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https://corkcoffeecommunity.com

 Cork Coffee Club

Home History Map of Flavours How to Make Your Perfect Cup Cork Coffee Club

Here you will...

 ... learn about the history of coffee, facts and myths of the origins of the Java drink.

 ... discover your ideal coffee flavour by checking out the world's map of coffee origins.

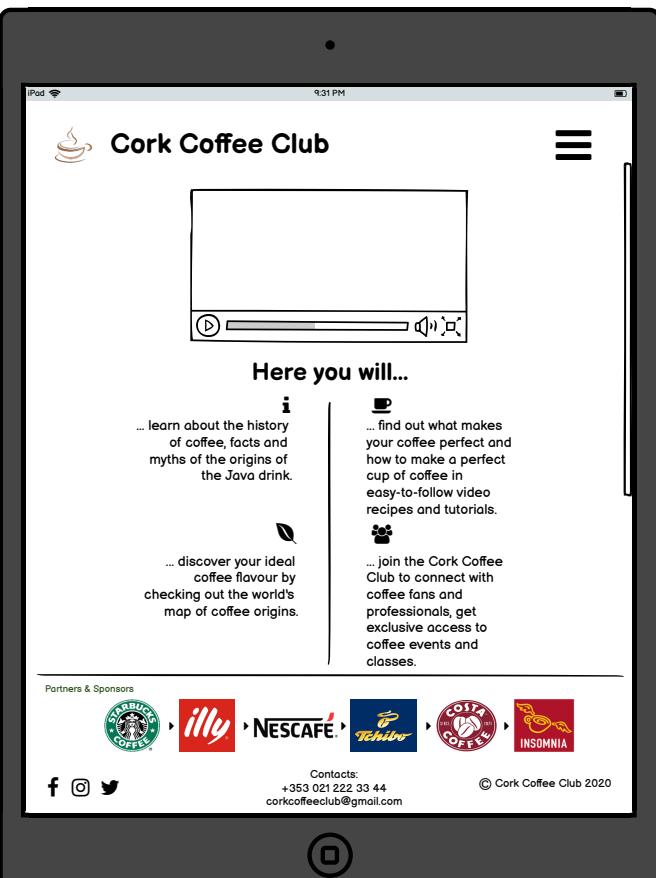
 ... find out what makes your coffee perfect and how to make a perfect cup of coffee in easy-to-follow video recipes and tutorials.

 ... join the Cork Coffee Club to connect with coffee fans and professionals, get exclusive access to coffee events and classes.

Partners & Sponsors      

Contacts:
+353 021 222 33 44 corkcoffeeclub@gmail.com

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Where COFFEE came from...

Facts

- The earliest credible evidence of either coffee drinking or knowledge of the coffee tree appears in the late 15th century, by Sufi Imam Muhammad Ibn Said Al Dhabhani who is known to have imported goods from Ethiopia to Yemen.
- Coffee was first exported out of Ethiopia to Yemen by Somali merchants from Berbera and Zella which was procured from Harar.
- Mocha historically imported up to two-thirds of their coffee from Berbera (Somalia) based merchants before the coffee trade of Mocha was captured by British-controlled Aden in the 19th century.
- The earliest mention of coffee noted by the literary coffee merchant Philippe Sylvestre Dufour is a reference to bunchum in the works of the 10th century CE Persian physician Muhammad ibn Zakariya al-Razi, known as Rhazes in the West.

Myths

- When Moroccan Sufi mystic Ghothul Akbar Nooruddin Abu al-Hasan al-Shadhili was traveling in Ethiopia, the legend goes, he observed birds of unusual vitality feeding on berries, and, upon trying the berries, experienced the same vitality.
- According to another ancient chronicle Sheikh Abu al-Hasan ash-Shadhili's disciple, Omar, who was known for his ability to cure the sick through prayer, was once exiled from Mecca to a desert cave near Ousab. Starving, Omar chewed berries from nearby shrubbery, but found them to be bitter. He tried roasting the beans to improve the flavour, but they became hard. He then tried boiling them to soften the bean, which resulted in a fragrant brown liquid. Upon drinking the liquid Omar was revitalized and sustained for days. As stories of this "miracle drug" reached Mecca, Omar was asked to return and was made a saint.

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Where COFFEE came from...

Facts

- Ethiopia
- Harar
- Somalia
- Persia

Myths

- Ethiopia
- Saudi Arabia

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Find your COFFEE country...

THE BEST COFFEE COMES FROM THE BEST GROWING CLIMATES, KNOWN AS
THE BEAN BELT

1 PAPUA NEW GUINEA
Semi-sweet chocolate aroma, cocoa flavor with hints of cherry. Medium body, quick-finish.
Brazil
Slightly spicy, nutty aroma, nutty base, caramel notes. Full body, clean finish.
Sumatra
Aroma of dried fruit and nuts, full syrupy body, deeply sweet finish.
Honduras
Sweet molasses aroma and flavor, full body and lingering sweet finish.
Peru
Bright, nutty aroma, lightly fruity flavor, clean finish.
Colombia
Sweet tart aroma, lightly fruity flavor. Light body, clean finish.
Columbia
Nutty aroma, caramel flavor, medium body, heavy finish.

