

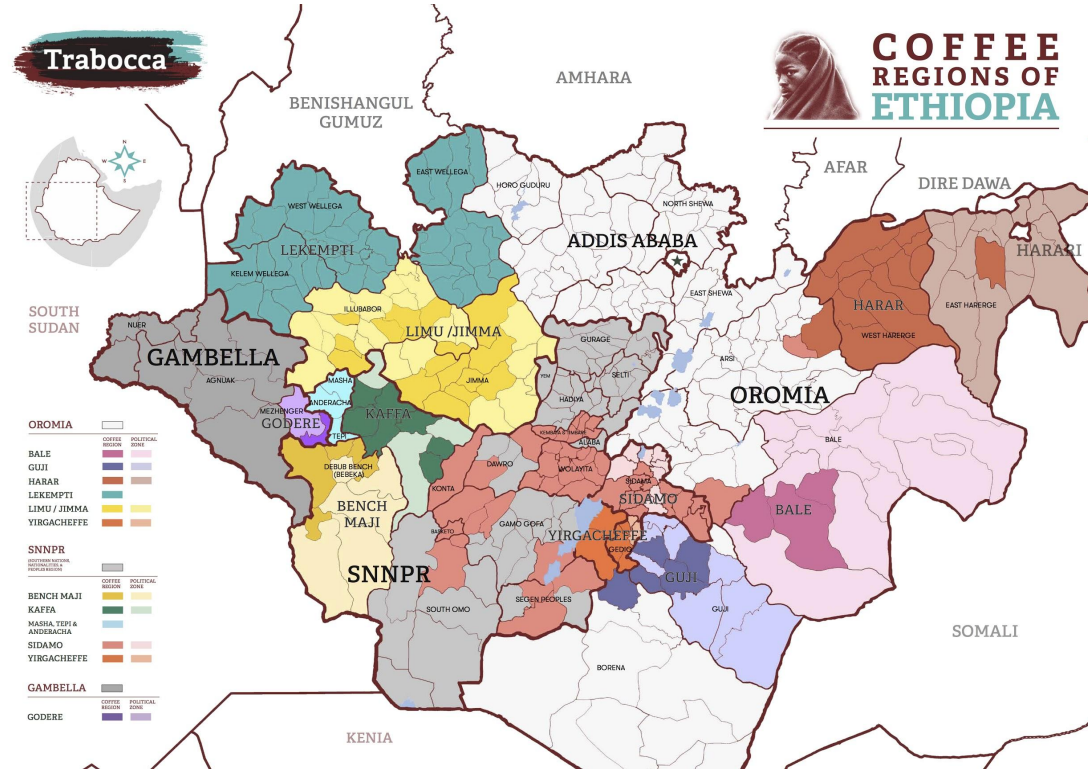
COFFEE

COFFEE IS GROWN ALL OVER THE WORLD

All Exporting Countries According to ICO



ETHIOPIA IS THE BIRTHPLACE OF COFFEE AND STILL PRODUCES SOME OF THE FINEST COFFEE IN THE WORLD! IT WAS DISCOVERED THERE IN THE 15TH CENTURY...AND WE'RE IN THE 21ST CENTURY. SO COFFEE HAS BEEN AROUND FOR A LONG TIME!



COFFEE STARTS OUT AS A FLOWER



AFTER A FEW MONTHS IT BECOMES A CHERRY WITH TWO SEEDS
INSIDE. THOSE SEEDS EVENTUALLY BECOME GREEN COFFEE
BEANS!



