

Coffee was first grown in an area informally called the Coffee Belt. The birthplace of coffee is Africa, Ethiopia specifically. Robusta discovered much later in the 19th century by botanists in Central and West Africa.

The Ethiopians cultivated coffee for hundreds of years. Yemeni traders began exporting coffee to Persia, Egypt, and the Ottoman Empire. Arabian physician first wrote about coffee sometime in the 10th century

South America had an almost perfect climate for growing coffee. The vast land made it a prime spot for cultivating a relatively new crop. This happened back in the 1700s. Cuba has been growing coffee since the mid-18th century. Coffee dates back to the 6th century in Yemen. An amazing technological advancement in brewing developed in Italy in the early 1900s.

Coffee is one of the most consumed beverages globally.

Coffee ranks third, following water and tea.

Before reaching your cup, coffee is a significant agricultural crop.

Coffee provides livelihoods for millions of people worldwide.

Coffee is a seed protected in a fruit.

There are different processes to extract the seed.

The process used affects its taste.

Coffee is harvested annually.

Coffee varies each year, similar to wine.

Environmental conditions affect coffee growth.

Coffee is not easy to grow.

Coffee is not easy to harvest and process.

Coffee needs a few things to grow successfully, such as warm temperatures, elevation, adequate rainfall, and a bit of good fortune gifted by Mother Nature.

Coffee was first grown in an area informally called the Coffee Belt. Coffee Belt is the name for the area that is on the equatorial band between the Tropics of Cancer and Capricorn including the equator.

Africa is the birthplace of coffee. Ethiopia is its specific birthplace.

The first discoverer of coffee in the world was a goat herder named Kaldi.

Kaldi comes from Ethiopia.

Kaldi is a poet and music-loving Ethiopian goat herder.

Kaldi's job is a goat herder.

Kaldi works in the field every day by tending to his animals and roaming the hillsides.

Kaldi plays a musical instrument in the form of a pipe every time he works.

During the day, Kaldi separated from his goats, so he played a high-pitched note from his musical instrument to signal his goats to come.

One day, Kaldi signaled his goats, but there was no reply because they gathered around plants whose branches of these plants were covered with small, bright red, grape-sized fruits.

Kaldi's goats seemed to be nibbling these cherries off the branches and they exhibited high spirits with no intention of leaving the area.

Kaldi was successful in getting the goats home.

Kaldi was surprised because his goats had found their way back to the trees.

Kaldi became curious about the cherry tree.

Kaldi nibbled on some leaves from a cherry tree and the taste of cherry tree leaves is bitter.

Kaldi plucked a cherry from the branches and the taste of cherry is sweet but mostly seed with a small layer of flesh and skin.

Kaldi shared his discovery with his father and local religious leaders.

Not long later, word spread about the energizing brew that could be made using these berries.

The berries that can be used as energy drinks are known as coffee.

At first, the Ethiopians only ate coffee berries, but they were curious and wanted to innovate, so they boiled the coffee berries to make ingredients.

The Ethiopians cultivated coffee for hundreds of years before Rhazes.

Rhazes first wrote about coffee sometime in the 10th century.

Kaldi discovered coffee in Ethiopia.

After Ethiopia, coffee began to spread to Arabia.

By the 1400s in Arabia, religious leaders had realized the benefits of coffee in helping them stay awake to study, discuss, and celebrate midnight services.

Consuming coffee has become a culture in Arabia.

Muslim homes sometimes had coffee rooms where gatherings and consumption ensued.

Coffee became an integral and important commodity to be traded throughout the Turkish Empire in 1536.

Coffee beans are shipped from the Yemen Port of Mokha.

Mokha is spelled Mocha or Mukha.

Coffee beans sent from Mokha are called Mocha coffee beans.

Egyptian warehouses were the primary hub where French and Venetian merchants took possession of coffee beans.

Baba Budan went on a pilgrimage to Mecca.

On the way home, Baba Budan stopped in a Yemen port city.

In the city, they served Baba Budan a dark sweet beverage called quahwa.

Baba Budan liked the beverage.

Baba Budan learned that the Arab hosts were protective of the seed from which the beverage came.

It was illegal to export the seeds.

Baba Budan found a way to steal seven seeds.

The seeds ended up in the Mysore mountains of India.

Trees were grown from the seeds there.

The Dutch traders transported coffee trees from India to Holland in the late 1500s. The Dutch traders stopped in Ceylon on the way. Coffee had started to infiltrate Europe. The American colonies weren't far behind. At first, people didn't like coffee. Coffee replaced beer and wine for breakfast.

Coffee was first used for its supposed medicinal benefits in the digestive system and an overall sense of wellbeing. It took a while for coffee to catch on in Europe. Many initially received coffee somewhat skeptically as an odd-tasting, mysterious, and exotic Arabian product. However, after the wealthy made coffee in vogue, more and more people began drinking it. By the mid 1600s, many people consumed coffee.

