

HISTORY COURSE

History of Coffee and Coffeehouses

From the Ethiopian highlands to the global café.

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History of Coffee and Coffeehouses

Course 1 · Chapter 1 · Origins: Legend and Evidence

Coffee is the seed of a tropical shrub that grew wild in the highlands of Ethiopia. The most famous story of its discovery, the goatherd Kaldi who noticed his goats dancing after eating red berries, is charming and almost certainly a later legend. This chapter separates what is known from what is told. Dates and names are from general knowledge and flagged "check".

Key Ideas

The plant

Coffea arabica is native to the highlands of south-west Ethiopia, where wild forests of it still grow (check). The "bean" is the seed inside a red fruit often called a cherry.

The Kaldi legend

A goatherd sees his goats frisky after eating the berries and tells a monk, who tries them. The earliest written version found is much later than the supposed events, in the seventeenth century (check), so it is a legend, not evidence.

Yemen

The first reliable evidence of coffee being drunk comes from Sufi circles in Yemen in the fifteenth century, where it helped worshippers stay awake for night devotions (check the dating).

At a Glance

Question	What is known (check each)
Where did the plant grow wild?	The Ethiopian highlands.
Where was it first cultivated and drunk as a drink?	Probably Yemen, with the port of Mocha later the main export point.

Question	What is known (check each)
When?	Evidence is firm from about the fifteenth century; earlier claims are uncertain.
Who first roasted and brewed it?	Unknown; the Kaldi story does not answer this.

Legend or record?

A story told long after the event is a clue to what people later believed, not proof of what happened. Ask when the earliest written version appears.

Further Points

- **Chewing before drinking.** Some accounts say the berries were first eaten or chewed in Ethiopia, perhaps mixed with fat, before the drink developed (check).
- **The name.** The word coffee is usually traced through Turkish *kahve* and Arabic *qahwa*, but the earlier origin of the word is disputed (check).
- **Mocha.** The port of Mocha in Yemen gave its name to a type of coffee and later to a drink.

A British comparison

British readers meet the same problem with the legend that tea was discovered when leaves blew into the Chinese emperor Shennong's water: charming, repeated, and hard to date.

Check the details

Dates, names and figures here are from general knowledge and flagged "check". Verify them against specialist histories and primary sources, and label unproven stories as "claimed".

Exercises

EXERCISE 1

Explain why the Kaldi story is not good evidence for the discovery of coffee.

→ Solution

EXERCISE 2

Name the place where coffee grew wild and the place where drinking is first reliably recorded, and say why they differ.

→ Solution

EXERCISE 3

List three questions you would ask of any origin story about a food or drink.

→ Solution

Quick Reference

- **Native to:** Ethiopian highlands
- **First reliable drinking:** Yemen, fifteenth century (check)
- **Kaldi:** a later legend
- **Name:** from Arabic *qahwa* via Turkish (check)

History of Coffee and Coffeehouses

Course 1 · Chapter 2 · Coffee in the Ottoman World

Coffee spread from Yemen to Mecca, Cairo and Istanbul in the sixteenth century, and with it came a new kind of place: the public coffeehouse. It was also a place of controversy, because rulers and scholars worried about what people did in them. Dates and names are from general knowledge and flagged "check".

Key Ideas

Mecca and Cairo

Coffee reached Mecca and Cairo in the late fifteenth and early sixteenth centuries. A ban was attempted in Mecca in 1511, reportedly lifted soon after on the orders of the Mamluk sultan in Cairo (check).

Istanbul

The first coffeehouses in Istanbul are usually dated to the 1550s (check). They became centres of conversation, games, music and news, sometimes called schools of the wise.

Bans and worries

Scholars debated whether coffee was permitted under Islamic law and rulers feared the gatherings. Murad IV is reported to have tried to close coffeehouses in the 1630s (check how severe the penalties really were).

At a Glance

Place or term	Note (check each)
Mecca	A 1511 attempt to ban coffee, reversed.
Istanbul	Coffeehouses from the 1550s; a major centre of the trade.
Kahvehane	The Turkish word for a coffeehouse.

Place or term	Note (check each)
Turkish coffee	Finely ground coffee boiled in a small pot (cezve), and now on UNESCO's intangible heritage list (check the date).

Why worry about a drink?

The worry was seldom about the drink alone: the new places let men from different backgrounds meet and talk outside the home, mosque or court. Authorities in many periods have treated new public meeting places with suspicion.

