

The background of the book cover is a dark green, slightly blurred photograph of coffee plants. In the lower right corner, a person's hand is visible holding a camera, ready to take a picture. The overall aesthetic is natural and professional.

BUKU SAKU

EDUKOPI

Interactive English Tour Guiding

Agung DN
Rusiana
Mutohhar



Closing

Guide : Well, ladies and gentlemen, this is the end of the trip. We thank you for your visit to Desa Japan. Please share the good news for others. Invite them to experience the Edukopi trip here. We do apologize for any inconvenience that you may have during the trip. Thank you and see you again.

Wassalamualaikum, wr, wb.

COFFEE FARM TRIP (EDUKOPI)

Opening

Asalamualaikum.

Good afternoon, let me introduce myself, my name is (name). I will be your tour guide. Welcome to Japan and thank you for your visit.

You have enjoyed the welcoming drink and traditional food from Japan village.



Possible conversation

Guide : How's the food and drink?

Visitor : It's just so good, *what kind of coffee is this?*

Guide : Good question. I will explain it during the trip (*smiling*). *Well*, before starting the trip, any question?

This afternoon we will have a trip to Japan coffee farm, *Edukopi* trip. Here, coffee is the main commodity. Therefore, most of people in this village work as farmers.

As everyone is ready, let's start the trip. Shall we?

cups of coffee from different roasting type)

Guide : Do you want to have it with sugar?

Visitor : no sugar please

Guide : Good choice! Original coffee without sugar is good for health. People here have coffee minimum three times a day.

Visitor : three times? (*surprising*).

Guide : Yes, it's been like no day without coffee.

Well, the coffee is ready. Here you are. Enjoy your coffee!

Visitor : Hmm...it feels so good to drink my own coffee (*satisfying*).



The roasting practice is done. Then the visitor practice to grind the coffee beans manually by using mortar and pestle.

Guide : How do I do it correctly?

Visitor : Hit in this way (*while giving an example how to hit the coffee beans*)

Guide : Let me try! It's not easy. It will take me hours to enjoy the coffee (laughing).

After some time, the beans turn into coffee powder.

Visitor : Can I enjoy my coffee?

Guide : why not?

After a while, the coffee is ready to drink (two different colours of two



The Coffee Land (Negeri Kopi)

Japan village has another name that is the Coffee Land (*Negeri Kopi*). The name fits the area because coffee is around.

(start walking in the coffee farm)

In our right side, it is a private coffee farm. This coffee plant is around 3 years. The coffee harvest is usually from June to September. It's quite long and depends on the location too. Coffee can be harvested more than once depending on the country. Coffee will flower immediately after being harvested. If you pick it today, it will flower the day after tomorrow.



(Continue walking)

Coffee Milling Machine

Well, let's stop here for a while
(pointing the milling machine).

During the harvest and post-harvest period, the coffee is processed manually by the farmers by using this machine. Usually, the coffee is used for individual consumption and for sale.

This is a place to store the dried harvest. And this machine separates the skin from the beans, from the original cherry beans (coffee fruits) to be green beans (the peeled cherries)



(Roasting simulation and manual grinding is practiced by the visitors)

Visitor : For big quantity of green beans, what's the best way to grind them?

Guide : For the production of one quintal or half quintal we will not do manual grinding, but we use grinder machine.

Visitor : Before grinding the beans, we should first dry them under the sun, right?

Guide : If you want to roast them quickly, you have to wash them; you can dry it for a while.

For light roasting, the beans get blacken easily.



When heading to the second crack the beans caramelize out of the coffee beans. In addition, the caramel flavour can also bring out the taste of mocca.

Here, 10% of the harvested coffee is usually left for personal consumption, so most of people rarely buy coffee; they have their own.

Visitor : Are burnt coffee consumable?

Guide : It is. There are burnt beans from Temanggung. Some people also like it, especially smokers.



Again, for the coffee process, the first is harvesting. The second is drying; the coffee beans are put on the drying bed in the sun in front of the house. In harvest time, it is a normal view here in Japan to see the drying bed in every front house. In drying process, cherries will turn into a bit brownish. The third is peeling the *cherries* into *green beans*. And the last, the green beans later will be roasted.

Well, there are at least four places like this in this village. But, people need to pay for the service. The charge is per kilo.



History of Coffee

So, now I'm going to explain you about the types of coffee. And the local coffee we plant here is Robusta.

Possible Conversation

Visitor : Was the coffee in the welcoming drink session also Robusta coffee?

Guide : Yes, it is. Anyway, what types of coffee do you know?

Visitor : Robusta, Arabica.

Guide : Yes, actually there are many types of coffee. But the most popular are Robusta and Arabica.



it has been grinded, the smell will easily evaporate to the air.

