

## YEMENI COFFEE (MOCHA) HISTORY:

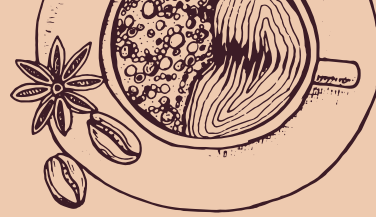
The coffee tree was discovered in Yemen among the rare trees and the environment of the Yemeni nature. Yet, there is no exact date determining when Yemenis started planting coffee tree and getting attracted to its tempting berries. It is probably that they started planting it in ancient Yemen during the Sheba Kingdom in the first millennium BC when the geographical contour of Sheba spread from Arabia Peninsula to East Africa.



The term (Qahwa) was in the beginning used for wine, according to Arabic dictionaries, and it also highlighted other beverages such as milk. It was a characteristic associated with affluent individuals who consumed beverages extensively at home during that ancient era. Nowadays in Yemen, Qahwa means drinking tea, coffee (Bonn), coffee husks "Qishr", and also other kinds of hot beverages like ginger. It is erroneous to consider the word "Qahwa" as a derivative from the Turkish word "Kahveh" which translates into Italian as "caffè" and into English as "coffee". The root for the word Qahwah does not exist in Turkish or other languages but in Yemeni Arabic.



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March



Yemeni coffee conveys a message to the world on behalf of Yemenis, symbolizing notions of peace, love, and a unique flavor. Yemen stands as the birthplace of coffee, trade, and the historical link between East and West.



Yemeyoon Media and Culture: A cultural institution concerned with Yemeni cultural affairs, seeking to reinforce the Yemeni identity and manifest its richness and authenticity. We are committed to bolster the Yemeni presence, elevate its positive image of fostering peace on the global stage. Our belief is that Yemen has historically served as a vital economic and cultural bridge between the East and the West, a legacy we strive to maintain and enhance.



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*Wine Of The Clouds!*





Some try to denationalize coffee from its Yemeni identity by calling it Arabia coffee. However, the right term is Yemeni coffee as it is exclusively Yemeni. Yemen is not just the Republic of Yemen known today, it extended within the boundaries of the ancient Yemeni kingdoms: Ma'in, Sheba, Awsan, Himyar, and the whole Arabian Peninsula and East Africa. Therefore, coffee, epitomized by (Bonn), is a solely Yemenite product. Migration of Yemenis introduced it into the Greater Yemen and other regions of the Arab world. It cannot be merely meted out to the modern states, particularly those that formed the backbone of the Yemeni civilizations and successive states. **When we say that the coffee is a "wine of the clouds," we are saying that referring to coffee indigenous to Yemeni massifs which are touching the clouds.**

Coffee consumption came to be linked with the rituals of the Yemeni Sufi denomination affiliated to the Shadhiliyya order, founded in Al-Makha (Mocha) by Ali bin Umar bin Ibrahim Al-Shadhili. They became famous of using coffee to aid their followers to stay awake and perform nighttime worship. During his visits to Egypt and Levant, Alshadhili promoted the use of coffee, subsequently known as "Shadhiliyya Coffee"



The widespread of coffee from Al Makha in Yemen to Mecca, Medina, Egypt, Levant, and Istanbul starting 14th and 15th centuries AD led to a legislation debate. While some jurists considered it prohibited, the Islamic consensus rejected prohibiting it and considered it halal.

In the 16th century, Ottomans transported coffee from Al-Makha to Europe and beyond. At that juncture, coffee evolved into a highly sought-after commodity in numerous countries. Colonial powers facilitated the distribution of Yemeni coffee seedlings to various parts of the world, with the Portuguese, Spanish, Dutch, French, and British transporting them to their colonies. The Portuguese introduced coffee plantations to Brazil, subsequently transferred by the Spaniards to Central America. The Dutch transported coffee plants to Indonesia, Sumatra, and Sri Lanka, while the French exported coffee seedlings to the Caribbean.



Globally, coffee is classified into two main types. The first, Arabica, unequivocally represents Yemeni coffee. The second, Robusta, hails from Ethiopia. Both Arabica and Robusta originate from Yemen, the land of Sheba.

Yemen's unique topography, fertile soil, and climatic diversity have established it as the cradle of coffee production. Despite Yemeni coffee seedlings being distributed across the globe, new cultivation areas lack Yemen's distinctive environment and weather patterns.

In Yemen, coffee berries are husked before exportation. Historically, pure coffee beans have been exported for two primary reasons: firstly, to prevent coffee replanting outside Yemen, thereby maintaining Yemen's dominance in coffee cultivation and global exportation. Secondly, farmers earn significant income by selling high-quality, pure coffee beans. As for husks, they are consumed locally, serving an exclusively economic purpose. Renzo Manzoni, an Italian traveler, pointed out during his visit to Yemen in 1877-1878 in his book "Yemen: A Journey to Sana'a" the Yemenis' practice of locally consuming coffee husks and exporting pure coffee beans globally.

