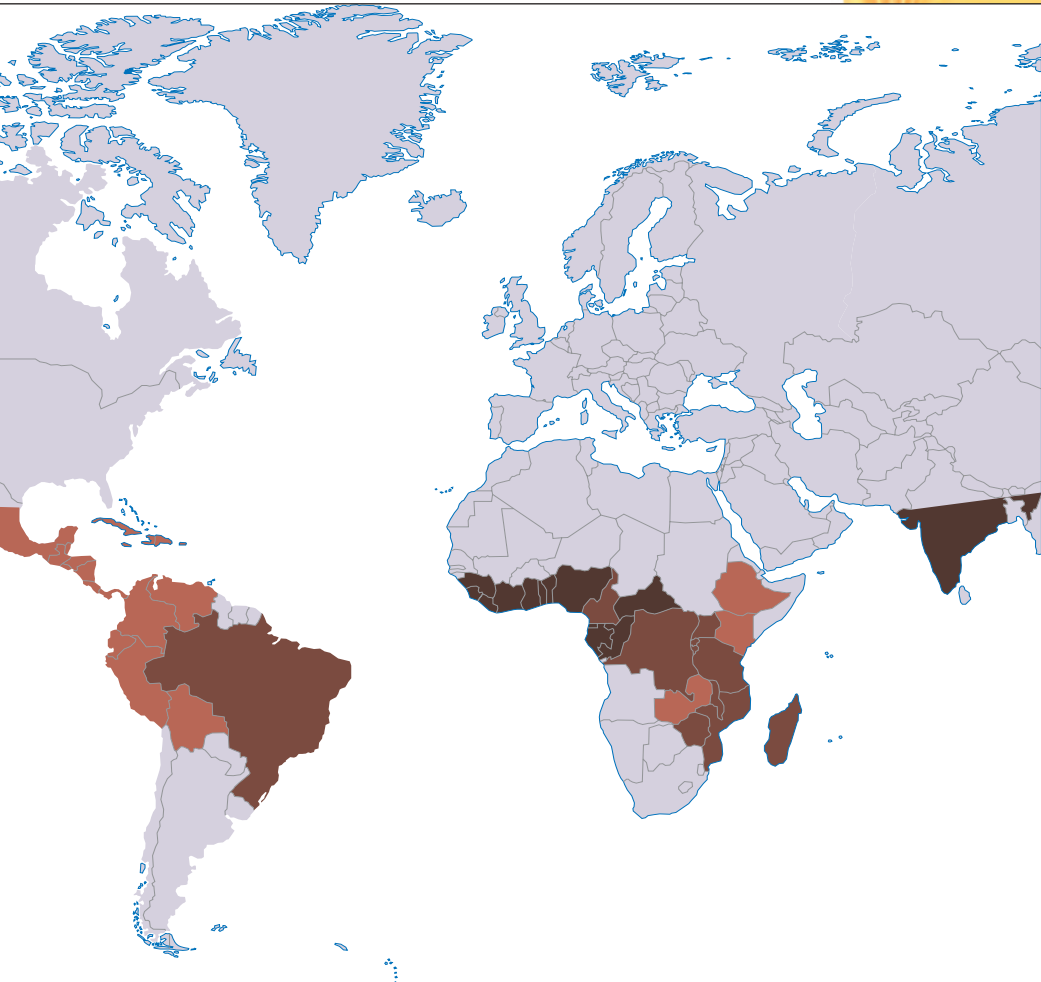
Arabica plants grow best at high altitudes (600 to 2,000 metres). Robusta plants can grow at low altitudes (from sea level to 900 metres).





Coffee plants like a hot, wet climate (temperatures from 15° to 30°C, and 1,500 to 3,000 millimetres of rain a year). All coffee plantations are in places between the Tropics of Cancer and Capricorn.

The biggest coffee producers in the world are Brazil and Colombia in South America. Other important coffee producers are Mexico, Guatemala, Honduras and Costa Rica in Central America; Ethiopia, Côte d'Ivoire, Kenya and Uganda in Africa; and Vietnam, Indonesia and India in Asia.





