

## TRIVIA

No	Coffee Etymology
<p>1 Coffee mug, Shutterstock</p>	<p>Coffee is a drink made from the grounds of roasted beans that come from trees in Abyssinia, Ethiopia. An Italian botanist, Prospero Alpini (1580), after returning from a visit to Egypt, mentioned the local people's habit of delighting in a dark-colored drink called <i>caova</i>. A French consul, Chevalier d'Arvieux, who lived in Alet, Savary, and Trevoux, argued that coffee comes from the Arabic word <i>cahoueh</i> or <i>quaweh</i>, meaning 'to give enthusiasm or strength'. The word is also connected to Kaffaa, a region in Ethiopia, where the coffee plant originated. At Kaffa, coffee is called <i>buno</i>, adapted from the Arabic word <i>bunn</i>, which means 'raw beans'.</p> <p>Along the way, the French call it <i>café</i>; German: <i>kaffee</i>; Dutch: <i>koffie</i>; Italy: <i>caffè</i>; Arabic: <i>qahwah</i>; Persian: <i>qéhvé</i>; Danish: <i>kaffe</i>; Finland: <i>kahvi</i>; Hungary: <i>kavé</i>; Bohemia: <i>kava</i>; Poland: <i>kawa</i>; Romania: <i>kafe</i>; Croatian: <i>kafa</i>; Russia: <i>kophe</i>; Sweden: <i>kaffe</i>; Spanish: <i>kafe</i>; Portuguese: <i>kafe</i>; Latin: <i>coffea</i>; Turkey: <i>kahue (chaoua)</i>; Greek: <i>kaféo</i>; Annamite: <i>ca-ph"é</i>; Cambodia: <i>kafé</i>; Tamil: <i>kapi-kottai</i>; China: <i>kia-fey</i>, <i>teoutsé</i>; Japan: <i>kehi</i>; Malay: <i>kawa</i>; Abyssinians: <i>bonn</i>.</p>
<p>2 Kaldi and the goat, Wiki Commons</p>	<p>Coffee was first discovered in Ethiopia, the story of Kaldi and his goat who became hyperactive after consuming coffee cherries that fell from a tree is the beginning of the world's coffee story. Initially, coffee was enjoyed by boiling the leaves or the red skin of the cherries.</p> <p>Imams and Sufis then conducted experiments to find out which parts of coffee could be used as a drink. The results found that the beans are the most ideal part to be used as the basic ingredient for drinks. The ways to enjoy it then developed as well; coffee beans must be roasted and then ground and brewed in hot water, which is the best way to enjoy it. Behind the brew's dark color, it refreshes and prevents drowsiness when imams and Sufis used to interpret the holy Quran's verses at night.</p>
<p>3 VOC's vessels, Wiki Commons</p>	<p>THE EARLY HISTORY OF COFFEE IN INDONESIA</p> <p>In 1696, the Mayor of Amsterdam, Nicholas Witsen, ordered the VOC troops' commander on the Malabar Coast of India, Andrian Van Ommen, to bring Arabica coffee seeds. These seeds were then sent to Batavia and planted in Kedawoeng, on the land belonging to the VOC Governor General Willem van Outshoorn. This experiment failed due to floods and earthquakes. The next trial was carried out in 1699 when the coffee seeds were brought by Henricus Zwaardcroon to be</p>