Further Points

- **Who went.** Coffeehouses were mostly male spaces (check, as accounts vary).
- **What happened inside.** Storytellers, chess and backgammon, music, and political talk.
- **Trade.** Ottoman control of ports such as Mocha and Alexandria made the empire a middleman for European buyers (check).

A British comparison

A British parallel is the worry of authorities about alehouses and later gin shops, where drink and talk were thought to encourage disorder.

Check the details

Dates, names and figures here are from general knowledge and flagged "check". Verify them against specialist histories and primary sources, and label unproven stories as "claimed".

Exercises

EXERCISE 1

Describe three ways in which an Ottoman coffeehouse differed from a home or a mosque as a place to meet.

→ Solution

EXERCISE 2

Why did rulers and scholars try to ban coffee, and why did the bans fail?

→ Solution

EXERCISE 3

What does the word kahve show about how words travel?

→ Solution

Quick Reference

- **Mecca ban:** 1511 attempt (check)
- **Istanbul:** first coffeehouses 1550s (check)
- **Role:** news, games and talk
- **Concern:** public gathering, not only the drink

History of Coffee and Coffeehouses

Course 1 · Chapter 3 · Arrival in Europe

European merchants and travellers met coffee in the Ottoman world and brought it home in the seventeenth century. It was at first a curiosity and a medicine, then a fashionable drink. This chapter follows it to Venice, England, Vienna and Paris, and tests two famous stories. Dates are from general knowledge and flagged "check".

Key Ideas

Venice

Venice traded with the Ottomans, and coffee was known there in the early seventeenth century. Coffeehouses are recorded in Venice from the mid-century (check), and Caffè Florian opened in 1720 (check).

England

A coffeehouse is recorded in Oxford in 1650 and one in London in about 1652, often credited to Pasqua Rosée, who worked for a merchant trading with the Levant (check both).

Vienna and Paris

The story that Vienna's coffeehouses began with beans left behind after the siege of 1683 is a popular legend (check). Paris saw coffee grow in fashion from the 1660s, and the Café Procope is dated to 1686 (check).

At a Glance

Story	Check against evidence
Pasqua Rosée opened the first London coffeehouse.	Often repeated; check the earliest sources and whether there were earlier ones.
Vienna coffee began with beans left by the Turks in 1683.	A popular legend; coffee was known in Vienna by other routes (check).

Story	Check against evidence
Café Procope is the oldest Paris café.	Often claimed for 1686; check what has changed since.
Coffee was first sold as medicine.	Early European accounts often present it as a remedy (check).

Founding myths of cafés

Cities and businesses like to claim the first coffeehouse. A claim to be oldest needs a dated record, and continuity of ownership or use, not a story told by the place itself.

Further Points

- **Import routes.** Trade through Venice, the Levant Company and later Dutch and French merchants (check).
- **Resistance.** Some Europeans saw coffee as a foreign, even pagan, drink; one story says a Pope approved it, which is also a legend (check).
- **Price.** At first it was expensive, and sugar and milk were added later in Europe.

A British comparison

The British claim that London's first coffeehouse came in the 1650s is a good test of how the same kind of "first" claim is made by many cities.

Check the details

Dates, names and figures here are from general knowledge and flagged "check". Verify them against specialist histories and primary sources, and label unproven stories as "claimed".

Exercises

EXERCISE 1

Explain what evidence you would need to prove that a given café is the oldest in its city.

→ Solution

EXERCISE 2

Why is the story of Vienna and the beans left in 1683 suspicious?

→ Solution

EXERCISE 3

Compare how coffee arrived in Venice and in England.

→ Solution

Quick Reference

- **Venice:** early trade link (check)
- **England:** Oxford 1650, London c.1652 (check)
- **Vienna 1683:** a legend to test
- **Rule:** "oldest" needs a dated record

History of Coffee and Coffeehouses

Course 1 · Chapter 4 · The English Coffeehouse

In late seventeenth-century England the coffeehouse became a centre of news, argument and business. Some were nicknamed "penny universities" for the cost of entry and the conversation to be had. This chapter looks at what went on in them, what grew from them, and the government's failed attempt to close them. Dates and details are flagged "check".

Key Ideas

A penny to enter

The nickname "penny universities" was applied to the coffeehouses because a penny bought entry and a cup, and the talk was said to be educational (check the origin of the phrase).

Business and news

Merchants used coffeehouses as meeting places. Edward Lloyd's coffeehouse, recorded from about 1688, was a place where shipping news and insurance were discussed and is the origin of Lloyd's of London (check).