Coffee plants

Wild coffee plants are about ten to twelve metres tall. Plants on plantations are smaller: two or three metres tall.

Producers prefer small plants because it is easier and cheaper to pick the fruit.

The leaves of a coffee plant are big, oval and dark green.

When the coffee plants are three or four years old, they start producing small white flowers. These flowers have a sweet smell. They don't live for very long, only a few days.





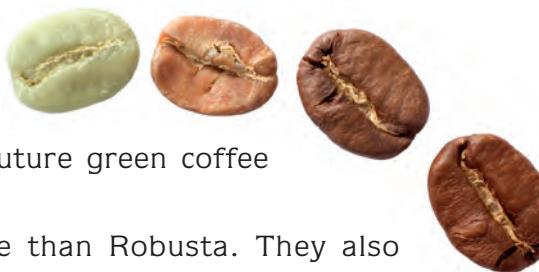
COFFEE CHERRIES

Then the fruit, or cherries, of the coffee plant starts to develop. At first the cherries are green. Seven to ten months later they change to red and are ready to pick. A coffee plant can produce cherries for fifteen to twenty years.

COFFEE SEEDS

There are two flat oval seeds inside the cherries. Sometimes there is only one. These are the future green coffee beans.

Arabica beans have a better taste than Robusta. They also have about 40% less caffeine. This is the chemical in coffee that makes people feel more active.





From plant to packet

1 PICKING THE FRUIT

In many countries, people pick the cherries by hand. In Brazil, big coffee producers often use machines.

2 PROCESSING

There are two ways of separating the bean from the pulp. During the 'wet' process the pulp is removed by machines.

Then the beans are

washed and dried. During the 'dry' process the fruit is dried in the sun or by driers.



3 PACKING

Green coffee beans are usually packed in sixty-kilogram bags. Each bag has an identification card.





4 SHIPPING

Ships take the bags from the producing countries to countries around the world.

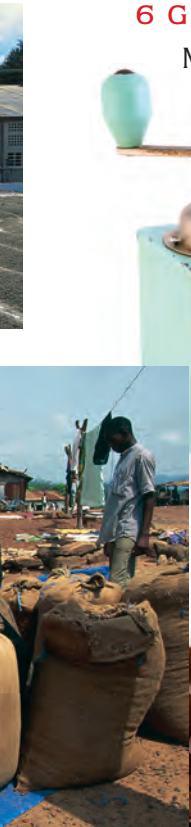
5 ROASTING

The smell and taste of coffee develop during the roasting process. The beans are roasted at temperatures between 180° and 218°C.



6 GRINDING AND PACKAGING

Most coffee is ground. It can be finely, medium or coarsely ground. It is then put into packets or tins.





ACTIVITIES



KET

Comprehension check

1 Are these sentences 'Right' (A) or 'Wrong' (B)? If there is not enough information to answer 'Right' or 'Wrong', choose 'Doesn't say' (C). There is an example at the beginning (0).

0 The French word for coffee is different from the Spanish word.

A Right

B Wrong

C Doesn't say

1 There are two important species of the coffee plant.

A Right

B Wrong

C Doesn't say

2 Arabica plants grow best on high ground.

A Right

B Wrong

C Doesn't say

3 There are coffee plantations in Ecuador.

A Right

B Wrong

C Doesn't say

4 Coffee plants on plantations are taller than wild coffee plants.

A Right

B Wrong

C Doesn't say

5 Coffee flowers have a nice smell.

A Right

B Wrong

C Doesn't say

6 Robusta seeds are different from Arabica seeds.

A Right

B Wrong

C Doesn't say

7 Arabica coffee has more caffeine than Robusta coffee.

A Right

B Wrong

C Doesn't say

8 Roasting gives coffee beans their taste.

A Right

B Wrong

C Doesn't say

2 Match a line in A (1-8) with a line in B (A-H).

A

1 Many words for coffee come

2 Coffee plants on plantations are

3 Coffee flowers don't live

4 Green cherries change

5 There are usually two seeds

6 Some people pick the fruit

7 Ships take bags of coffee beans

8 Coffee beans are roasted

B

A for very long.

B at high temperatures.

C by hand.

D around the world.