ONCE THE CHERRIES ARE RIPE THEY NEED TO BE CAREFULLY PICKED BY VERY SKILLED PICKERS. THIS IS VERY HARD, PRECISE WORK



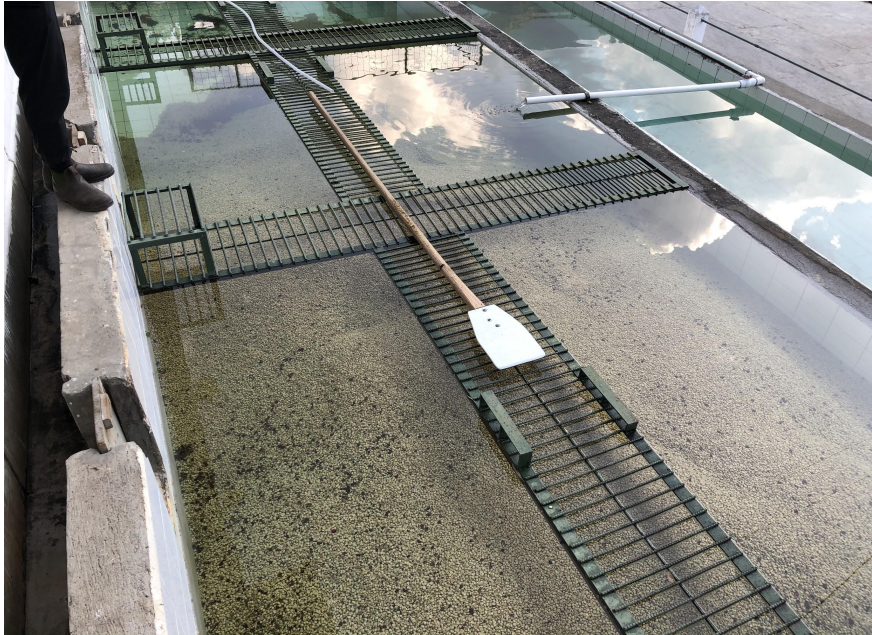
AFTER THE CHERRIES ARE PICKED THEY NEED TO BE WASHED



ONCE THEY'RE WASHED THE SEEDS NEED TO BE REMOVED
FROM THE CHERRIES



ONCE THE SEEDS ARE REMOVED, THEY NEED TO BE WASHED
AGAIN SO THEY DON'T GO BAD



AFTER THEY ARE WASHED, THEY ARE LAID OUT ON A PATIO TO DRY IN THE SUN.
ONE PERSON IS IN CHARGE OF CONSTANTLY TURNING THEM OVER SO EACH SIDE
GETS THE SAME AMOUNT OF SUN



AFTER THEY ARE DRIED, A LAYER OF DRY SKIN AROUND THE SEED CALLED "PARCHMENT" IS REMOVED. IT'S KIND OF LIKE THE SHELL OF A SUNFLOWER SEED



WHEN THE PARCHMENT IS GONE, THEN WE ARE LEFT WITH
GREEN COFFEE BEANS!



THE GREEN BEANS ARE BAGGED UP AND SENT TO ROASTERIES AROUND THE WORLD
THROUGH EXPORTERS AND IMPORTERS!



ONCE THE COFFEE ARRIVES AT A ROASTERY, THE ROASTERS GET IT READY TO ROAST!



THE COFFEE IS ALREADY GOOD, IT'S THE ROASTERS' JOB TO BRING OUT THE SWEETNESS. JUST LIKE WHEN SOMEONE BAKES COOKIES, THEY TAKE RAW SUGAR AND OTHER INGREDIENTS AND USE HEAT TO MAKE THE SUGARS "CARAMELIZE". COFFEE ROASTING IS SIMILAR: MAKE SWEETNESS FROM THE SUGARS THAT ARE ALREADY IN THE GREEN COFFEE DUE TO HOW IT WAS GROWN.



ONCE THE COFFEE IS IN THE MACHINE FOR A CERTAIN AMOUNT OF TIME, THE WATER INSIDE THE COFFEE STARTS TO ESCAPE AND THE BEAN MAKES A CRACKING/POPPING NOISE. ROASTERS CALL THAT "FIRST CRACK" AND IT'S THE FIRST STAGE OF THE COFFEE GETTING SWEET. IT'S KIND OF LIKE POPCORN, ONLY NOT AS LOUD AND IT SMELLS LIKE MAPLE SYRUP ON PANCAKES!



BUT JUST BECAUSE YOU CAN SMELL THE COOKIES GETTING SWEET DOESN'T MEAN IT'S TIME FOR THEM TO COME OUT OF THE OVEN. YOU WANT TO MAKE SURE THEY ARE AS SWEET AS CAN BE, WHICH IS THE SAME WITH ROASTING COFFEE. AFTER THE "FIRST CRACK" WE LET THE COFFEE ROAST A LITTLE LONGER TO MAKE SURE IT'S AS SWEET AND DELICIOUS AS POSSIBLE.