The 1675 proclamation

In 1675 Charles II issued a proclamation to suppress coffeehouses as places of sedition. It met strong opposition and was withdrawn within days (check).

At a Glance

Institution	Link to coffeehouses (check each)
Lloyd's of London	Grew from Lloyd's coffeehouse, a meeting place for shipping and insurance.
Stock exchange dealing	Brokers met in coffeehouses around Exchange Alley, such as Jonathan's (check).
Auction houses	Some early auctions were held in coffeehouses.

Institution	Link to coffeehouses (check each)
Newspapers and clubs	Coffeehouses provided news and debate; some later became clubs.

Place and institution

Many modern institutions began as habits in a particular place. A meeting place can create trust and information that law and paper have not yet provided.

Further Points

- **Women.** A 1674 pamphlet, *The Women's Petition Against Coffee*, complained that coffee made men idle; scholars doubt that it was a genuine petition (check).
- **Rules.** A list of "coffeehouse rules" is often quoted, but check its date and authenticity.
- **Class.** Different houses attracted different groups: merchants, writers, scientists or politicians.

A British comparison

British readers will know Lloyd's of London and the later gentlemen's clubs; both owe something to the coffeehouse habit of meeting, reading news and doing business in one room.

Check the details

Dates, names and figures here are from general knowledge and flagged "check". Verify them against specialist histories and primary sources, and label unproven stories as "claimed".

Exercises

EXERCISE 1

Explain why the coffeehouse suited the early insurance and share trades.

→ Solution

EXERCISE 2

Why did the 1675 proclamation fail?

→ Solution

EXERCISE 3

How would you test whether the Women's Petition Against Coffee is genuine?

→ Solution

Quick Reference

- **Nickname:** penny universities (check)
- **Lloyd's:** from a coffeehouse, c.1688 (check)
- **1675:** proclamation withdrawn
- **Caution:** pamphlets can be satire

History of Coffee and Coffeehouses

Course 1 · Chapter 5 · Coffee, Plantations and Empire

As European demand grew, merchants wanted to grow coffee outside the Ottoman monopoly. Dutch, French and later Portuguese and other planters took the plant to Java, the Caribbean and Brazil. Much of this production relied on enslaved labour, and the story of coffee cannot be told honestly without it. Dates and figures are flagged "check".

Key Ideas

The Dutch

The Dutch East India Company obtained coffee plants from Mocha and grew them in Java in the late seventeenth century (check). "Java" became a name for coffee.

The French

Coffee reached the French Caribbean in the early eighteenth century; the story of Gabriel de Clieu carrying a seedling to Martinique in 1720 is well known but embellished (check). Saint-Domingue, now Haiti, became a leading producer (check).

Brazil

Coffee reached Brazil in the 1720s and expanded greatly in the nineteenth century, with Brazil becoming the world's largest producer (check). Slavery there lasted until 1888 (check).

At a Glance

Region	Note (check each)
Java	Dutch colonial plantations; forced cultivation in the nineteenth century.
Caribbean	French colonies relied on enslaved African labour.
Brazil	Large estates; abolition of slavery in 1888.

Region	Note (check each)
East Africa and Central America	Later expansion, with colonial and national land policies.

Who picked the coffee

Behind every cup was labour, often forced. Naming the producers, and the conditions in which they worked, is part of an accurate history, not an add-on.

Further Points

- **The de Clieu story.** A popular tale of a seedling carried on a ship and shared with a thirsty plant; check how much comes from his own account.
- **Haiti.** The Haitian Revolution (1791 to 1804) disrupted a major supplier (check).
- **Colonial design.** Plantations were designed to supply Europe's demand, not local needs.

A British comparison

British readers may know the parallel with sugar and tea, whose growth also depended on empire, colonies and, for sugar, slavery.

Check the details

Dates, names and figures here are from general knowledge and flagged "check". Verify them against specialist histories and primary sources, and label unproven stories as "claimed".

Exercises

EXERCISE 1

Explain why European powers wanted to grow coffee outside the Ottoman world.

→ Solution

EXERCISE 2

Why should the story of Gabriel de Clieu be treated with care?

→ Solution

EXERCISE 3

Describe the role of enslaved labour in the growth of coffee, with one named region.

