

AB Chania (GrainPro)



Boyce Harries is current caretaker of two estates, including Chania Estate. He oversees harvest, processing, and between-season upkeep. Though climate change is affecting timing, main crop is usually October through December, and fly crop 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.

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 50 acres of land to the Thika Municipal Council and cofounding 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,

ID# 7450

Origin	Kenya
Region	Thika Plateau
Farm	Chania Estate
Variety	French Mission Bourbon, SL-28, SL-14, Riuru 11, K7, Batian
Altitude	1550 masl
Proc. Method	Fully Washed, Dried on Raised Beds



carpentry).

Gallery AB Chania (GrainPro)