Austria saw the opening of its first coffeehouse in 1683. Austria had recently defeated the Turks in the Battle of Vienna. Austria received a reward from the Battle of Vienna, namely Turkish coffee. Turkish coffee served in the Viennese café with milk and sugar. Turkish coffee is a favorite drink in Viennese café.

In 1652, the first coffeehouse opened in Oxford was called The Angel.

After that, a coffeehouse opened in London and was named Pasqua Rosee. All the coffeehouses in London are named Penny Universities because they have cheap prices.

Jonathan's coffeehouse opened in 1698 and became the London Stock Exchange. Auction houses Sotheby's and Christie's note coffeehouses as their starting points. The famous Lloyd's of London began as Edward Lloyd's coffeehouse.

In Italy, street vendors sold lemonade. Street vendors added coffee to their lemonade. In 1683 Venice saw the first of what would become many coffeehouses there.

Parisians enjoyed their first coffeehouse in 1672. Parisians weren't fully entrenched in coffeehouse life until 1689.

Francois Procope is an Italian immigrant. Francois Procope opened Café de Procope in 1689.

The French enjoyed a brewed concoction that originated from the Turks and is boiled and described as harsh and bitter. The French created an infusion-style brewing using boiling water and ground coffee.

There are steps for infusion-style brewing, starting from using finely ground coffee suspended in a cloth bag above a carafe, and boiling water poured through the bag.

The French were the first to add milk to their brewed coffee.

Coffee that is brewed with milk added is called café au lait.

Honore de Balzac is a famous French writer.

Honore de Balzac enjoyed consuming finely ground coffee straight-up dry.

Germany entered the world of coffee after its neighboring countries did in the late 1600s.

The North Sea port cities of Hamburg and Bremen were the first to have coffeehouses in Germany. Soon after, this new drink spread to the rest of Germany.

Before it caught on as a beverage in the Netherlands, coffee was important as cargo. Coffee took hold in the Netherlands by the late 1600s, like what happened in other European countries.

The Dutch success in acquiring live coffee trees in the early 1600s was perhaps even more significant. Some seedlings were transported from the Yemeni Port of Mokha to the Botanical Gardens in Amsterdam in 1616. They thrived and the Dutch used them 40 years later to help start coffee cultivation in Ceylon and southern India.

In 1700, London had over 2,000 coffeehouses.

People gathered in coffeehouse because they can shared interests, jobs, beliefs, or politics.

Coffee became more popular than beer.

Many men like coffee and only few women like coffee.

In the 1700s, coffee became less popular in England.

Penny universities turned into private clubs.

Public tea gardens began to pop up.

Tea became more popular than coffee because making tea was easier than making coffee and England controlled India and its tea.

Boston opened their first coffeehouse in 1689.

There was a coffeehouse in Boston called the Green Dragon that operated from 1679 to 1832.

At the Green Dragon famous rebellion leaders Paul Revere, John Adams, John Otis, and many others met to eventually plan their revolution.

When King George proposed the Stamp Act of 1765, the rebellion leaders were prepared to respond with "No taxation without representation."

Although the British government backed down on most proposed taxes, the tax on tea remained.

In 1773, with taxable British East India Tea Company tea exports entering the New World, the response was to dump it into the Boston Harbor. During the American Revolution, tea drinking in the New World decreased significantly, leading to more coffee consumption.

Coffee production was firmly established in Africa and Indonesia by the early 1700s.

Coffee exporters brought names like Java Coffee, Mokha Coffee, Ethiopia Coffee, Kenya Coffee, and Sumatra Coffee to market.

The Dutch is the most influential in the coffee trade.

The Dutch brought coffee plants to America.

France is also interested in getting involved in global trade.

France obtains coffee seeds from the Netherlands.

France received a gift in the form of coffee seeds and gave them to Louis XIV.

Louis XIV was king of France at the time.

Coffee seeds grew well in Paris and some of the seeds were later brought by a French naval officer to Martinique.

Gabriel Mathieu de Clieu was a French naval officer.

In Martinique, these seeds developed and are believed to be all Typica coffee plants found throughout the world.

In 1727, a border dispute happened between French Guyana and Dutch Guyana.

Francisco de Melho Palheta is a Portuguese Brazilian neutral mediator,

Guyanese governors asked Francisco de Melho Palheta to help them.

While Francisco de Melho Palheta helped them, he fell in love with the French governor's wife.

After finishing the work, his mistress gave him a bouquet. In the bouquet were coffee cherries.

Francisco de Melho Palheta planted coffee cherries in Para, a state in Brazil.

These seeds became the first coffee planted in Brazil. Now, Brazil produces the most coffee.

The first 25 listed here are the world's top producers, Brazil, Vietnam, Colombia, Indonesia, Ethiopia, Honduras, India, Mexico, Peru, Uganda, Guatemala, Nicaragua, China, Malaysia, Ivory Coast, Costa Rica, Tanzania, Papua New Guinea, Thailand, El Salvador, Kenya, Venezuela, Laos, The Philippines, Cameroon, Madagascar, Gabon, Ecuador, Dominican Republic, Haiti, Democratic Republic of Congo, Rwanda, Burundi, Togo, Guinea, Yemen, Cuba, Panama, Bolivia, Timor-Leste, Central African Republic, Nigeria, Ghana, Sierra Leone, Angola, Jamaica, Paraguay, Malawi, Trinidad and Tobago, Zimbabwe.

