Smooth Jazz Night
Live Music-Smooth Jazz
Featuring the Four Star Band
“Bibisha & Company”
Every Thursday
from 07:00 pm to 09:30 pm
at Cazanchise Location

Piano Night
Every Monday, Wednesday & Friday
from 06:30 pm to 09:00 pm
at Cazanchise Location
Every Tuesday, Thursday & Saturday
from 06:30 pm to 09:00 pm
at Bole Location

HAPPY HOUR
Everyday from 05:00 pm to 08:00 pm
at Both Locations
Addis Experience is JIH’s quarterly newsletter compiled with you, the visitor, in mind, to get you started on the right foot and help you find your way around town. This quarter issue focuses on coffee cradle of coffee, Ethiopia and Hadero the new coffee company re-writing the history of coffee by opening the first of its wild roasting in Addis Ababa.

EDITORIAL

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VISION
To be the local international hotel

MISSION
We are dedicated to provide exceptional accommodations with a hospitable service at affordable price.

MOTTO
Two hotels - One Concept
The Local International Hotel
We are happy to see you

OUR PROMISE TO YOU

To Our Guest: We will strive to enhance your stay with us.

To Our Employees: We will build a challenging and rewarding environment.

To Our Shareholder: We will continue to be a profitable contributor.

To Our Partners: We will continue to grow together.

To The Community: We will make every effort to live up to our commitment to making a positive impact in our community and enrich the environment.
Meetings | Conferences | Exhibitions | Product Launches | Special Events

Jupiter International Hotel

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Bole  ☎️ +251 11 661 6969  ☎️ +251 11 661 6999

110778 Addis Ababa, Ethiopia

info@jupiterinternationalhotel.com

jupiterinternationalhotel.com
Dear Valued Guests,

If you are in Addis Ababa, either living or visiting, you will more than likely have drunk a cup of coffee Aethiopica in the past 24 hours.

Coffee is the lifeblood of our country. We partake of the Heavenly Drink in a multitude of moments, moments so special that we call one another to share them. We socialize, we vent, and we meditate, as we inhale the magical aroma and sip the ambrosia which is coffee Aethiopica. In the modern corporate busy world of Addis Ababa, you will not find a person standing alone next to a coffee pot or a coffee machine; everyone will be called before the first cup is poured.

We are dedicating this special edition to our signature beverage: Coffee Aethiopica. This issue is a coffee issue and we are humbled by the team from Hadero, a brand new coffee company, which has been educating us about the history of coffee and by association, about Ethiopia’s history. In the past year of Hadero’s existence, we have learnt how to pick the perfect coffee bean, how to roast beans to perfection, and how to brew the perfect cup. We can not say enough about Ethiopia’s latest arrival to the vibrant world of coffee roasting: Hadero! Look to the inside pages for more.

In this edition we also tell you about the Japanese tea ceremony and the many cultural values that this age old practice nurtures. We would like to thank the Embassy of Japan for performing a series of memorable tea ceremonies at the Jupiter International Hotels, Cazanchise. Read about this unforgettable experience in this edition.

Addis Ababa continues to surprise us with new events, new dining options, concerts, and new places to visit. In the forthcoming months, with the country returning to endless sunshine, we have many ideas to share with you. For details page on!

The editorial team wish that the year 2012 be one of good health, joy and success for all our readers.

The Editorial Team
ETHIOPIAN COFFEE

The highlands of southwestern part of Ethiopia is believed to be the cradle of Arabica coffee seeds. Most of the studies affirm that the wild Coffee-Arabica originally appeared in the southwestern forest region of Ethiopia eventually, spread out might have been carried and spontaneously dispersed by birds which usually eat the ripened coffee berries as their food. On the other hand, adventurers and local traders who visited the area might have taken it to other parts of the country in the order of the then emperors.

Though it was first discovered as wild plant in natural forest but disseminated in different parts of the country later. Subsequently, the Yemeni Arab merchants spread-out coffee beans in the world, the species name Arabica derived from what it called scientific 'Jesminium Arabicum' was given by the Netherlands botanist center scientist Antonio di Jusius.

