

## AA Chania (GrainPro)



Boyce Harries is current caretaker of the two estates. He oversees harvest, processing, and between-season upkeep. Though climate change is affecting timing, main crop is usually October through December, and fly, May through July. Boyce, through conversations with Café Imports' Jason Long, has begun exploring processing beyond the traditions of the washed process. He now experiments with natural processing and honey prep.

Over 76 centimeters of rain a year, combined with the deep red volcanic soil and temperatures of 22 to 28 degrees Celsius, come together to provide the perfect conditions for Boyce's coffee to express its genetic treasures.

The permanent staff of 40 is multigenerational, many having worked and lived alongside up to three generations of the Harries family. The homes Boyce and his family provide have clean water and electricity standard, as well as numerous extra facilities such as a social hall, nursery school, and a homework room. The employees form a self-elected committee which meets monthly to raise and discuss social, welfare, safety, and health matters.

The Harries family is extremely active in the local community, donating more than

ID# 7459

Origin	Kenya
Region	Central Province, Thika
Farm	Chania Estate
Variety	French Mission, Riuru 11, K7, SL14, SL28, Batian
Altitude	1525 masl
Proc. Method	Washed



50 acres of land to the Thika Municipal Council and co-founding the Wabeni Technical Institute. The institute seeks to teach underprivileged children practical skills which can help them make a living (e.g., dressmaking, motor mechanics, carpentry).



## Gallery AA Chania (GrainPro)

