

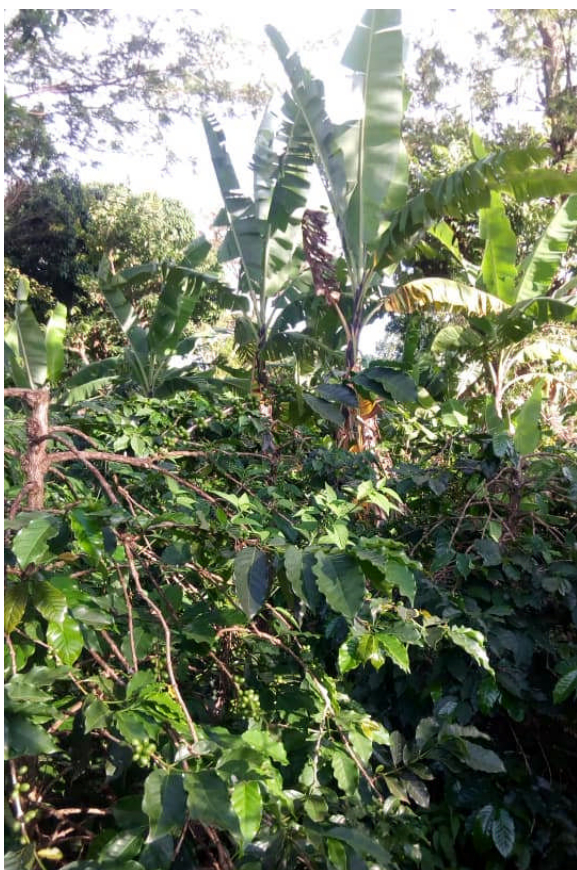
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Welcome to Article number four: the Continuation of our topic of PRESERVING CREATION Case study Mseroe and Mrieny Village, Kilimanjaro Tanzania.

As I said in a previous article our economy depends on agriculture for cashcrop and food. So then, agriculture is more related to our discussing topic since we use natural fertilizers (manure) instead of chemical fertilizers. One of the advantages of using manure is to preserve fertility of the soil and to support life of microorganism found in the soil. This article will explain Coffee and Banana farming in our village.

Mseroe and Mrieny is among of the best villages for cultivation of Arabica because of the unique fertile soil.

Seeds are selected from high-quality Arabica varieties and grown under own initiative. Only the strongest seedlings are planted in the field.



Farmers apply fertilizers to optimize the potential yield of our coffee trees. Plant protection is important, which means that controls are carried out regularly throughout the farm in order to detect potential coffee disorders at an early stage. All effective biological agents for protection against insects, diseases and fungi are exhausted before chemical substances are used. In our village coffee is planted in a local area surrounding the house along with a variety of hard wood trees like msamana, mringaringa, mfur, mmeresi, mfuruanje and so on. These trees are used as a shadow to protect our soil and plants from the impact of the torrid East African sun.

Old wood is removed from the coffee trees in order to ensure optimal growth of new, more productive branches. The pruning also opens up the tree for more sunlight and air.

All our coffee is harvested manually. To ensure that only high quality red and ripe coffee cherries are brought in, cherries are processed on the basis of traditional wet processing. After all careful removal of the pulp, a precisely monitored fermentation process takes place. The coffee is then washed in a washing channel and separated according to its size.



We believe in the benefits of sun drying our coffee by using drying tables. Here our coffee beans are gently dried down to a moisture content of 10.5% by only sunlight and wind.



Thereafter, we take it to KNCU [KILIMANJARO NATIVE COOPERATIVE UNION] for sell and industrial processing.

By Loveness Manga, Mseroe/Mrieny