Coffee beans spread to Europe and then throughout their colonial empire including Indonesia and the America. Coffee significantly mixed with some medicinal herbals and roots remedy for migraine and desert related headaches. The traditional healers recommending it either chew or drink together with herbals. So, coffee plays global role for Ethiopia’s historical recognition.

The Scottish traveller James Bruce wrote on coffee in Ethiopian culture that coffee used as food and medicine. Roasted coffee was common among the Oromo important for medicine together with butter and various spices. The local communities also practice ritual ceremony with the help of brewed coffee. To the best of the neighborhood social relations the first phase brewed coffee is useful and interesting to wish better future through blessing.

Richard Pankhurst explained that coffee and its ceremony is an important center for overall social interaction. Coffee is also drive force for complicated historical, commercial, political and existed humanistic interaction globally.
Especially in Ethiopia hospitality further attached to the coffee drinking and its sparing promoted ceremony.

The coffee drinking session and procedures are more or less similar among the rural and urban communities in Ethiopia. It customarily held through coffee roast, brew with the traditional coffee pot ceremony perform by a woman dressed cultural costume, arrange attractive place, spoon like wooden, minor wooden table, clay pot, cup, wooden seat, grass, tinny pitta or bread, frankincense, and smoke shine to the sky in which believed to be an offer to God.

Among the coffee ceremony participant’s elders are legible to pray for sky God to heal a patient, avoid recurrent worst poverty and drought. The old people could unveil their blessing twice at the beginning and end of the coffee ceremony held at one of the members’ home. The rest attendants also expected to give their response called Amen, Amen corresponding to the elders.

Though the shape of coffee pot changed through time, pottery is one of the ancient artifact legacies of civilization in Ethiopia. It was excavated by archeologists to study the development of human societies and its cultural heritage. Coffee pot or cup used to bartering commodities among the rural people during the ancient period.

The coffee drink culture was viewed as vital inspiration of s among the followers of the major religions (Judaism, Christianity, Islam and pagans).

In Ethiopia cultural coffee drinking ceremony is quite unique from the rest of the world in terms of roast, brew and present. This attracted several international visitors. When the coffee conference held in Addis Ababa, the giant coffee pot made of cast steel was displayed to the visitors perhaps the Guinness Book of world records documented it. Above all, historians and cultural researchers should draw their attention on the study, interpret, preserve, and narrate the coffee tradition for historical and cultural values.

On the other hand, Rita Pankhurst wrote that coffee was considered as magical psychic impetus of the pagans.

Earlier to the introduction of Judaism, Christianity and Islam, coffee became widely dominant beverage in the world. Though, it was unblessed among the Christians, Muslims and Bete-Israel or the Jewish communities, the attitude gradually improved by coffee consumers. In the churches and monasteries drinking coffee was discouraged and also prohibited due to its highly caffeinated substances. But as a result of fusion between tradition and spiritual activities homemade brewed coffee became popular beverage among the Orthodox Christians including clergymen.
Sara Yirga is a Woman In Coffee with a background of administration and management of development projects with international organizations. She has been consistently attracted to issues of sustainability and sustainable livelihoods for communities in Ethiopia and in Africa by whatever means that livelihood may be, coffee included. As a result, Sara and her company YA Coffee Roasters (an Addis-based roast and export company) have worked to establish and then lead Ethiopian Women In Coffee, a national chapter of the International Women’s Coffee Association or IWCA. Ethiopian Women In Coffee works to build capacity in the industry by offering training to help improve the competitiveness of coffee producers in the global coffee market. Since its inception, the company has focused on promoting high-end coffee, roasted at origin for export to the specialty coffee market.

**AE: What inspired you to be a coffee Expert?**

- Firstly, I am far from expert. However, the coffee industry is a dynamic world and the fact that I grew up brewing coffee like all Ethiopian women have done, does not qualify me to be a professional and educated. In addition, coffee has its own language, techniques, and vocabulary that those in the industry apply when communicating.

