

»Uzalishaji wa kahawa«

Kahawa ya Arabika hufanya vyema katika maeneo ya nyanda za juu, huku kahawa ya Robusta hufanya vyema katika maeneo ya nyanda za chini. Hata hivyo kupitia hatua sahihi za uzalishaji, wakulima wanaweza kupata mavuno mengi kutokana na kilimo cha kahawa.

Kahawa hustawi kwenye udongo wenye rutuba, na usio na maji mengi. Kwa hiyo mikakati ya kutunza udongo na maji kama vile matuta, matuta, na mitaro inapaswa kutekelezwa ili kudhibiti mmomonyoko wa udongo katika mashamba ya kahawa. Kwa njia nyingine, epuka kulima katika shamba la mikahawa la zamani ili kuepuka kuharibu mizizi ya miti ya mikahawa.

Inashauriwa kupanda migomba ili kutoa kivuli kwa mikahawa, na kudhibiti magugu ili kupunguza ushindani wa virutubisho. Katika muda wa miezi 6, pindisha mche wenye afya kuelekea upande wa jua.

Steps to follow

First, test soil to find out if its suitable and fertilizers to be applied then prepare land to eliminate pests and diseases that might affect plants this is then followed by preparing planting holes placing pegs 10 feet by 10 for arabica and 8 by 8 feet for robusta to plant more plants per acre.

After that dig holes 2ft deep, 2ft wide and refill with top soil mixed with manure followed by planting certified seeds from authorised dealers, water before and after planting to protect seedlings from dying and provide shade after planting. Additionally prune to reduce pest infestation and if garden is 7 to 9 years cut 1 branch 1 ft from ground in slanting pattern to prevent water from settling in and place mulches 1 ft from the stem to conserve moisture, control weeds and add manure

and fertilizers 2 ft away from plant to prevent pest attack.

Management practices

Nevertheless scout, control pests, diseases and reduce excessive shade as this harbour pests but do not strip when harvesting and keep harvested coffee in baskets to maintain quality after which wet or dry process, pulp cherries for 12 hours and keep in container for 12 to 24 hours to allow controlled fermentation. To add on that dry berries on clean surface, do not heap un dried coffee and after store in bags on raised pallets away from walls and ceiling to prevent moulds. Lastly keep all records of activities and transactions to easily access the profitability of the coffee enterprise.