

French Mission Natural (GrainPro)



This unique varietal is a look back into the past. French Mission is an original Bourbon varietal that was introduced by French Missionaries in the late 1800's. 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 this coffee to express its genetic treasures.

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

ID# 7243

Origin	Kenya
Region	Central Province, Thika
Farm	Chania Estate
Variety	French Mission Bourbon
Altitude	1525 meters
Proc. Method	Natural



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, carpentry).

Gallery French Mission Natural (GrainPro)