- That said, the main reason for me to educate myself about coffee is because I am passionate about what I do. I certainly cannot sell something I do not know about! As I explore and widen my network, I have become aware of the lack of skills, knowledge, and information about the vast world of coffee out there. It has inspired me to explore and learn more, and to spread the knowledge I have gained through working in different areas, such as the association I co-founded - Ethiopian Women In Coffee, which has built a platform for women growing and producing coffee to learn about the required basic coffee skills that help them become competitive in the industry.

**AE: Tell us about your journey**

- It has been an adventurous one! Adventurous is the word that substitutes ‘challenging’ for my journey in the coffee world. Every challenge was an opportunity to learn and grow as we (my partner and I) have striven to build a brand that stands out as a ‘mark of excellence’. Excellence has a price! Time, money, passion, and commitment to quality, are a few of the crucial investments that we have made.

**AE: Is there a guide to tasting specialty coffee in Ethiopia?**

- There is a national standard that works to differentiate export grade and domestic grade coffee. It is currently under revision and I hope it will be one fundamental step to improve Ethiopia’s coffee sector.
**AE: What is the best way to brew Ethiopian coffee?**

- There are many brewing methods and there is no one best way of brewing coffee anywhere in the world. If you ask me what stands out for Ethiopian Coffee drinkers, it would be the jebena (our traditional clay pot) for brewing the best and tastiest cup and the espresso machine for making macchiato, cappuccino, and latte.

**AE: Is Ethiopian coffee really better?**

- I would say any Ethiopian grown coffee treated properly (processing, washed or naturally dried, roasting, as well as brewing) can make the best cup. That is why we need to understand the diversity of our coffee varieties and work hard to develop a standard to maintain certain profiles and promote our brand. Ethiopia is the origin of Arabica Coffee and we know that there are so many remarkable attributes with which our coffee is endowed. We just need to keep exploring and give every coffee the chance to become the best.

**AE: What makes a specialty coffee shop in Addis Ababa unforgettable?**

- Specialty coffee by definition is the highest quality or grade of coffee available, typically relating to the entire supply chain. So, when we say 'specialty coffee experience', it starts on the land. However, a roaster or a specialty coffee shop in Addis Ababa can bring unforgettable experience by displaying the whole value chain using virtual reality and taking consumers on a tour of how their cup came to be. Specialty coffee is about satisfying consumers’ curiosity and expectations about how, where and by whom, their coffee is produced. Good, genuine, stories go a long way.

**AE: How is coffee involved in providing better living standards in Ethiopia?**

- The key coffee players in Ethiopia are farmers and their families because the majority of our production is in the hands of smallholder farmers, where coffee farming engages the whole family. Coffee can be a means to a sustainable livelihood if and only if we ensure fair price and equitable distribution of the export income.

- Few private companies such as Amaro Gayo, a female owned, global brand, and METAD a specialty coffee company exporting green (unroasted) coffee, are investing in their coffee community by providing basic coffee skills training, and paying premium prices to the quality coffee supplied by the growers.
In the longterm, I believe, adding value at origin (roasting and packaging) will be the most sustainable way to create jobs, and improve the livelihood of coffee producers and those in the coffee value chain.

**AE: What is your advice to young people who want to join the industry?**

- So far, in our history, coffee has never been a profession for the young and educated. It was never an option or a career choice. Coffee trading was left to the traditional business sector in the hands of those who grew up in coffee producing areas and who inherited the business of export from their parents. For coffee to become a career choice, it has to be included in our education system at primary school level, and there needs to be an institution that trains coffee professionals.

- To the youth who want to join the coffee industry, I say that there is a big world of coffee out there, and the opportunities are limitless. Coffee is not only about being a barista (considered low paying for uneducated youth with no other exposure or experience). The industry is much more than that. You can pursue a coffee profession at any level. We have a vigorous coffee culture and a story that goes way beyond simply enjoying a cup. Coffee is a lifestyle for us Ethiopians! You can become an internationally recognized coffee professional if you are passionate and committed to grow in the sector.

