



PNG Kopi

PNG Coffee

Enga, English
Enga Province, Papua New Guinea

Kopi PNG-tae dupame kopi yuu waka dupanya-tae
dupa ita minao etete auu petae. Auu petaena lao
masetala, nambame auu kaenge.

The coffee from PNG is better than coffee from other
countries. This makes me proud.

Copyright © 2024, SIL-PNG

Publisher's address: SIL PNG Ukarumpa, EHP 444, PNG



<http://creativecommons.org/licenses/by-nc-nd/4.0/>

You may not use this work for commercial purposes. You may not make changes or build upon this work without permission. You must keep the copyright and credits for authors, illustrators, etc.

Adapted from original: © Asia Foundation CC-BY 4.0; © Bilum Books CC-BY 4.0 www.bilumbooks.com

Author: Tandi Jackson

Illustrator: Michael John

Enga Translators: Joshua Mark and Daniel Kumbon

Enga Editors: Adam Boyd and William Walewale

Enga Narrator: William Walewale

English Editor: Adam Boyd

English Narrator: Adam Boyd



Kopi beke yangi dupa sambena lao, sipi andake
dupame yuu waka dupanya mandyoo pengema.

Other bags are transported in ships to other
countries for people to buy them there.



Kopi beke yangi dupa PNG yuu dakenya stoa andake dupanya salimi lengema.

Some of the coffee bags are sold in large stores in PNG.



Nambanya kenge Sonya lenge. Namba Hailens yuu dupanya tange. Nambanya palupi, tatapi, dupame kopi pokengema. Naimanya kopi dupa kantri longo dupame sambao nyingima.

My name is Sonya. I am from the Highlands. My family and tribe plants coffee. Our coffee is bought in many countries.



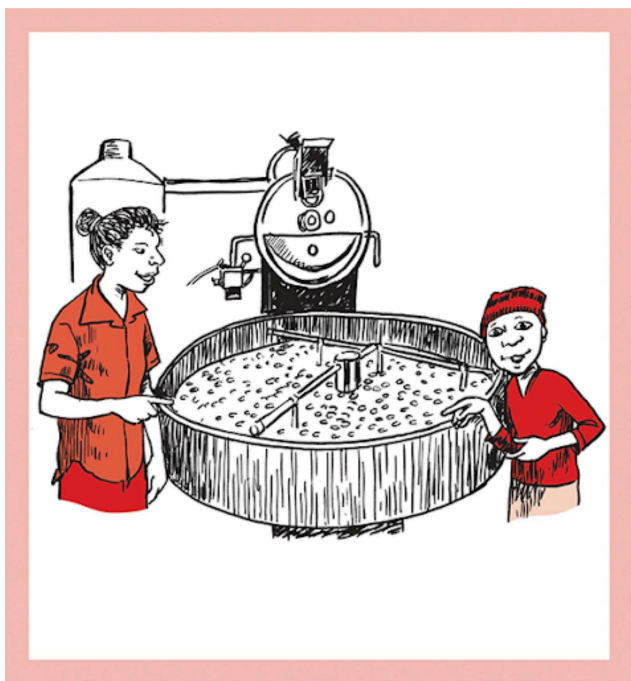
Nambame kopi dii lyao nyingi. Kopi dii mende kate pilyamo doko, wambu pilyamopa pingi. Kopi dii wambu petae dupa lyao nyingi.

I pick the coffee cherries. When a coffee cherry turns red, it is ripe. Coffee cherries are picked when they are ripe.



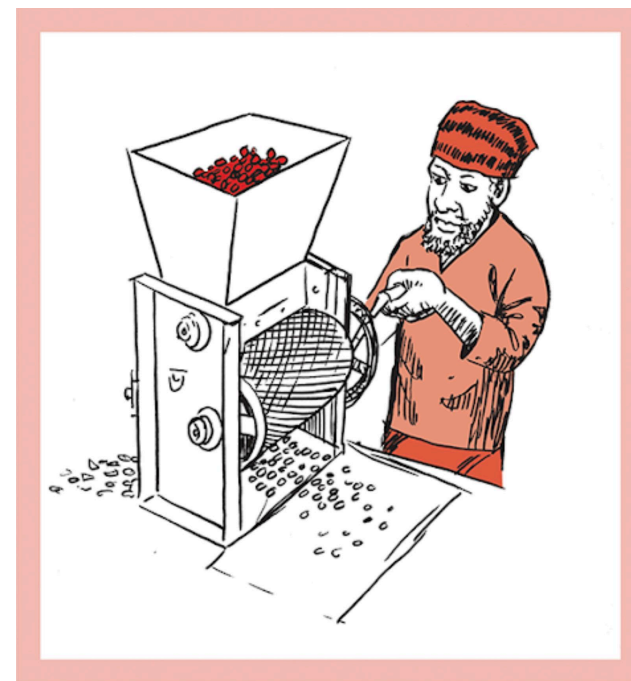
Etao dokonya, kopi dii yangapae dupa beke dupanya mandengema. Dopa petala, kopi dii yangapae dupa salimi lengema.

Finally, the roasted coffee beans are put in bags and then sold.



Kopi dii dupa lyaka latelyamopa, yangengema. Kopi dii dupa auu pyoo yangatamino doko, tende pingi. Kopeta yangatamino doko, tende napingi. Kopi dii yangenge masini doko pikisa dakenya wasepae silyamona kanda.

Once the coffee beans are dried, they are roasted. If the coffee beans are roasted well, they will have a good flavor. But if they are not roasted well, they will not have a good flavor. In the picture above, you can see the machine that is used to roast the coffee beans.



Lyao nyepala dokopa, kopi dii dupa Mount Hagen kopi anda dokonya mandyoo pena lenge. Nambanya takange doko kopi anda dokonya kalai pingi dokome kopi yanu dupa taka lao nepenge. Dokopa dii angi dupa sakapae mendapu singi.

After the coffee cherries are picked, they are taken to the coffee factory in Mount Hagen. My father works in the coffee factory removing the skins from the coffee cherries. This leaves a green coffee bean.



Kopi dii angi dupa kalai akali dupame wasa pingima.
Wasa pilyami dokome, tende napingi ipange mende
kopi dii dupanya ketae singi doko nyoo nepengema.

These coffee beans are then washed by the workmen
to remove the bitter tasting oil on the outside of the
bean.



Wasa pyapala, kopi dii dupa nikimi lyaka lena lao,
sele andake mendapuanya nyoo setengema.

After the beans are washed, they are placed on large
tarps to dry in the sun.