	<p>planted in the areas around Kampung Melayu, Bidara Cina, Jatinegara, and Sudimara. These trials were successful and in 1706 the results were sent to Amsterdam for analysis: it was known that this coffee from Java was of very high quality.</p>
<p>4 The Great Post Road, Google</p>	<p><b>COFFEE DEVELOPMENT IN THE ARCHIPELAGO</b></p> <p>In the agreement between the VOC and Priangan regents in 1707, the regents in West Priangan would receive <i>Coffea arabica</i> seeds from Batavia, while the East Priangan regents would be supplied with seeds from Cirebon. This agreement became known as Koffiestelsel that later became Preangerstelsel. It was the beginning of <i>Coffea arabica</i>'s cultivation on a large scale in Priangan (Java Island), which was widely known later as Java Coffee.</p> <p>After Herman Willem Daendels was appointed as Governor General of the Dutch East Indies in 1808, a variety of methods were taken to secure coffee production in Java and gain opportunities for the Javanese coffee price to skyrocket sharply in the world market. Through a Governor-General's Instruction dated 15 March 1808, Daendels regulated farmers' procedure for handing over coffee to the regent. In May 1808, Daendels inaugurated the construction of the Groote Postweg (Great Post Road) to connect cities along Java Island and divide the Priangan area into the 'coffee-producing area' (<i>Jaccatrasche en Preangerbovelanden</i>) and the 'non-coffee-producing area' (<i>Cheribonsche Preangerlander</i>). In April 1809, Daendels issued a decree regarding the standard price of coffee throughout Java.</p> <p>Next, during his reign, Governor-General Johannes Van den Bosch implemented a forced cultivation system, Cultuurstelsel. He exceeded his target of planting 50 million coffee trees in his first year in power. In 1840, around 330 million coffee trees grew on Java. The production and export volume of Java Coffee doubled from 28,662 tons (1834) to 64,201 tons (1842). For the first time, Java Island produced more than one million sacks of coffee.</p>
<p>5 Java Coffee, Alamy/Shutterstock</p>	<p><b>MOCHA JAVA AND JAVA COFFEE</b></p> <p>Mocha Java is the first blend of coffee from Mocha (Yemen) and Java (Indonesia), and thus also known as 'coffee classic blending'. With a mild taste and low caffeine content, Mocha Java is a highly popular blend among coffee lovers around</p>

	<p>the world, prompting the saying, 'If you don't like Mocha Java, you don't like coffee.'</p> <p>The spread of <i>Coffea arabica</i> in nearly five-sixths of the world's coffee producers cannot be separated from the seeds that were developed in Java despite the coffee not being an Indonesian endemic plant. Ideal natural conditions, and a combination of climate and volcanic soil, encouraged <i>Coffea arabica</i> to grow and flourish rapidly. Since the early 17<sup>th</sup> century, Java has been known as a producing region of 'a high-grade coffee', popularly known as Java Coffee, which became a brand used for global distribution in the coffee market.</p>
<p>6 Vintage photo of Arabica, Robusta, Alamy/Shutterstock</p>	<p>INDONESIAN COFFEE</p> <p>In Indonesia, the types of coffee cultivated by farmers are Arabica (<i>Coffea arabica var. arabica</i>) which originates from Ethiopia, Robusta (<i>Coffea canephora var. robusta</i>) from Congo and Gabon, and Liberica (<i>Coffea liberica Hiern</i>) from the Republic of Liberia on the west coast of Africa. Liberica is often associated with Exelsa since they share a family in the liberoid group under the name <i>Coffea liberica var. dewerei</i>. However, since it is only planted in certain limited areas, <i>C. liberica Hiern</i> is yet to gain economic value for farmers when compared to Robusta and Arabica.</p>
<p>7 Temple of Subak, Wiki</p>	<p>COFFEE AND RELIGIOSITY (BALI)</p> <p>Balinese rural communities' religiosity is manifested in the forms of temples they have and their activities, which of course can be traced to various religious ceremonies. The people are united by religious ceremonies and offerings.</p> <p>For Balinese people, coffee is not just a delicious drink. In everyday life, when they offer <i>manteban saiban</i> (praying and presenting offerings) in parts of the house, around the fireplace, yard, and water sources, if they have coffee, they will include it even though not required.</p> <p>In Kintamani, coffee is also closely related to local culture and customs. It is used as a gift on special occasions such as a wedding, tooth filing, and mourning. Neighbors and relatives will donate coffee to be consumed during the ceremony.</p> <p>The manifestation of the Tri Hita Karana principle in producing, processing, and marketing Balinese Kintamani Arabica can be seen in a <i>pelelinggih</i> (place of worship) called the Subak Temple. The people perform a <i>piodalan</i> (temple</p>

	anniversary) ceremony as a form of gratitude, and also to ask for blessings so that the coffee produced has high production, quality, and a good price.
8 Family coffee, National Museum collection	<p>COFFEE CREATES TOGETHERNESS</p> <p>According to Hattox, coffee's dominant characteristic as a beverage is that it potentially can shape 'social rituals' in the consuming community. In simple terms, someone goes to a coffee shop because, not only do they want to drink, they also want to have a good time and bask in the atmosphere in a coffee shop with friends, forming a new social circle outside the office, home, and family environments.</p>