WHEN THE COFFEE IS DONE ROASTING, WE DUMP IT OUT OF THE MACHINE INTO WHAT'S CALLED A "COOLING TRAY". THAT'S WHERE THE COFFEE FINISHES ROASTING, JUST LIKE WHEN YOU PUT COOKIES ON A COOLING RACK SO THE BOTTOMS DON'T BURN AND THE NATURAL AIR STOPS THEM FROM BAKING



WHEN THE COFFEE IS COOL, IT GETS PACKAGED AND SENT OUT TO CAFES AND CUSTOMERS ALL OVER THE WORLD!



THERE ARE LOTS OF DIFFERENT WAYS TO MAKE COFFEE ONCE
IT'S OUT IN THE WORLD

ONE OF THE MOST POPULAR IS ESPRESSO! BUT LIKE ALL THINGS GOOD, IT TAKES A LOT OF WORK TO MAKE. THE PEOPLE WHO SPECIALIZE IN MAKING IT ARE CALLED "BARISTAS".



BECAUSE ESPRESSO IS SO DELICIOUS, IT'S VERY HARD TO MAKE. BARISTAS SPEND SO MUCH TIME MAKING SURE ALL THE ELEMENTS THAT GO INTO MAKING ESPRESSO ARE JUST RIGHT SO IT TASTES GOOD.



BARISTAS NOT ONLY SPEND TIME PERFECTING HOW TO MAKE THE COFFEE TASTE GOOD,
THEY ALSO CONSIDER EVERY OTHER INGREDIENT THAT MIGHT GO INTO
COFFEE...ESPECIALLY MILK!



BUT SOME PEOPLE FIND JUST AS MUCH SWEETNESS IN A SINGLE CUP OF COFFEE, AND
BREWING SOMETHING AS SIMPLE AS THAT CAN BE AN ART IN ITSELF



HOWEVER PEOPLE CHOOSE TO DRINK THEIR COFFEE...THERE'S
NO WRONG ANSWER. THE WONDERFUL THING ABOUT A CUP
OF COFFEE IS IT REPRESENTS SO MANY DIFFERENT PEOPLE
AROUND THE WORLD WHO WORKED SO HARD TO MAKE SURE IT
TASTES AS GOOD AS IT CAN BE!

PRODUCERS



PICKERS



IMPORTERS AND EXPORTERS WHO MAKE SURE THE COFFEE SAFELY GETS FROM WHERE
IT'S GROWN TO WHERE IT'S ROASTED



ROASTERS



BARISTAS AND BREWERS



AND ULTIMATELY...WHOEVER SITS DOWN TO ENJOY THE COFFEE ENDS THE LAST PART OF ITS JOURNEY WITH
THEIR FIRST SIP



A CUP OF COFFEE IS A BEAUTIFUL THING BECAUSE IT UNITES SO MANY DIFFERENT PEOPLE FROM SO MANY DIFFERENT CULTURES WHO SHARE ONE COMMON GOAL...A DELICIOUS CUP OF COFFEE.



SO...WHEN THE GROWN-UPS IN YOUR HOUSE TAKE AN EXTRA
FEW MINUTES TO GET THEIR COFFEE READY WHILE MAKING
EVERYONE BREAKFAST...JUST SMILE AND REMEMBER THEY
ARE COMPLETING THE FINAL STEP OF A LONG JOURNEY THAT
IS A CUP OF COFFEE....

...AND IF YOU'RE LUCKY, THEY MIGHT EVEN GIVE YOU A SIP!



THANK YOU FOR WATCHING! SOMETIMES THERE ARE A LOT OF SCARY THINGS IN THE WORLD BUT THE SAME WAY WE GET A GREAT CUP OF COFFEE IS THE SAME WAY WE MAKE THE WORLD A LOT LESS SCARY...BY WORKING TOGETHER, WITH EVERYONE. YOU, ME, AND EVERYONE AROUND US, WE HAVE A LOT TO LOOK FORWARD TO BECAUSE OF THAT!