**AE: Is it any different to taste a cup of coffee in Ethiopia compared to other countries?**

- Yes! The difference comes from the unique attributes of Ethiopian coffee that is the result of many factors such as altitude, rainfall, environment, and of course the fact that our coffee varieties are not hybrid, but original varieties. Those factors, together with our social environment: the unique brewing method for example, gives coffee lovers a different experience in a cup.

- Another difference is the bustling street coffee vending experience and numerous cafes at every corner in Ethiopian cities that have become a great way to introduce our coffee culture, and the value it holds in our society, even to non coffee drinkers. Thus, yes, a cup in Ethiopia is a completely different experience to a cup in other countries.

**AE: How should you order an espresso drink in Addis Ababa?**

- Just ask for espresso or in Amharic bunna endewerede!
ShebaMiles
20 YEARS ANNIVERSARY
Reward yourself every time you fly Ethiopian
www.ethiopianairlines.com
Why on Coffee?

Coffee Arabic originated from Ethiopia and spread to the world. Hadero strongly believe that, coffee should be celebrated for the contribution it has to our cultural, social and economic contribution. Coffee become our fabric to our social bond. Coffee has the power to bring people together in the good, and the not so good times. It is our prime export items, it is source of earning for 25 million employees (including 5 million farmers and their family) and it put our mark in the world map. Thus, we should celebrate coffee.

The economic potential of coffee is very huge. Coffee is among the biggest commodities in the world. The global coffee industry worth more than 100 Billion USD. 3 Billion cup of coffee is consumed daily across the world.

Despite the origins of coffee being in Ethiopia, its economic benefits are insignificant compared to other producers in the global coffee market. Ethiopia share from this market is only limited to $ 800 Million. The major reason for this disparity is a lack of a value addition, research and development and innovation in the Ethiopian coffee industry. The effort of local companies that start working in value addition and coffee retail needs appreciation. But a lot to be done in this respect.

Our coffee brand, hadero, is named after a small town in the southern part of Ethiopia in a region full of colorful people whose day-to-day existence relies on coffee cultivation.

Hadero realize that coffee provide numerous opportunities for the Ethiopian economy. Coffee never stop endowing Ethiopia with endless offerings. Hadero use coffee as an imputes to develop coffee driven business. Hadero believe that the time come to develop the coffee industry through research and development, technology adoption and innovation on our unique

To this end hadero will work on:
- Enhancing Coffee Experience and Knowledge: Though Ethiopia is the origin of coffee, we are not kept in pace with the developed global coffee knowledge. Hadero will work to enhance coffee knowledge among Ethiopians. In addition to this through its coffee shops hadero will create a 3rd place for customer where creativity, innovation and socialization prevail. We believe that this 3rd place will be a landmark where next big idea is generated.

- Delivering Best Quality Coffee Product: Through our state of the art coffee roasting plant, we will supply best quality coffee products. We will continuously innovate and develop our coffee products to exceed our customer expectation and respond with changing customer preference.
• **Coffee Tourism:** Ethiopia is the land of origins including coffee. Coffee is universal and very interesting product that most people interesting to visit and experience. To this end hadero will have coffee gallery/museum that will focus on coffee.

• **Job Creation:** The green coffee sector provides a livelihood for millions of Ethiopia. In the same token, Hadero plan to become among the highest employer in the value addition and the coffee shop businesses.

• **Women Empowerment:** The role of women for the coffee sector is very fundamental. Women constitute the majority of the task force engage in coffee industry. Hadero decided to pay tribute for the women’s contribution and plan to give priority for women team in its coffee driven business.

• **Research and Development:** One of the drawbacks of coffee industry is lack of research and development in the sector. Hadero will collaborate with local and international researcher to undertake different researches in relation with Ethiopian coffee.