The 25 countries that are the world's top coffee producers have several advantageous factors in developing coffee, such as elevation and volcanic soil. The ideal elevation for growing coffee plants is between 3,000–6,000 feet (900–1,900 meters). The reason elevation is a key factor has to do with the slower growth that coolness at higher altitudes promotes. This slow growth helps coffee develop better sugars and denser beans. The difference in altitude where Arabica coffee is grown will affect the taste and aroma of the coffee. For example, if coffee is grown at a very high altitude around 1,500 meters/5,000 ft, these coffee are fruity, spicy floral, berry and complex. This type of Arabica can be found in Ethiopia, Colombia, Kenya, Guatemala, Sulawesi, and Papua New Guinea. If coffee is grown at a high altitude around 1,200 meters/4,000 ft, these coffee taste includes citrus, vanilla, chocolate, nutty, and complex. This type of Arabica can be found in Costa Rica, Java, Sumatra, Nicaragua, and Mexico. If coffee is grown at a medium altitude around 900 meters/3,000 ft, these coffees are smooth, sweet, and less complex. This type of Arabica can be found in Brazil. If coffee is grown at a low altitude around 760 meters/2,500 ft, these coffees are subtle, soft, mild, simple, and less complex. This type of Arabica can be found in Hawaii.

Volcanic soil is important for coffee growth because has rich and abundant nutrients and also can hold moisture well due to its ash content.

Coffee growth is greatly influenced by weather conditions. Several weather conditions affect coffee growth, such as moisture, temperature, and wind. Moisture is delivered in the form of rain. Rain often comes during a specific rainy season. Rain can sometimes come in downpours. Other times, growers experience drought. The ideal rainfall amount for Arabica growth is between 60 to 100 inches (1,500 and 2,500 mm) of rain and rain will fall over about nine months. Coffee grows in locations on or near the equator. The temperatures in the locations on or near the equator are high. The temperatures near the equator typically ranges from 59°F to 75°F equal 15°C to 24°C Nature delivers the temperatures. Growers pray for predictability and consistency with temperatures. Wind can impact the trees at any time of the year. Trees stand on the mountainside. The trees are relatively unprotected. Wind can be especially dangerous during the annual coffee growing cycle. Trees are in flower during this period.

Two specific climate-related factors are impacting the coffee industry today, such as an increase in airborne fungus and changes in the weather pattern.

A few notable Italian innovators invented the forerunners of today's espresso machines, namely Angelo Moriondo, Luigi Bezzera, Desiderio Pavoni, Achille Gaggia, and Ernesto Valente.

Angelo Moriondo is from Turin.

Angelo Moriondo is credited with having the first patent on a steam-driven, instantaneous coffee-making machine.

Luigi Bezzera is from Milan.

Luigi Bezzera improved Moriondo's rapid, bulk-brewing machine and patented a machine with a single-portion brewer in 1902.

Desiderio Pavoni purchased Bezzera's patent in 1903 and started producing machines.

These machines made regular-strength single cups of coffee much more quickly.

Achille Gaggia invented the lever-driven, high-pressure espresso machine nearly 30 years later. This machine allowed baristas to use very small amounts of finely ground coffee to extract much smaller, intensely delicious cups of coffee. The steam pressure of the early machines was roughly 1.5 to 2 BAR of pressure, and the Gaggia lever machine increased that pressure to 8 to 10 BAR. The barista action of pulling down the lever to load the spring release creates the intense pressure that forces the steam through the finely ground coffee and delivers a shot of espresso.

Ernesto Valente worked for the espresso machine maker Faema and introduced a machine known as the E61 30 years after Gaggia invented the lever-driven, high-pressure espresso machine.

The E61 had some impressive technological improvements, such as an electric pump and a heat exchanger.

The electric pump created consistent high pressure. In the lever machine, the pressure had depended on the skill of the barista.

A device called a heat exchanger allowed for a smaller boiler. Water direct from the main water line could be drawn into a tube. The tube ran through the boiler. This ensured that the small amount of water needed for each shot was consistently the correct, high temperature. These improvements gave birth to modern espresso.

Espresso machines today fall into four categories, that is traditional, semi-automatic, automatic, and super automatic.

The first category is traditional. Traditional category also called a manual-lever machine. The barista controls variables like water temperature, pressure, grinding, dosing, tamping, and extraction timing.

The second category is semi-automatic. Semi-automatic category uses pump-driven pressure and allows the barista to control multiple variables. The machine uses automation to drive water through the group head. Grinding, dosing, tamping, and extraction time are controlled by the barista.

The third category is automatic. Automatic category uses predetermined shot timing. The barista controls other variables.

The fourth category is super automatic. Super automatic category can do it all, such as creating espresso and espresso beverages.