E from a Turkish word.

F about 2 or 3 metres tall.

G inside the coffee cherry.

H to red after some months.





Coffee-producing countries

3 Find the names of countries that produce coffee.

- | | |
|------------------|-------------------|
| 1 CIXOEM | 5 MEVITAN..... |
| 2 NUDAGA | 6 ATELAMAGU |
| 3 ZABLIR | 7 SANIDINEO..... |
| 4 BAMILCOO | 8 IHAPOITE |

Crossword

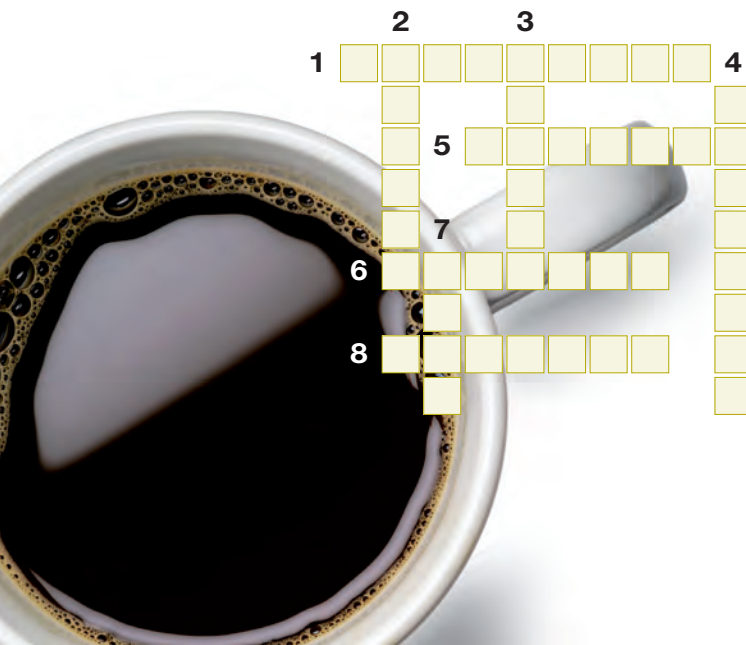
4 Complete this crossword about coffee.

Across

- 1 Arabica plants grow at high
5 coffee beans have more caffeine than Arabica.
6 There are two important of the coffee plant.
8 Coffee plants like a hot, wet

Down

- 2 Coffee are dark green.
3 The of Cancer goes through Mexico.
4 is the chemical in coffee.
7 The 'wet' process is a way of separating the bean from the





← A servant serves coffee to the Turkish Sultan (early 18th century).

Coffee history

7th CENTURY: Wild coffee plants grow in Ethiopia, North Africa. People tell a story about a boy, Kaldi, and his dancing goats. One day Kaldi's goats eat coffee cherries and they start to 'dance'. Kaldi eats some of the fruit. He starts to feel very

active. He tells a monk about the fruit. The monk makes a drink with it. After drinking it, he can stay awake for a long time.

12th-15th CENTURY: There are coffee plantations in Yemen, Arabia. The Arabs call their drink qahwa (from qahwat al-bun, an Arabic word meaning 'wine of the bean').

LATE 15th CENTURY: The port of Al-Mukha (called Mocha in Europe; pronounced 'Moka') in Yemen becomes famous for exporting coffee. Ships take beans from Mocha to Egypt, Syria and Turkey.

16th CENTURY: A monk takes coffee seeds to Mysore, India.

EARLY 17th CENTURY: Venetian merchants take coffee beans from Turkey to Europe. At first people say the 'black drink' is 'the drink of the devil' because it comes from Turkey, an Islamic country. Pope Clement VIII drinks it and likes it. After this, coffee becomes a very popular drink all over Europe.

17th CENTURY: Coffee houses become popular meeting places for businessmen, artists and politicians.



← One of the first London coffee houses (about 1706).



↑ Dutch ships returning to Amsterdam with coffee (16th-17th century).

1658: The Dutch take coffee seeds to their colonies in Indonesia.

1718: The Dutch take coffee to their colony of Surinam in South America. Soon there are plantations in French Guyana.

