

COFFEE

GREEK OR TURKISH

How to make it and how to drink it.



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transcribed by **Bernadette Scott**

GREEK OR TURKISH COFFEE

Believe it or not, how many of you do not consider yourself awake until you have had your first cup of coffee – be it Maxwell House, Nescafe, Nabob, that Italian Espresso, Cappuccino, or lo and behold, a demitasse of Greek Coffee? And yes, we are talking about our need for caffeine.

Greeks enjoy coffee. Coffee shops are everywhere in Greece. Some Greeks

having an apron-clad waiter at your disposal.

If you are a regular patron, he knows exactly how you

drink your coffee and there is no room for error, because he may end up with a black eye.

(Of course this is a joke, Greek people are not violent - but if push comes to shove, then instead of one, he will have two black eyes)!



do not even say good morning until that first demitasse (flitzani - correct name for the coffee cup in Greek). In the good old days, a pleasant day began with a few cups early in the morning and ended with a nightcap in the town square. Having coffee in a Greek Café is an event. It is sitting comfortably on a patio and



Also after drinking the coffee, the cup is turned upside down, until the residue makes marks in the cup, and someone within the group is usually capable of reading what the future holds. As you can see in the pictures and from the expression on the gentleman's face,





there is surprising and happy news. And you know something? Sometimes, if the cup reader is good, maybe what he predicts comes through. For example, this guy predicted the price of rice in China...!



There are subtle variations in the preparation of each cup of coffee; for example: boiled sweet, semi sweet, black, over boiled sweet, under boiled sweet, over boiled with no bubbles, semi boiled with lots of bubbles, light



with bubbles, double dose, double sweet, etc., etc.! We could continue with variations to fill a book.

Many people believe coffee beans are black or brown, but as is evident in the picture, coffee beans are red on the outside and white on the inside. We also see Mr. Goudas saying Buenos Dias to Senor Juan Valdez look alike, the king of coffee.



Research has indicated that coffee was first brewed by the Arabians, but the first coffee shop was opened in Greece centuries ago, and to this day, the Greeks and the Turks have the strongest coffee in the world!



The preparation of Greek Coffee is very specific. You need the following equipment: an Irbrik or briki, which is a small metallic pot with an unusually long handle (as seen in the picture), and a flitzani, which is a small coffee cup.

Let us now prepare Greek Coffee for 2. You will need:

- 2 teaspoons of Greek coffee
- 2 demitasse (small cups) of cold water

Pour the cold water into the briki; add coffee. Place briki on hot stove and bring to a slight boil. Just as the coffee begins to bubble and foam, remove from stove and pour into demitasse, place on appropriate saucers (sugar is a personal choice). Serve.

(It is important for you to keep a close eye on the pot because at the moment the coffee begins to bubble, within a fraction of a second, the elevated bubbles can overflow the briki. This would then be considered as an over boiled coffee, which only 1 – 2 percent of Greeks enjoy). Sip slowly, savor the flavour and enjoy your conversation. Keep the pinkie finger elevated. It is a cool thing to do, like the British when they are drinking tea.

(Hope this made you laugh a little). (There is always a thick coffee ground residue left in the coffee cup. Do not drink or attempt to eat... if you do, you have a lot of sleepless nights ahead of you).

Although we refer to this method as Greek or Turkish Coffee, the main ingredient comes either from Brazil or Colombia. However, both the Greeks and the Turks have a special way of roasting the coffee beans and, not even the coffee bean producing countries know the secret.

It is important to know that when a Greek person invites you for coffee, he does not mean you are going to Tim Hortons or Country Style. The invitation is for coffee either at his house or at a Greek restaurant, in which case you must know what you are getting yourself into.

If you are brave enough and willing to try it, you must decide after the first sip whether you want to quit right there, and give the excuse that you forgot the advice of your doctor to avoid coffee at this time of the day...or, you can risk the strong chance of becoming hooked on Greek Coffee for the rest of your life!

Because we are on the topic of making Greek Coffee, the following article has been selected and reproduced from Mr.Goudas' biography titled: The Immigrant, soon to be published. It is a very funny story, and is relevant to this recipe.

(In the biography it is referred to as "A Diploma in Cooking", but we took the liberty of calling it "A Diploma in Coffee Making"... for the purposes of the following recipe).

The story begins as follows:

“Since you have a great diploma in Coffee Making, make Coffee for me tonight”.

Sometimes Greeks make fun of themselves, and to understand the following story you have to imagine that the man is doing the outside work to bring money into the house, and the woman looks after the home, cooking, cleaning, laundry, etc.

Now obviously things have changed, but some of them keep the tradition, and Mr. Goudas knows at least one of them, which happens to be one of his salesmen.

This particular salesman named Ted, visits Mr. Goudas’ office at least twice a week to brief him on what is happening in the market, and since Mr. Goudas is very busy most of the time, he asked Ted to go into the Laboratory kitchen and make Coffee.

Ted told him that he did not know how to cook. Mr. Goudas was very surprised and said to Ted “Are you

trying to tell me that you do not know how to make Coffee? Shame on you! I am going to take a few minutes of my time and we are going together, and I will show you how to do it”. Finally, he showed Ted all the procedures on how to make Coffee.

During the following week, he asked Ted to go into the laboratory, so he would see if the effort he had put in the previous week was worthwhile.

Ted started to make coffee and he went as far as knowing how to boil the water. Mr. Goudas then thought it would be a good idea to give him a diploma, just to encourage him for his future efforts.

The diploma was framed and stated that Ted had graduated from the Goudas University, in “state of the art” Cooking and Coffee making, signed and sealed by Mr. Goudas himself.

Ted proudly accepted the diploma, took it home and found the nicest area in his house to set it up.

When his wife asked him what it was all about, since she did not know any English, Ted told her that he had just graduated from a university as a great salesman.

We want to mention here that Ted is one of those men who, upon returning home from work, throws one shoe to the north, the other to the south, he wiggles out of pants and kicks them somewhere into the corner, and he expects his wife to have everything prepared and ready on the dining room table.



Well that was then, until, one day a lady friend of hers visited their home and noticed the diploma and asked what it was about.

The innocent Mrs. Ted told her that it was her husband's university diploma in great salesmanship.

The visitor, who knew the English language well, promptly told her that her husband received the diploma because he was a great chef and Coffee maker.

So when Ted arrived home on this occasion, he found his wife laying down on the chesterfield, having absolutely nothing prepared for dinner.

He placed his hands on his hips and enquired as to what was going on, and the wife responded calmly and said:

“Since you have a great diploma in Coffee Making, make Coffee for me tonight”.

Thankfully, he knew how to boil the water...

The following day, Ted was the first one in the office and in the presence of

everyone he threw the diploma on Mr. Goudas' desk.

When Mr. Goudas enquired as to what was wrong, Ted informed him that this diploma had almost cost him his wonderful marriage.

P.S. A few years later Ted is doing all the cooking and Coffee making at home with an apron marked:

“Goudas on the Label means good food on the table!”

In addition we learned that after his retirement from Goudas Foods he finally relocated permanently to Greece and spent his time teaching cooking to the people of his village.



Publication Information

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