Peter Seed, Asaro EHP, Washed

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COUNTRY	Papua New Guinea
LOT	**Peter Seed, Asaro EHP, Washed**
PRODUCER (GROUP)	Peter Seed
REGION	Agaro
PARTNER SINCE	2023
TRACEABLE TO	Single family
PRODUCTION (BAGS)	135
ALTITUDE (MASL)	1,650
CERTIFICATIONS	None
VARIETALS	Typica, Bourbon, Mundo Novo, K7
TASTING NOTES	Tangerine, golden pear, oolong tea, mulled wine, plum
PROCESSING	Washed

CROP YEAR	2025
BAG MARKINGS	

PRICING TRANSPARENCY ($/LB)	
"C" at BOOKING	$3.68
FOB Payment over "C"	$0.55
FOB PAID	$4.23

COMMUNITY CONTEXT

Peter "Seed" (Yayuho, meaning "tree seed" in the local language) runs one of several old estate-style farms in the Asaro district of the Eastern Highlands. These properties trace back nearly a century to colonial Australian plantings, and while many are now absorbed into smallholder networks, Peter's remains distinct. Some of the original trees still stand—massive, thick-trunked, and sparsely productive—but they anchor a living link to PNG's earliest Arabica introductions.

The varietal story here is not totally certain—Peter and his wife Elizabeth believe their farm holds Mundo Novo and something akin to Arusha (K7). Yet the timelines don't fully align, leaving the possibility that Typica or Bourbon, the earliest varieties brought to PNG, persist in the mix. Whatever the case, the trees are unusual, and Peter's investment is steady: planting shade crops, refining fermentation, expanding raised drying beds. His resilience lies in this balance—honoring the property's history while renovating for a specialty future.

COUNTRY CONTEXT

Coffee in Papua New Guinea is concentrated in the Highlands, where decent altitude, volcanic soils, and rainfall create the foundation for some of the most complex cup profiles in the Pacific. The Western Highlands around Mt. Hagen, the Central Highlands, and the Eastern Highlands near Goroka remain the core producing areas, though smaller pockets like elsewhere continue emerging, with the vast majority of all production fully washed.

More than 80% of PNG's coffee comes from smallholders with tiny plots and very low yields. Most pulp by hand, ferment in bags or buckets, and dry on tarps before selling parchment to local buyers. From there coffee moves through layers of intermediaries before reaching exporters in towns like Goroka and Hagen. Specialty quality emerges through centralized collection: estates with their own mills, or washing stations that send trucks into remote valleys to buy cherry and enforce standards on ripeness, fermentation, and drying.

Attempts at farmer organization have met both promise and difficulty. PNG is home to hundreds of languages, and cooperation rarely extended beyond a single village or clan. Many Highlands communities only connected to markets after the Highlands Highway opened in the 1950s—and to this day, coffee still moves by prop plane from bush airstrips where roads do not reach. Yet examples like AAK Cooperative, which unites dozens of otherwise isolated "house-line" communities, show what coordinated structure can achieve. Alongside this, a new generation of private collectors are offering smallholders more direct outlets to buyers and creating traceable lots that sidestep the traditional middleman system.

PNG's potential remains immense but fragile. Each harvest is shaped by whether groups maintain cohesion, whether washing stations stay active, and whether parchment makes it past intermediaries without being sold elsewhere. The country offers extraordinary coffees and cultural diversity, but turning that potential into reliable, traceable supply remains as challenging as it is rewarding.