The one from Flores Manggarai, the smell can stay up to one year. When you want to make coffee, you grind the bean directly. If you keep the roasted beans, not the grinded ones, the taste remains delicious even though it was roasted a year ago.

For those who have got stomach acid ulcer, it is recommended to consume the light ones.

Guide : Well, if we use roasting machine, after passing through light to medium, there are terms of "first and second crack".



and onion to neutralize the bitterness.

Roasting

Well, ladies and gentlemen, please take a look at this tool. It is mortar and pestle. The people here call it as *lumpang* and *alu*.

Visitor : Why don't we use the real ones made from stone?

Guide : They are too heavy. We want to give experience to the visitors to use the lightweight wood.

For roasted beans, the good smell can stay up to 5 months, for those that have been grinded; it can stay only for about 1 month, because if



Visitor : For Arabica, does it also grow here?

Guide : Yes, it does, but not many people plant Arabica coffee. Long time ago, there were many Arabica coffee plants in *Japan* village because the earliest coffee here was Arabica brought by the Arabian, especially the Sufis, as their travel supplies.

Meanwhile, the Robusta coffee was grown up here as the impact of the expedition done by the Queen Wilhelmina. Seeing that Arabica was growing well in Japan village, she introduced Robusta to the local people.



Actually, Arabica is more expensive than Robusta, but Robusta has greater crop yield than that of Arabica.

Visitor : So, it means one Robusta coffee plant has more fruits?

Guide : That's right. And, the treatment of Robusta coffee is easier.

Visitor : Can we recognize the difference of Robusta and Arabica coffee plant? Or can we recognize it from the cherry beans?

Guide : We can recognize Robusta from its leaves, while Arabica can be recognized from its leaves and fruits.



more acidic, and dark roasted coffees are more bitter.

The people here prefer burnt flavours. So there is no difference between good and no good coffee. Local people say that if the coffee is not black, it's not coffee. Manual roasting must be done constantly so each bean will get similar tone.

Visitor : Can we use frying pan for roasting?

Guide : Yes, we can. But the heat might not be evenly distributed and it may cause different final tones of the beans.

For some local coffee community, they mix the green beans with rice



Guide : In traditional roasting it is based on green bean colour after being roasted. For traditional roasting, it takes 2 hours to reach the medium roasting level.

Visitor : So, roasting process is all started with green beans and later the colour will change depend on the length of the roasting process?

Guide : That's right. Light roasted is often used by Middle Eastern people who use sand to roast and the coffee tends not to be bitter. The bitter taste of coffee has not yet emerged.

The taste of coffee will emerge at the light to medium stage. Typically light roasted coffees are



Since it is not harvest time, it is difficult for us to find their difference from the fruits. However, you can see it from the leaves. Robusta has wider leaves.

Visitor : How do the leaves and fruits look like?

Guide : Robusta has wider and thicker leaves, while Arabica has smaller and thinner leaves. Robusta coffee leaves are light green, while Arabica leaves are dark green.

Visitor : Are these coffee plants Robusta? (*while pointing to a coffee plant nearby*)

Guide : Yes, that's right. Please, try to pick one fruit!



Visitor : (*picking and showing the cherry bean*) this one is not good, is it? (*the cherry bean is damaged*)

Guide : Yes, it's not good. The quality of coffee fruit is usually affected by the season.

Normally, cherry beans have two beans, but when it doesn't grow well, it has only one or single bean. It is usually called as "*kopi lanang*"

Visitor : So, one cherry bean has two beans inside, right?

Guide : Yes. Please try to pick the cherry, peel it, and let's see the bean inside.

Visitor : Okay, let me try. (*picking one cherry*).



coffee MSMEs (micro, small, and medium enterprises) in this village. For roasting process, it is determined based on the size of the fire.

For your information, the unroasted coffee green bean is good for diet. Types of roasting are light roasting, medium to light roasting, and the last is dark roasting. Different roast type will make different taste. You can taste them to know the difference (*while giving the beans with different tones*)

Visitor : How can we know the type of roasting?



sweetness depends on the drying length time.

Another process is wet-hulled (*giling basah process*). We can use a huller tool that can speed up the process (commonly found in Sumatra).

Another process is full washed which is the sweetness in coffee tends to disappear. Washed coffees are the most acidic.

Visitor : Which one do people prefer?

Guide : People here usually use natural and wet-hulled method.

Next is roasting which will be guided by Mrs. Sri as the owner of



You know, it's my first experience.

Well, I just knew that cherry usually contains two beans (*smilling*)

Guide : As we can see, it is the outer skin, and then pulp, parchment, silver skin, and the bean (*while showing the cherry*). And this is the center cut between the two beans. But this cherry is not good quality. The quality is also influenced by the weather and water as well.

