

CURATED SERIES



FAMILY-OWNED
GATUKUZA





Climate change and its effects on coffee farms and the families who grow, harvest and produce specialty coffee has become a common discussion throughout the coffee world. We are experiencing this in a very tangible way in Burundi. This year in Burundi the nation experienced its lowest coffee yield in twenty years. What has this meant for Burundi? Coffee provides 70% of Burundi's GDP and is its number one export. With less than a quarter of its usual coffee production to rely on, everyone from farmers to producers to mill owners have been hugely impacted.



Near record low New York "C" prices combined with this devastatingly low harvest means that coffee farmers' annual income will be less than a quarter of the usual amount. In response to this coffee crisis, we have banded together with a few of our neighboring producers to create a collection of micro lots.

LOWEST
COFFEE
YIELD — IN — 20
YEARS

By partnering together, we have been able to rescue these wonderful micro lots from being blended together with other coffees to be bought up by large trading house. We have also been able to ensure that these producers and the farmers who work with them are being paid fairly. Our cupping lab and quality control team cups through dozens of lots in order to find the best neighboring coffees to partner with. We sourced these microlots knowing that at every step of the way- grading, color sorting and handpicking- these micro lots were curated according to the Long Miles Coffee standard.



Sourcing these lots enables us to continue operating programs that have become essential to who we are- namely year round farmer support. It is hard to believe, but we produced just 15% of our average export this year. We appreciate your commitment to us in the best of times and also in the worst of times- we could only do this with your partnership. Despite this low volume year, it hasn't all been bad news lately. Because you have come alongside us year after year, we have been able to fight against some of the root causes of climate change in our region. Our Trees for Kibira reforestation program has already planted more than 40,000 trees. Our Coffee Scouts continue to talk to their farmer friends about the importance of small things that make a big difference, like planting shade trees and ground cover crops. The Farmer Field School program is also currently helping to rebuild and rejuvenate tired coffee farms and increase production for many farmers.



Thank you for standing with us during this low volume year. We can't wait for you to taste and share this 2019 harvest.

The coffee you are tasting comes from our neighboring producer, Therence Nduwayezu. When you step into Therence's office in the bustling centre of Ngozi town, you'll find he's not just a coffee producer. He's a general trader and owns a fleet of vehicles that transport export goods between Burundi and neighboring Tanzania. Before he started producing his own coffee, Therence was a coffee trader. He bought washed coffee at the local market to resell, just like his father did before him.

Twenty nineteen marked a year of great "firsts" for Gatukuza: It was the first year they produced day lots as opposed to bulk lots that lacked traceability. It was the first year they cupped through all of the coffee they produced. These changes obviously paid off as it was also the first year that their fully-washed coffee won first place in Burundi's Cup Of Excellence.



1658 MASL

Washing Station: Gatukuza

Gatukuza washing station is named after the hill it's built on. The word 'Gatukuza' comes from Kirundi, the local language spoken in Burundi, but has no distinct meaning or translation. For as long as people can remember, that's what the hill has been called.



2°53'06.7"S
29°52'30.2"E

Manager: Hermès Niyonkuru

Region

Gatukuza washing station is nestled in the Gashikanwa commune, in the northern province of Ngozi. The people who call Gatukuza home grow almost everything they eat - bananas, potatoes, beans, maize, sweet potatoes, peas - wrapping the hill in every imaginable shade of green.



CONSTRUCTED IN
2008

Number of Farming Families

600 farmers from 8 neighboring hills deliver the cherries to Gatukuza washing station.

Therence and his team mapped out the regions that are far from the washing station or don't have access to a nearby washing station. From the maps they picked 112 spots to set up cherry collection points in the coffee hills. The collection points shorten the distance farmers have to travel to deliver their coffee cherries. More than 10 000 farming families from 9 regions delivered their cherries to collection points this season.

600 | 8
FARMERS | HILLS



Processing: Fully washed process

After picking ripe coffee cherries for hours in the early morning, farmers will selectively hand pick and float their cherries at home before delivering them. Any underdeveloped, low-density or insect damaged cherries will float to the top and are easily skimmed off.

Farmers will carry bags full of cherries by head or bicycle to reach the washing station where they are processed. There is one small pre-selection table and floating station where their cherries are hand-picked and floated again. Any cherries that rise to the top are bought by Gatukuza at a lower price, their quality immediately separated from the sinkers then processed and sold as a lower grade coffee.

All the cherries delivered that day are mixed into one lot and then depulped. There are two 8-disc McKinnons- 6 discs at the top, 2 at the bottom. This is the only machine that is used to process this coffee. After depulping, the parchment is kept in the fermentation tanks for 8 hours overnight. In the morning, it is footed to help remove mucilage. Fresh water is pumped from the Kagarura River to fill the wet fermentation tanks where the parchment is kept for another 8 hours before being moved to the channels where it is graded and given a further clean.

The parchment is soaked for 12 hours (uncovered) in the soaking tanks and then carried to pre-drying tables where it is meticulously handpicked for 6 hours by the washing station's team. From here, it is taken to traditional African raised drying tables where it slowly dries for 14-21 days, depending on the weather, and is rotated continuously throughout the day.

How Does the Farmer System Work?

Farmers pre-register (before harvest season) at the washing station and are given a unique code. Every time a farmer delivers coffee cherries, the washing station keeps a primary record of the amount and a carbon copy receipt is given to them. During farmers payments- which happened once in August this year- the farmers will bring their receipt(s) to receive money for their harvest. No premiums were paid to farmers this year, but cash credit was given to those farmers who asked.