Stumping arabica coffee

Coffee is a perennial group whose productivity decreases after some time hence necessitating stumping.

To stump coffee, a pruning knife, but not a panga, is used and this is done when the coffee is between 7 to 9 years when the productivity of the coffee has decreased. Coffee is not stumped in the dry season but in the rainy season because if done in the dry season, the coffee might dry.

Steps involved

When stumping the coffee, it is important to leave a healthy young breather stem and cut off the big mature stem.

When stumping, measure one feet from the ground and cut the stem while slanting at angle of 45 degrees. Cutting the stem at 45 degrees allows the water that oozes out of the stump to roll and drip off otherwise the stump would rot if the water oozing out of the stump remains on top of the stump causing death of the entire tree.

Stumping helps enable the coffee to resume bearing more berries than before.

After one year, the breather stem begins to produce coffee berries hence on stumping, you ,miss out on coffee harvesting for one season.