• **Publications:** Hadero will produce different publication on coffee. The publication aimed at enhancing knowledge on Ethiopian coffee.

• **Corporate Social Obligation:** Hadero will work on supporting the coffee farms and their family through provision of different social services (Schools, Health center and others). Moreover, hadero will constructing coffee washing station and supporting the farms to add value to their green bean to increase their income.

• **Learning and Development:** Hader will open up barista training facility whereby international barista will be invited to provide training on coffee brewing. Moreover, basics of coffee training will be providing for F&B Manager in the hotel.

• **Economic Development:** Coffee is Ethiopia’s prime export commodity. But the value added export only consists of 1% of the total coffee export. Besides generating higher forex, value added coffee create local job and related business opportunities. Thus, hadero will export value added coffee products and generate more forex from coffee.

• **African Integration and Cooperation:** Hadero want to capitalize on the initiative to strength Inter African trade. Hadero will work on to enhance the inter African trade through value addition and chocolate processing.
The Japanese Tea Ceremony

Also called the Way of Tea, is a Japanese cultural activity involving the ceremonial preparation and presentation of matcha (抹茶), powdered green tea.

In Japanese, it is called chanoyu (茶の湯) or sadō, chadō (茶道), while the manner in which it is performed, or the art of its performance, is called (お)temae (お)手前; (お)点前). [1] Zen Buddhism was a primary influence in the development of the Japanese tea ceremony. Much less commonly, Japanese tea practice uses leaf tea, primarily sencha, in which case it is known in Japanese as senchadō (煎茶道, the way of sencha) as opposed to chanoyu or chadō.

Tea gatherings are classified as an informal tea gathering chakai (茶会, tea gathering) and a formal tea gathering chajī (茶事, tea event). A chakai is a relatively simple course of hospitality that includes sweets, thin tea, and perhaps a light meal. A chajī is a much more formal gathering, usually including a full-course kaiseki meal followed by sweets, thick tea, and thin tea. A chajī can last up to four hours.

Chadō is counted as one of the three classical Japanese arts of refinement, along with kōdō for incense appreciation, and kadō for flower arrangement.

History
Tea-plant seeds were brought to Japan from China in around the seventh century and initially consumed as a medicine. A priest called Myōan Eisai is thought to have been the first person to cultivate tea for religious purposes. By the thirteenth century, Japan's ruling elite and samurai were enjoying extravagant tea parties, and by the sixteenth century, drinking tea had become popular with all social classes. Influential tea masters, such as Murata Jukō (the father of the tea ceremony) and Sen no Rikyū introduced aesthetic and philosophical concepts, helping to develop the tea ceremony as we know it today.

What is it all about?
Chadō or sadō ("the way of tea"; sometimes also called chanoyu, "hot water for tea", or ocha, literally just "tea") is the ritual of preparing and serving green tea. It takes place in a room, lightly decorated with tatami mats and a hanging scroll or flower arrangement, with up to five guests kneeling on cushions. There are countless types; a full-length formal event lasts about 4 hours and includes a meal and two servings of tea.

Rooted in Chinese Zen philosophy, the tea ceremony is a spiritual process, in which the participants remove themselves from the mundane world, seeking harmony and inner peace. It takes decades for the host to master the art of serving tea, through study of philosophy, aesthetics, art and calligraphy, as well as learning the meticulous preparations.

Everything is done for the wellbeing and enjoyment of the guests. All movements and gestures are choreographed to show respect and friendship. Beautiful ceramics with seasonal motifs are hand-picked to match the character of individual guests. Even the utensils are laid out at an angle best admired from the viewpoint of the attendees. It's important that each tea gathering is a unique experience, so the combination of objects is never used twice.
The main steps of a typical Japanese tea ceremony?

**STEP 1**
On the day of the tea ceremony, the host rises very early in the morning to start preparations.

**STEP 2**
When guests arrive, they are led through the garden, then wash their hands to cleanse themselves symbolically of the dust of the outside world. They have to step through a small door, which ensures the guests bow in respect. The door is also a barrier to the outside world, helping to create a sense of sanctuary.

