

A Global Favorite

Coffee is a very popular drink around the world. Many people start their day with a cup of coffee in the morning. It helps them feel good and ready for work or study. Coffee is part of daily life for millions of people. But coffee does not come from factories. It comes from plants that grow in warm and sunny places.

Coffee grows on *bushes or small trees. These plants make *berries called coffee cherries. Inside each cherry there are usually two coffee beans. Farmers pick the cherries when they are red and *ripe. Picking is hard work because farmers must collect many cherries by hand. It takes time and energy, but it is important for good coffee.

After *harvesting, the beans are taken out of the cherries. Then they are dried in the sun or by machines. After drying, the beans are *roasted at high temperatures. Roasting makes the beans dark and gives coffee its special smell and taste. Without roasting, coffee would not have the flavor people enjoy every day.

Different countries grow coffee in different climates. Brazil, Colombia, and Ethiopia are famous for coffee production. Each country has its own style and taste. Climate, soil, and care of the plants change the flavor. For example, coffee from Ethiopia can taste fruity, while coffee from Brazil can taste smooth and mild. Coffee from Colombia is also well known for its rich flavor. Today, coffee is more than a drink. It is part of culture, history, and daily life around the world.

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| *bush | 低木 |
| *berry | 木の実 |
| *ripe | 熟す |
| *harvest | 収穫する |
| *roast | 焙煎する |

Q1. Where does coffee come from?

- (1) Plants that grow in warm and sunny places.
- (2) Factories that make drinks.
- (3) Shops and restaurants in cities.
- (4) Machines that roast beans.

Q2. What are coffee cherries?

- (1) A cup of coffee sold in cafés.
- (2) Fruits that grow only in Brazil.
- (3) Machines used for drying beans.
- (4) Berries that contain coffee beans inside.

Q3. What happens when coffee beans are roasted?

- (1) They become red and ripe like cherries.
- (2) They turn dark and get special smell and taste.
- (3) They are picked by farmers from bushes.
- (4) They are carried to different countries.

Q4. Why does coffee taste different in each country?

- (1) Because all beans are roasted in the different way.
- (2) Because climate, soil, and care of plants change the flavor.
- (3) Because farmers use machines instead of hands.
- (4) Because coffee is always smooth and mild everywhere.

Q5. What is this story about?

- (1) How to open a coffee shop.
- (2) The history and culture of coffee.
- (3) A famous farmer in Ethiopia.
- (4) How machines make drinks in factories.

Q1. (1)

Q2. (4)

Q3. (2)

Q4. (2)

Q5. (2)

日本語訳

世界のお気に入り

コーヒーは世界中でとても人気のある飲み物です。多くの人が朝、一杯のコーヒーで一日を始めます。コーヒーは気分を良くし、仕事や勉強の準備を整えるのに役立ちます。コーヒーは何百万人もの人々にとって日常生活の一部です。しかし、コーヒーは工場で作られるものではありません。暖かく日当たりの良い場所で育つ植物から作られます。

コーヒーは低木や小さな木に実ります。これらの植物はコーヒーチェリーと呼ばれる実をつけます。1つのチェリーの中には通常2つのコーヒー豆があります。農家はチェリーが赤く熟した時に摘み取ります。収穫は農家が多くのチェリーを手作業で集めなければならないため、大変な作業です。時間と労力がかかりますが、美味しいコーヒーを作るためには重要です。

収穫後、豆はチェリーから取り出されます。その後、天日または機械で乾燥されます。乾燥後、豆は高温で焙煎されます。焙煎によって豆は黒くなり、コーヒー独特の香りと味が生まれます。焙煎がなければ、コーヒーは人々が毎日楽しんでいるような風味を持つことはできません。

コーヒーは国によって気候が異なります。ブラジル、コロンビア、エチオピアはコーヒーの生産で有名です。それぞれの国には独自のスタイルと味わいがあります。気候、土壤、そして植物の手入れによって風味は変化します。例えば、エチオピアのコーヒーはフルーティーな味わいですが、ブラジルのコーヒーは滑らかでマイルドな味わいです。コロンビアのコーヒーもまた、その豊かな風味で知られています。今日、コーヒーは単なる飲み物ではありません。世界中の文化、歴史、そして日常生活の一部となっているのです。