2 BRAZIL
Spicy, nutty aroma, nutty base body, clean finish.
3 SUMATRA
Aroma of dried fruit and nuts, full body, deeply sweet finish.

4 HONDURAS
Sweet reddish aroma and flavor, full body and lingering sweet finish.

5 PERU
Slightly nutty aroma, lightly fruity flavor with a clean finish.

6 GUATEMALA
Sweet, tart aroma, slightly fruity flavor. Light body and clean finish.

7 COLOMBIA
Sweet, nutty aroma, slightly fruity flavor. Medium body and heavy finish.

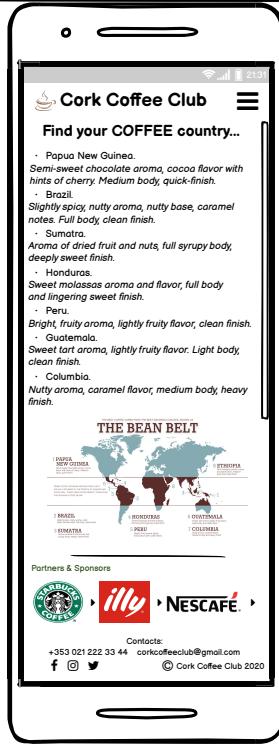
8 ETHIOPIA
Rich blueberry aroma, cocoa and chocolate flavor. Heavy body and clean finish.

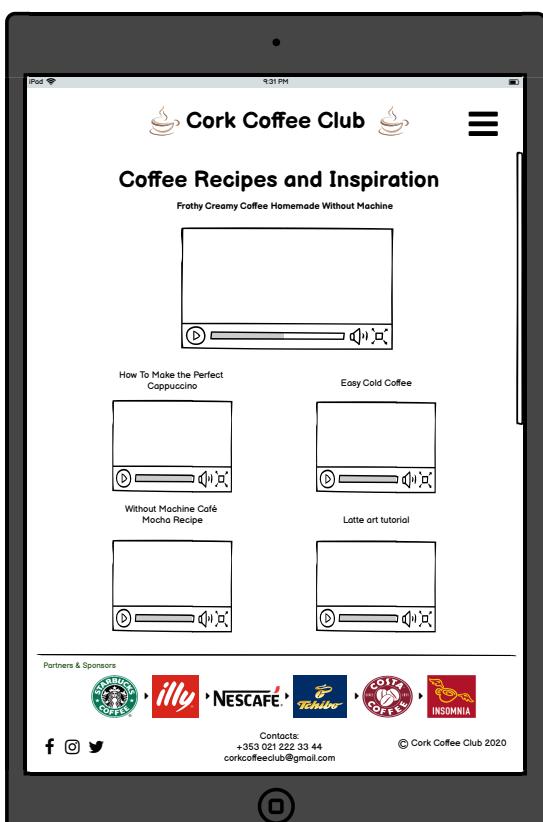
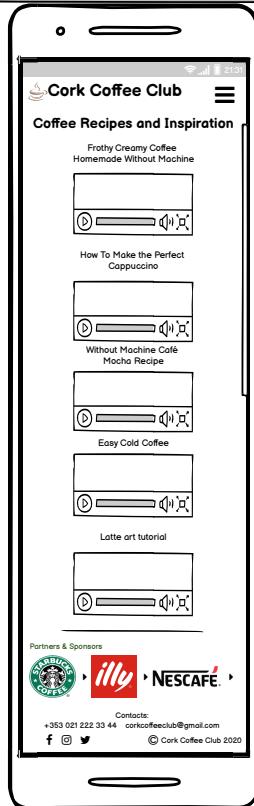
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Starbucks illy NESCAFÉ Tchibo Costa Coffee INSOMNIA

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JOIN the Cork Coffee Club here

Who we are 

We are a Coffee Community located in Cork City, Ireland, uniting coffee fans and professionals virtually and at events. Sign up to receive more information about what to expect from your FREE membership.

Events 

Next event will take place online and will be dedicated to the Latte Art. JOIN our Club in order to receive more information about the club and your special invitation to the event.

Getting in touch 

name
email
 Coffee Lover (selected)
 Coffee Partner 2
Sign Up

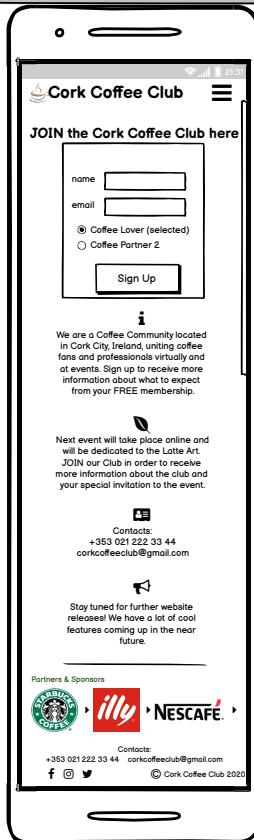
Coming up... 

Stay tuned for further website releases! We have a lot of cool features coming up in the near future.

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