→ Solution

Quick Reference

- **Java:** Dutch cultivation, late seventeenth century (check)
- **Caribbean:** French, early eighteenth century (check)
- **Brazil:** from the 1720s; slavery until 1888 (check)
- **Point:** the labour is part of the history

History of Coffee and Coffeehouses

Course 1 · Chapter 6 · Cafés as Public Rooms

By the nineteenth century the café had become part of the life of European cities, and each city developed its own style. The Viennese coffeehouse, the Parisian café and the Budapest literary café are among the best known. This chapter looks at what they offered and what the writers who used them said. Dates and names are flagged "check".

Key Ideas

Vienna

The Viennese coffeehouse is known for marble tables, newspapers on holders, and customers who could stay for hours. The tradition has been placed on UNESCO's list of intangible heritage (check the date).

Paris

Paris cafés were meeting places of writers, artists and political groups. Cafés such as Les Deux Magots and the Café de Flore are tied to twentieth-century writers (check).

Budapest

The New York Café, opened in 1894 in the New York Palace, became a meeting place for writers and the journal *Nyugat* (check). See *Hungarian Literature* 5.

At a Glance

City	Typical features (check each)
Vienna	Newspapers, marble tables, a glass of water with the coffee, no pressure to leave.
Paris	Pavement terraces, writers and artists, political debate.
Budapest	Grand interiors; writers' tables; later closure and restoration.
Trieste, Prague, Lisbon	Other cities with famous literary cafés.

The third place

Sociologists describe cafés as a "third place" outside home and work, where people can meet informally. Their value is in the lack of a fixed purpose.

Further Points

- **Writing in cafés.** Many writers worked in cafés, partly because of cold lodgings and the company (check specific claims).
- **Nostalgia.** Accounts of the golden age of cafés are often written later, by regulars, with some romance.
- **Women.** Access varied by place and period.

A British comparison

British readers may think of the Edwardian tea room, the Lyons Corner House and the modern independent coffee shop as local versions of the same idea.

Check the details

Dates, names and figures here are from general knowledge and flagged "check". Verify them against specialist histories and primary sources, and label unproven stories as "claimed".

Exercises

EXERCISE 1

Describe what a Viennese coffeehouse offers beyond coffee.

→ Solution

EXERCISE 2

Why should accounts of the golden age of the café be read with care?

→ Solution

EXERCISE 3

Choose a café you know and explain how it acts as a "third place".

→ Solution

Quick Reference

- **Vienna:** marble tables, newspapers (check)
- **Paris:** terrace and politics
- **Budapest:** New York Café, 1894 (check)
- **Idea:** a third place

History of Coffee and Coffeehouses

Course 1 · Chapter 7 · Beans, Roasting and Brewing

Behind the drink is a chain of choices: which species, how it is processed, how it is roasted and how it is brewed. Many familiar methods date from the nineteenth and twentieth centuries. This chapter sets out the basics and the history of the main brewing methods. Dates and inventors are flagged "check".

Key Ideas

Species

Two species supply most coffee: arabica, usually considered finer, and robusta, hardier and higher in caffeine (check the details). Varieties and growing conditions matter as well.

Processing and roasting

Cherries are processed by washing, drying in the fruit or other methods to free the seeds, which are then roasted. Roasting develops flavour and darkens the bean; the degree of roast changes the taste (check).

Brewing

Methods differ in how water meets the grounds: boiling (cezve), steeping (French press), dripping through a filter, or forcing hot water through under pressure (espresso).

At a Glance

Method	Notes (check dates and names)
Cezve / Turkish	Old method of boiling finely ground coffee.
Paper filter	Associated with Melitta Bentz of Dresden, who patented a filter in 1908.
Espresso	Early machines in Italy from the 1880s to the early 1900s (Moriondo, Bezzera, Pavoni); a lever machine by Gaggia in the 1940s made the modern espresso with

Method	Notes (check dates and names)
	crema.
Instant coffee	Developed in the early twentieth century and made widely popular by Nescafé from 1938 (check).

Who invented it?

Brewing histories name single inventors, but most technologies had many contributors and patents may not reflect who made the first working device. Check patent dates and later claims.

Further Points

- **Caffeine.** A mild stimulant; effects and health findings vary and should be checked against current medical sources.
- **Grinding.** Particle size matters for each method.
- **Water.** Temperature and quality change the cup.

A British comparison

British readers will recognise the cafetière (French press), the filter machine and the instant jar; the flat white is a modern import from the Australian and New Zealand café scene (check).

