

**English translation:**

I: Interviewer

T: Tiruwerk

I: Could you please explain how coffee is prepared in Ethiopia?

T: First, the coffee is washed very thoroughly. After it has been washed, it is roasted in a metal container. After it has been roasted, or while it's being roasted, when the coffee becomes very red, it starts to move around [in the roaster]. After it cools down a little bit it is pounded – it isn't pounded too fine. After it has been pounded, it's put into a *jebena*<sup>1</sup> with water. The amount of water depends on the amount of coffee. After the correct amount of water has been added, it is boiled, and after it is taken off the fire, when it cools, it is poured and enjoyed.

I: How long does it take to boil the coffee?

T: Five minutes. About five minutes.

I: And when do you know...

T: That it has boiled? After you *megenafel*<sup>2</sup> it three times you know. You have to *megenafel* it three times, which means that you pour some coffee out of the *jebena* and pour it back in three times. After that, you take it off the fire and set it down.

I: What do you eat with the coffee?

T: Usually, it's popcorn that goes best with coffee. Other than popcorn, there's bread. Incense is very necessary; incense is lighted, also *sendel*,<sup>3</sup> if it is available.

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<sup>1</sup> clay-ceramic coffee pot.

<sup>2</sup> When the coffee in the *jebena* threatens to bubble and spill over, the overflow is poured into a small cup and then poured back into the *jebena*. This process is referred to as *megenafel*.

<sup>3</sup> another kind of incense.