



DRWakefield

EST. 1970

India

GEMS OF ARAKU 5081

“This year, the coffees showcase surprising complexity, dimension and delight” ~
Sherri Johns, Head Judge



India

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<i>Mandal</i>	Dumbriguda
<i>State</i>	Andhra Pradesh
<i>Altitude</i>	1102 masl
<i>Owners</i>	Pangi and Simalu Budhranna
<i>Varieties</i>	Selection 9 (Sln9)
<i>Processes</i>	Natural
<i>Harvest</i>	November - January

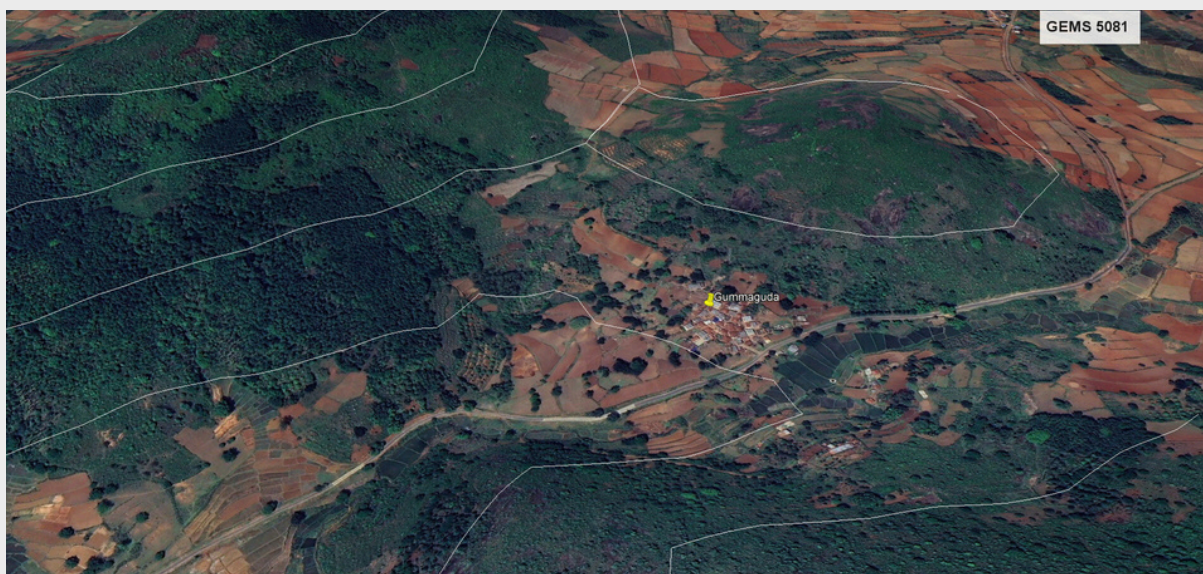
Coffee was introduced to Araku in the early 1900's from neighbouring Pamuleru Valley. In 2007, Small and Marginal Tribal Farmers Mutually Aided Cooperative Society (SAMTFMACS), a coffee farmer cooperative formed with assistance from The Naandi Foundation, was formed to push the coffee production there even further. It operates across seven mandals in the area - Araku, Hukumpeta, Dumbriguda, Anathagiri, Paderu, Pedhabaylu and Munchinpet.

Farmers have decentralised small and scattered plots averaging 1-2 acres per family. They are subsistence farmers, balancing cash crops such as pepper, turmeric, and ginger with coffee production.

Gummaguda, the small village where Pangi's farm is nestled in the Dumbriguda Mandal of Visakhapatnam District in Andhra Pradesh.

An area that previously used slash and burn deforestation techniques had reduced the land to semi wasteland and with no traditional knowledge of how to grow coffee; production was low and of poor quality. By providing technical support and training in all areas needed for a small farmer, the cooperative managed to significantly increase the quality and quantity of coffee grown. In each of the 500+ villages, 2 people are chosen by their farmer peers to be trained in regenerative agriculture. This happens in the field, every fortnight, with the volunteers then returning to the village and sharing that knowledge amongst their neighbours.

Andhra Pradesh



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The teaching covers all aspects of cultivation and is not just limited to the coffee. Planting fruit trees and other crops, as well as forest tress for varying types of shade and shade management, pruning, pest control and harvest cherries are all covered.

Low intervention farming methodologies are employed, such as no deep ploughing, which allows the soil to retain more moisture and prevents erosion. Cow dung, eggshell powder, basalt powder and locally grown herbs are mixed to create an organic fertilizer for the seedlings; other mixes for the plant as it progresses through each stage of its life. The additional trees allow for the production of mulch.

This model of quality, profitability and regeneration, referred to by them as 'Arakunomics' was awarded the Food Vision 2050 prize by the Rockefeller Foundation.

The coffee that Pangi Budhranna and her husband Simalu cultivate is SIn9, a selection that has become so firmly connected to the area it is seen as indigenous. It is a hybrid between TafariKela, an heirloom from Ethiopia, and Hybrido from Timor, which provides some vigour and rust resistance.

Pangi and Simalu Budhranna