Visitor : This one is not good and cannot be used, isn't it?

Guide : Yes. It has no bean inside, or the bean is dried.



Visitor : The coffee plants here look short.

Guide : Normally the coffee plants are as tall as those in the past (*while pointing to a photo of coffee plants*)

Visitor : Are the plants pruned, so they look this short? Or they grow as they do?

Guide : Yes, the plants are pruned. If they are not, they will grow very high and it will be difficult to pick the cherries during the harvest time.

Visitor : So, we need to use a ladder to get the fruits, right? (*laughing*)

Guide : that's right



coffee, it can be bitten directly before we dry it. Please try.

Visitor : Should we bite it?

Guide : Yes, give it a try. There is a pulp inside. After the drying process it can give a sweet effect. It is usually called as honey process.

After picking there is a drying process. There are two methods of drying process; they are natural process and wet-hulled process. Natural process is done after picking the cherries. They are immediately dried under the sun. Natural drying can take up to one month. For the degree of



Guide : it is still good, but according to many sources, immature coffee can cause stomach ache.

Roasting Coffee

Ladies and gentlemen, we are going to see the process of roasting coffee. Before practicing, please look around and find a ready-to-pick cherry.

Again, the coffee fruit is called cherry. So, please try to pick one and let's find out the cherry bean. You can try and peel off the red skin first and you may taste it. The sweetness is different from sugar. To know the characteristic of



Visitor : Doesn't it influence the quality of the coffee?

Guide : No. Pruning the upper parts of the plants can increase the quantity of the cherries, besides to make the harvest process easier. If they are not pruned, the plant will focus of the growth not on the fruits.

For your information, besides consuming the coffee green beans, we can also cook the coffee leaves for vegetable.

Visitor : Really? Is it edible? Which part of the leaves can we cook? Is it the shoots?

Guide : Yes, the leaves can be cooked, but it is too expensive



(*laughing*). We can also use the leaves to make tea, but it is rarely done by Javanese people. Many people in Bukittinggi area do it. The tea which is made of coffee leaves called as *Kawa tea*. If the tea is made of the cherry's skin, it is called *Cascara*. Actually, all parts of the coffee can be used, including the tree's trunk. It can be used for handicrafts.

Visitor : How long are coffee plants productive?

Guide : The productive period of coffee plants can be 20 up to 50 years.

Visitor : This one seems not well grown.



been well knowledgeable about coffee, they will just wait until the cherries turn red. They patiently do the picking manually in different time.

Visitor : By the way, is there any "green picking"?

Guide : Yes, there is "green picking". You know when people consider efficiency; they will pick all the fruits: the green fruits, yellow fruits or the red ones. For economy reason, they just mix the fruits. Actually, when cherries are not sorted, the price of the coffee will decrease.

Visitor : Is the green coffee not good?



Guide : Exactly! The red ones are better.

Visitor : Do the farmers decide the sorting process as they like? Or is it based on the market request?

Guide : It's based on the farmers' knowledge. For those who have been knowledgeable, they choose the red ones. But sometimes, as they need the money, they pick the cherries before turning red (yellow fruit)

Guide : The farmers sometimes consider the efficiency factor, when they harvest the coffee. All cherries are considered to be ready to harvest and then they sell them out. For people who have



Guide : Yes, it can actually be grafted with new variety of coffee. Sometimes, the new variety from *Jolong* (a neighboring town of *Kudus*) is grafted with the local coffee here. For grafting, it is possible for a two or three year old plant.

Guide : There are two types of coffee picking. The first is "red picking", the second is "mature picking". Red picking is picking the red coffee cherries. Most of the fruit is red (although there are still some that are yellowish). Physically, the fruit is yellow-reddish. It has good aroma and taste, bright acidity, heavy body,



bitterness medium and astringent currently.

The second is “mature picking”, it is picking time when the cherries are full red.

Visitor : Which one is better?

Guide : “Red picking” is actually better.

After picking, there is a sorting process. In the past, the sorting process was done by putting cherries on the sunbed under the trees.

Visitor : “Sorting process”, what does it mean?

Guide : Sorting the coffee cherries under the tree immediately after the picking,



another way, it can be taken to the house first and then sorted and dried in the sunlight.

Visitor : Is it to separate the red and the yellow ones?

Guide : Yes, it can also be graded to sort the cherries based on the size.

Visitor : So, the cherries are sorted based on the size and the colour, right?

Guide : Yes, and we do it manually because sorting machine is very expensive.

Visitor : Which one is better for commodity? The red ones are better, aren't they?