1723: Gabriel de Clieu, an officer in the French navy, takes a small coffee plant to Martinique in the Caribbean. In 1777 there are more than 19 million coffee plants on the island.

1727: The first coffee plant is planted in Brazil. During the rest of the 18th century, the French, the Spanish, the Portuguese and the English take coffee to many places in the Caribbean and South and Central America.

1773: The British put a big tax on tea in American colonies. The American colonists are very angry, and they throw 342 boxes of tea into the sea at Boston. It is called 'The Boston Tea Party': it is the start of the American Revolution, and Americans begin to drink coffee, not tea!

The Boston Tea →
Party (1846).





Making coffee

TURKISH COFFEE

Very finely ground coffee, water and sometimes sugar are boiled for a short time in a small pot. After one or two minutes, the ground coffee drops to the bottom of the cup and you can drink the coffee.



PERCOLATED COFFEE

A percolator boils water and passes it through coarsely ground coffee many times. This is the traditional American way of making coffee, but not many people use a percolator these days.



FILTER COFFEE

This is a good way of making a lot of coffee. Boiling water is poured over medium ground coffee in a paper filter. The coffee drips through the filter paper into a pot.



THE PLUNGER/ CAFÉTIÈRE

Many experts think that this is the best way of making coffee. Boiling water is poured over medium ground coffee. After five minutes the plunger is pushed down. This separates the coffee from the ground coffee.



ESPRESSO COFFEE

Espresso machines make strong coffee by pushing hot water through finely ground coffee. The Italian word espresso means 'made under pressure'.



MOKA ESPRESSO COFFEE

This is a quick, easy way of making strong 'espresso-type' coffee. Every Italian home has a moka pot.



Coffee houses, cafés and coffee shops



COFFEE HOUSES in the Middle East are places where people go to listen to music, stories or poetry, read books, play games and sometimes to smoke a narghile with their coffee.



THE AUSTRIANS go to a café to meet friends, to read the newspapers and to eat cream cakes with their coffee. There are many very beautiful cafés in Vienna.



CAFÉS IN AMERICA are often similar to small restaurants. They can serve alcoholic and non-alcoholic drinks with food.

THE FRENCH have café/restaurants called brasseries and bistros. They are more informal places than restaurants, and the food is usually cheaper. Cafés, especially in Paris, often have tables on the pavements.



IN THE UK it is difficult to find a café now. People prefer to go to pubs, which sell alcoholic drinks and coffee, or new coffee shops like Starbucks.



INTERNET CAFÉS or cybercafés are not real cafés. People go there to surf the Internet – and perhaps to drink a coffee at the same time!



Make a mocha frappuccino!





3 tablespoons of sugar



$\frac{3}{4}$ cup of strong cold coffee



3 tablespoons of chocolate syrup



2 cups of ice



whipped cream



blender



1 cup of milk

- 1 Put the coffee, sugar, chocolate syrup and milk in the blender and blend.
- 2 Put the ice in the blender and blend again.
- 3 Pour the mocha frappuccino into 2 glasses.
- 4 Serve with whipped cream.

PROJECT on the web

Connect to the Internet and go to www.blackcat-cideb.com. Insert the title or part of the title in our search engine. Then click on the project link to find the website.

- 1 The Ethiopian coffee ceremony
What is the Ethiopian word for coffee?
- 2 A recipe for tiramisu
How much coffee do you need?
- 3 Progreso
– What is Progreso?
Click on Coffee in the menu.
– Where does Progreso coffee come from?

Coffee facts

- Jamaica Blue Mountain Coffee is one of the most expensive coffees in the world.



- More than five million people work in coffee production in Brazil.
- The USA and Germany are the two biggest importers of coffee in the world. Japan is the third.

- Latteart is the art of making designs on the top of cappuccinos. There is a world latteart championship every year.



- When coffee is 100% Colombian, there is a picture of Juan Valdez and his donkey Conchita on the packet or tin.

- In Turkey and the Middle East people read their future in the coffee at the bottom of the cup.





