

OSHER LIFELONG LEARNING INSTITUTE
AT VANDERBILT

COFFEE, GLOBALIZATION, AND SUSTAINABLE
DEVELOPMENT

October 4, 2021, 1:30-2:45 pm CT

Session #1



THE CHAIN
collaborative

WELCOME!

- Introductions in the chat box
 - Name, location
 - One thing you know about coffee
 - Why are you taking this class?
- Day's Agenda
 - Coffee from Seed to Cup
 - Coffee Stakeholders
 - Coffee's "Dark" History

















CHEMEX



EVA SOLO



MOKA POT



FRENCH PRESS



HARIO V60



AEROPRESS



VACUUM POT



PERCOLATOR



TURKISH GEZVE



DRIP BREW



ESPRESSO



SYPHON





15 STEPS TO COFFEE FROM BEAN TO CUP

1 PLANTING THE SEED

A few green coffee beans are kept to be used as seeds for the next crop of coffee trees.



2 HARVESTING AND PICKING

On larger, flatter farms coffee cherries can be harvested by machines. In other parts of the world, they are still handpicked.



3 SORTING AND SELECTING

First step: removing debris, stones, twigs.

Second step: Berries are thrown into a water tank to remove unripe ones which float at the surface.



4 PULPING THE CHERRIES

Getting rid of the skin and the pulped fruit (mucilage) that surrounds the beans.



5 FERMENTING

Breaks down the sugars in the mucilage to produce acids that are responsible for the depth and complexity of the coffee.



6 DRYING

Coffee beans need to be dried until moisture content is around 9-13%



7 STORING

In this stage, coffee can be stored for several months or years depending on the temperature and humidity.



8 MILLING

All other layers still surrounding the beans are being removed. The two steps in the milling process are hulling and polishing.



9 GRADING / CUPPING

Professional coffee graders classify the coffee bean quality by their "primary and secondary defects"



10 DISTRIBUTING

Coffee is being shipped to where it's needed. Direct trade and fair trade to support farmers and consumers.



11 ROASTING

Green coffee beans heated up to over 400F. The duration of the roast will result in different characteristics and flavors.



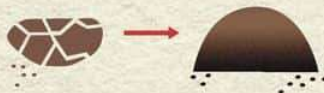
12 PACKAGING

To protect the beans from air and moisture and to stay fresh for weeks the packaging should be sealed well.



13 GRINDING

Ground coffee goes stale within hours so coffee beans should be ground right before brewing.



14 BREWING

Brew temperature, grind size, and the right coffee to water ratio are key factors to the perfect cup of coffee.



15 DRINKING

The next time you're enjoying your coffee, cold brew, or cortado, spare a thought for the amount of hard work that went into getting it to you.



Coffeeable
Get Smart About Coffee

COFFEE STAKEHOLDERS

- Producers (of all sizes)
- Farmworkers
- Cooperatives, Social Enterprises, Exporters, Washing Stations
- Input Suppliers, Transportation Suppliers
- Importers
- Roasters
- Coffee Shops
- Consumers
- Allied Companies

- Product companies
- Governments (local, regional, national, international)
- Advocacy groups
- Certifying Bodies
- Non-profits (large, small, local, international)
- News Outlets, Podcasts
- Academics
- Everyone?

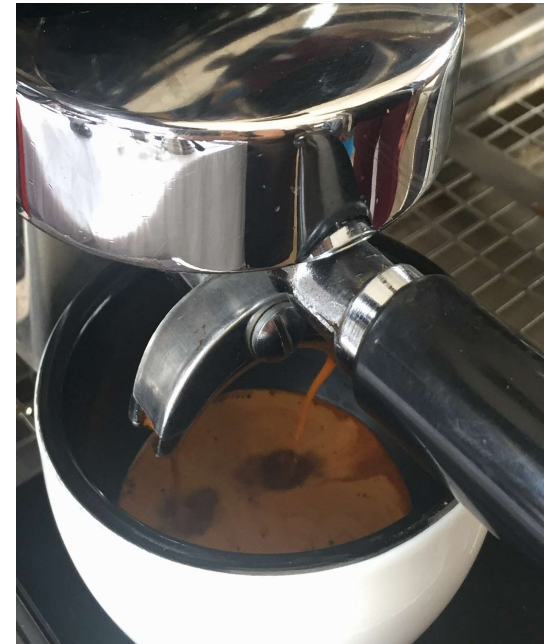
COFFEE IS “DISCOVERED”



- Possibly, coffee first began spreading with Ethiopian rule in Yemen throughout the 6th century
- When the Turks occupied Yemen in 1536, it became an export to Eastern Europe
- The Turks tried to control it, but other nations began to smuggle it out and plant it in other regions
- For many years, the price of coffee was determined by the Dutch East India Company

COFFEE FOR THE RICH AND THE FAMOUS

- Enjoyed by the upper classes at first, and often by men in coffeehouses throughout Europe
- England consumed coffee, and then mostly tea once they occupied India
- The British taxation of tea on U.S. colonies led to the Boston Tea Party
- By the end of the 1800s, half of the world's coffee was consumed by the U.S.
- Throughout the history of coffee, men and upper classes had greater access to the beverage, and it was used as a system of control



HOW DID WE GET HERE, CONTINUED...