Check the details

Dates, names and figures here are from general knowledge and flagged "check". Verify them against specialist histories and primary sources, and label unproven stories as "claimed".

Exercises

EXERCISE 1

Explain how arabica and robusta differ and why the choice matters to growers and drinkers.

→ Solution

EXERCISE 2

Describe the key change that made modern espresso possible.

→ Solution

EXERCISE 3

Pick a brewing method and list what would have to be true for you to say it was invented by one person.

→ Solution

Quick Reference

- **Species:** arabica and robusta (check)
- **Filter:** Melitta Bentz, 1908 (check)
- **Espresso:** Italian machines, 1880s to 1940s (check)
- **Caution:** "invented by" claims

History of Coffee and Coffeehouses

Course 1 · Chapter 8 · Industry, Brands and Chains

In the twentieth century coffee became a mass-market product, sold in vacuum cans and jars and later served by international chains. This chapter looks at the industry's development: roasting at scale, instant coffee, advertising, commodity trading and the café chain. Dates and companies are flagged "check".

Key Ideas

Roasting at scale

Companies roasted and packaged coffee for sale in shops, replacing home roasting in the nineteenth and early twentieth centuries (check). Vacuum packing and cans kept it fresh longer.

Instant coffee

Instant coffee grew through the First World War and became widespread after Nescafé launched in 1938 (check). Armies on both sides supplied it to soldiers in the Second World War (check).

Chains

Starbucks was founded in Seattle in 1971 and was transformed in the 1980s under Howard Schultz, who drew on Italian espresso bars (check). Many national and local chains followed.

At a Glance

Development	Effect (check each)
Commodity markets	Coffee is traded as a commodity, and price swings affect farmers.
International Coffee Agreement	A 1962 agreement tried to stabilise prices; it broke down in 1989 (check).
Supermarkets	Brand and price competition in a mass market.

Development	Effect (check each)
Chains and pods	Convenience and consistency; capsule machines grew from the 1970s onward (check).

Who captures the value?

Most of the price of a cup in a chain goes to retail, labour and rent, with a small share to the growers. Look for reliable breakdowns before quoting a figure.

Further Points

- **Advertising.** Coffee was marketed as a drink for energy, family and romance.
- **Britain.** Britain was long a tea-drinking country; instant coffee dominated until the 1990s, and the high-street chain then changed habits (check).
- **Waste.** Pods and cups raise environmental questions.

A British comparison

In Britain, the shift from instant coffee and the Italian-style espresso bars of the 1950s to the national chains of the 1990s is a clear local example of this story (check).

Check the details

Dates, names and figures here are from general knowledge and flagged "check". Verify them against specialist histories and primary sources, and label unproven stories as "claimed".

Exercises

EXERCISE 1

Explain how instant coffee changed the market for coffee in the twentieth century.

→ Solution

EXERCISE 2

What does the International Coffee Agreement show about coffee as a commodity?

→ Solution

EXERCISE 3

Find a breakdown of where the price of a takeaway coffee goes and comment on its reliability.

→ Solution

Quick Reference

- **Instant:** Nescafé 1938 (check)
- **Agreement:** 1962 to 1989 (check)
- **Starbucks:** 1971; Schultz in the 1980s (check)
- **Question:** who captures the value?

History of Coffee and Coffeehouses

Course 1 · Chapter 9 · Specialty, Fair Trade and Climate

Since the 1980s a movement has tried to change how coffee is grown, bought and appreciated. Fair trade labels, direct trade and specialty roasters aim to raise farmers' incomes and quality. At the same time climate change threatens the regions where good arabica grows. This chapter explains these developments and how to judge claims about them. Dates and figures are flagged "check".

Key Ideas

Fair trade

Fair trade labelling began in the Netherlands in the late 1980s (Max Havelaar) and spread to many countries, offering a minimum price and a premium to certified producers (check the details).

Specialty and the third wave

Specialty coffee emphasises origin, farm, processing and roast, with careful brewing. The term "third wave" is used for this shift, but it is a loose label (check).

Climate

Warmer temperatures, changing rainfall and disease such as leaf rust threaten many coffee regions. Research suggests that land suitable for arabica could shrink significantly by mid-century (check current studies).

At a Glance

Approach	Question to ask (check each)
Fair trade certification	What share of sales reach farmers, and how much does the premium add?
Direct trade	Who verifies the claims, since there is no single standard?

Approach	Question to ask (check each)
Organic and shade-grown	What do the labels guarantee and how are they audited?
Adaptation	Which varieties, altitudes and farm practices help?