ACTIVITIES



Comprehension check

1 Complete the sentences with the names.

America Indonesia Martinique Mocha
South and Central America Venice

- 1 15th century: The port of becomes famous for exporting coffee.
- 2 17th century: The first coffee in Europe is taken to from Turkey.
- 3 1658: Coffee is taken to Dutch colonies in
- 4 18th century: Coffee trees are planted in
- 5 1777: There are more than 19 million coffee plants on
- 6 1773: Coffee becomes more popular than tea in

2 Are these sentences true or false?

- | | T | F |
|--|--------------------------|--------------------------|
| 1 Surinam is in Indonesia. | ☐ | ☐ |
| 2 Turkish coffee is made in a small pot. | ☐ | ☐ |
| 3 Percolated coffee is not very popular these days. | ☐ | ☐ |
| 4 Espresso coffee is made with coarsely ground coffee. | ☐ | ☐ |
| 5 American cafés don't serve meals. | ☐ | ☐ |
| 6 A frappuccino is a hot drink. | ☐ | ☐ |
| 7 There are more than five million coffee plantations in Brazil. | ☐ | ☐ |
| 8 There is a picture of a man and a donkey on packets of Colombian coffee. | ☐ | ☐ |

Opposites

3 Write the opposite of these words in the spaces.

- | | |
|-----------------------|---------|
| hot (adjective) | A |
| expensive (adjective) | B |
| big (adjective) | C |
| export (verb) | D |
| different (adjective) | E |
| bottom (noun) | F |





EXIT TEST

KET

1 Read the descriptions. What are the words?

Example:

- | | | | | | | | | |
|---|--|---|----------|----------|----------|----------|----------|----------|
| 0 | Types of a plant | S | <u>P</u> | <u>E</u> | <u>C</u> | <u>I</u> | <u>E</u> | <u>S</u> |
| 1 | Heights above sea level | A | _____ | _____ | _____ | _____ | _____ | _____ |
| 2 | Not planted by people | W | _____ | _____ | _____ | _____ | _____ | _____ |
| 3 | The chemical in coffee | C | _____ | _____ | _____ | _____ | _____ | _____ |
| 4 | Very, very hot | B | _____ | _____ | _____ | _____ | _____ | _____ |
| 5 | A person who knows a lot about something | E | _____ | _____ | _____ | _____ | _____ | _____ |

KET

2 Circle the best word (A, B or C) for each space.

The coffee-picking season in Java (0)..... about three months – from June to August. (1)..... men and women work on the plantations. Women pick the fruit and put (2)..... in big bags. Men put the bags on lorries and take them (3)..... storehouses. It is hard work. The men often stop and smoke a typical Indonesian cigarette made with kretek, tobacco flavoured with spices or fruit. (4)..... are also cappuccino-flavoured cigarettes!

The workers drink (5)..... of coffee. They make cups from the coffee leaves and drink their coffee from them. At lunchtime women from the villages (6)..... food for the workers.

The Javanese believe that coffee and cigarettes of kretek (7)..... important pleasures. They also believe that people need these pleasures after they die, (8)..... they leave coffee and cigarettes on their tombs.

- | | | | |
|---|----------------|-----------|----------------|
| 0 | A <u>lasts</u> | B starts | C has |
| 1 | A All | B The | C Both |
| 2 | A it | B them | C some |
| 3 | A at | B in | C to |
| 4 | A There | B They | C Here |
| 5 | A some | B much | C lots |
| 6 | A brings | B bring | C are bringing |
| 7 | A is | B are | C be |
| 8 | A so | B because | C when |





GLOSSARY



altitude : a height above sea level.

to boil : to heat to 100°C.

coarsely/medium/finely ground :

big/medium/small coffee grounds.



coffee shop chain : a number of similar shops that belong to one company e.g. Starbucks.

colonists : people who live in a colony.

colony (plural: **colonies**) : a country that is controlled by a stronger country.

to develop : to change and become more complete.

devil :



oval :



plunger :



process : a number of things we do to get a result.

pulp : the soft part of a fruit.

to remove : to take away.

species : a type.

taste : a flavour in the mouth.

tax : money people must give to their government.

wild : not planted by people.

KEY

Quiz, page 4

1 F; 2 T; 3 T; 4 T; 5 F; 6 T; 7 T; 8 T