- Different world powers tried to maintain control over coffee, and then as others got their hands on it, they began growing it in their colonies
- Later, when it became a beverage for all...nations wanted to profit off coffee, as well as fuel their own working populations
- By 1750, coffee grew on 5 continents
- Diverse Africans were first enslaved to work on sugar plantations in Latin America, and later, were forced to grow coffee
- In 1788, San Domingo/Saint Domingue (Haiti) produced half of the world's coffee
- In Brazil, areas for coffee cultivation were “carved from the rainforest”

LAND AND DEFORESTATION IN THE 21ST CENTURY

- “Countries like Brazil, India and Uganda are predicted to lose more than 60% of their suitable areas by 2050, and even countries expected to see the least losses—like Colombia and Ethiopia—are predicted to lose up to 30% of their land fit for cultivation.” – The Coffee Barometer, p. 14
- “60% of the land suitable for coffee production in 2050 is currently forested. In addition, only 20% is under any formal protection.” –The Coffee Barometer, p. 14
- “Apart from Brazil...new coffee crop lands are mostly created by deforestation....The annual increase is likely to be well over 100,000 ha equaling an area of 548 football pitches deforested every day.” –The Coffee Barometer, p. 14

THE FIRST FAMILY SEPARATION POLICY

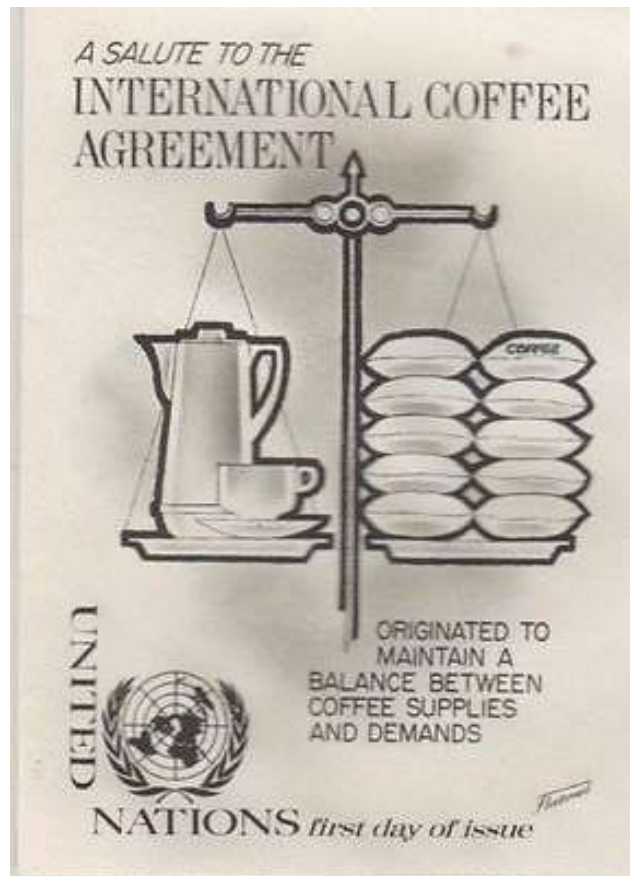
- Coffee delayed abolition of slavery, shaped the laws of nations, and became the engine for growth
- Coffee from Brazil was made cheaply; it allowed coffee to be more or less affordable for everyone
- But...someone is always subsidizing the real cost of coffee
- Economic growth compromised environmental and social sustainability: Coffee grown as a monocrop by enslaved people
- It was cheaper to continue enslaving people to grow coffee than to take “good care” of the enslaved. Most enslaved people in Brazil died after 7 years, and the trade of enslaved people increased when Brazil feared this trade would become illegal.
- The first family separation policy?

INDEPENDENCE FOR WHOM?

- Coffee began again to take root in Latin America countries post-independence, but it was the independence of the colonizers from their own governments, not of the indigenous people from their colonizers
- How do countries make money post-independence? They carry on the same systems.
- In addition to enslaving Africans and the indigenous population, the post-independence government in Brazil brought white workers from poor backgrounds into a system of debt peonage (relates to policies known as “whitening”)
- All of this was done in the name of “progress”

WHERE ARE WE TODAY?

- In Brazil as in Guatemala, indigenous people were forced off land so “entrepreneurs” could grow coffee, leading to many landless workers. Their descendants still pick our coffee today.
- Small farmers often couldn’t compete. Who had access to finance to start farms? Who has it today?



THANK YOU AND SEE YOU NEXT
WEEK!