Labels are claims

A label is a claim backed by an audit scheme. Learn who runs the scheme, what it requires and what independent studies of its effects find.

Further Points

- **Evidence.** Studies of fair trade's effect on incomes give mixed results (check recent reviews).
- **Price.** The global price swings; farmers often earn little in low-price years.
- **Consumers.** Tastes change, and premium coffee is a small share of volume.

A British comparison

British shoppers know the Fairtrade mark on supermarket shelves, a good example of a label whose meaning and effect can be examined.

Check the details

Dates, names and figures here are from general knowledge and flagged "check". Verify them against specialist histories and primary sources, and label unproven stories as "claimed".

Exercises

EXERCISE 1

Explain what a fair trade minimum price is meant to do and one criticism of it.

→ Solution

EXERCISE 2

Why is climate change a particular risk for arabica?

→ Solution

EXERCISE 3

Choose a coffee label and use the six-question method of the next chapter to judge its claim.

→ Solution

Quick Reference

- **Fair trade:** minimum price and premium (check)
- **Third wave:** loose label
- **Climate:** arabica at risk (check)
- **Habit:** treat labels as claims

History of Coffee and Coffeehouses

Course 1 · Chapter 10 · Capstone: Testing Coffee Claims

Coffee history is full of tidy stories: the dancing goats, the beans left at Vienna, the first café in every city. This capstone gathers the course's main points in a timeline, tests the most common myths against evidence and gives a six-question method you can use on any claim. Dates are flagged "check".

Key Ideas

Trade and place

From Yemen and Istanbul to Venice and London, coffee moved along trade routes, and the coffeehouse became a public room (Chapters 1 to 4).

Empire and labour

European demand drove plantations in Java, the Caribbean and Brazil, often on forced labour (Chapter 5).

Industry and ethics

Mass markets, brands, chains, labels and climate change shape coffee today (Chapters 7 to 9).

At a Glance

Common claim	What to check
Kaldi's goats discovered coffee.	The earliest written version is much later (Chapter 1).
Vienna's cafés began with beans left in 1683.	A popular legend with weak early evidence (Chapter 3).
Every city's oldest café claim.	Needs a dated record and continuity (Chapter 3).
Coffee was always accepted in Europe.	It met suspicion, and the 1675 proclamation was withdrawn (Chapter 4).
Fair trade solves poverty for farmers.	Evidence is mixed (Chapter 9).

A timeline of the course

Fifteenth century: drinking recorded in Yemen. 1550s: Istanbul coffeehouses. 1650s: Oxford and London. 1675: royal proclamation fails. Late seventeenth century: Dutch plantations in Java. 1720s: Caribbean and Brazil. 1888: end of slavery in Brazil. 1908: paper filter. 1938: Nescafé. 1971: Starbucks. Late 1980s: fair trade labels. (All dates: check.)

The Six-Question Method

1. **1. Who says it?** A historian, a company, a guidebook or a campaign?
2. **2. What is the evidence?** A document of the time or a later retelling?
3. **3. When was it written?** Close to the events or long after?
4. **4. Who gains?** A city, brand or movement that profits from the story?
5. **5. Is there independent confirmation?** Trade records, archaeology, other texts.
6. **6. What would change my mind?** State it in advance.

A British comparison

British readers can try the method on the claim that the first English coffeehouse was in London, or that the tea trade made Britain a nation of tea drinkers.

Check the details

Dates, names and figures here are from general knowledge and flagged "check". Verify them against specialist histories and primary sources, and label unproven stories as "claimed".

Exercises

EXERCISE 1

Choose one myth from the table and test it with the six-question method.

→ Solution

EXERCISE 2

Write a short paragraph connecting the plantation economy to the growth of the coffeehouse.

→ Solution

EXERCISE 3

Plan a short guide to coffee for a visitor to your own town, using only claims you could defend.

→ Solution

Quick Reference

- **Threads:** trade, public room, empire, industry, ethics
- **Method:** six questions
- **Habit:** label unproven stories "claimed"
- **Reminder:** the labour is part of the history

Course complete

You have finished *History of Coffee and Coffeehouses*: the plant and its legends, the Ottoman coffeehouse, arrival in Europe, the English penny universities, plantations and empire, café culture, beans and brewing, industry and brands, fair trade and climate, and a method for testing claims. Related courses on the site include *The History of Timekeeping* and *The British Empire*.