**STEP 3**
Kneeling on a cushion, the host cleans his or her tools with graceful movements. Purified water is boiled in an iron kettle on a stove sunk into the floor.

**STEP 4**
A silk cloth (fukusa), representing the host's spirit, is taken from their kimono sash. It's symbolically inspected, folded and unfolded, before being used to handle the hot iron pot.

**STEP 5**
Matcha – green tea ground to a fine powder – and several ladles of hot water are added to a bowl and whisked thoroughly.

**STEP 6**
The bowl of matcha is handed to the first guest, who rotates the bowl 180° in two turns before taking a sip, so as to avoid drinking from the decorative front of the bowl. Each guest wipes the bowl before passing it on.

**STEP 7**
Pretty wagashi sweets, sometimes made from azuki bean paste, are served to complement the bitterness of the tea.

**STEP 8**
After the bowl is handed back to the host, the tools are cleaned and the ceremony is brought to a close.
Ethiopian cooking is famous and super satisfying to vegetarians and vegans with gluten and lactose free options. It’s also perfect for meat lover who are looking for organic meat dishes.

**A MINI GUIDE TO ETHIOPIAN CUISINE**

Next time you eat out, try a few of these delicious food Ethiopia offers.

(See selected dining recommendations for best Ethiopian restaurant in Addis Ababa)
Beyaynetu

It's made up of a mix of vegan curries and vegetables served on a plate of injera. Yetsum means fasting and beyaynetu means combination platter. ... Basically, they adhere to a vegan diet during fasting days. As a result, Ethiopian cuisine contains many dishes that are vegan.

Tej

Tej is mead, or a honey wine, popular in Ethiopia and Eritrea. The brew is flavored with the powdered leaves and twigs of gesho (rhamnus prinoides), a species of buckthorn that acts as an agent in the fermentation process. Tej is usually homemade, and throughout Ethiopia it is sold in tej bet (tej houses).

The traditional vessel for drinking tej is a rounded glass container with a narrow neck called a berele. Tej has a deceptively sweet taste that masks its high alcohol content that varies greatly according to the length of fermentation. Berz is a sweeter, less-alcoholic version of tej, and is aged for a shorter time.

Dabo Kolo

Dabo Kolo is an essential comfort snack served at coffee ceremonies. Dabo means bread, and Kolo means grain, in Amharic. It is the shape of Dabo Kolo that resembles grain and gives it is name. Dabo kolo is often referred to as a farewell snack, as families often give it to family members leaving home. Although nowadays it is mass produced, it is still made by hand in the countryside.
INDULGE IN A

Babis Bistro
Beef Enchilada
Etb. 180 (vat exclusive)

Bisrate Gebriel, in front of Azemera Shiro.

Bella Pasta
Combo Lasagna & Pizza Italiano
Etb. 186 /176 (vat inclusive)

Bole, few meters away from Abyssinian Building.

Belvdere
Tagliate / Fusion
Etb. 130 (vat exclusive)

Kazanchis, 100 m away from Nigist Tower.

Food Zone
Half Shekla Tribes
Etb. 220

Atlas, in front for Azzeman Hotel. Next to Roomi Burger.
Delicious Meal

Hanedan Turkish Restaurant
Mixed Grill
350 (including vat)
Bole on the way to Atlas, behind Sapphire hotel

Le Grand Reve
Linguine + Starter (Complimentary)
303 (Including VAT)
Bole, behind 2000 habesha next to Savor Addis.

Temsalet Kitchen
Temsalet Combo
Etb. 231 (Vat inclusive)
Sarbet, behind Adams Pavilion.

Umami
The Umami Special Combo
Etb. 360 inclusive all vat.
Bole Japan, Next to Tamerat Building
## DINING

### Dashen
**Traditional Restaurant**
*Guinea Conakry St.*

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Call: +251 91 120 1723

### Opium
**Restaurant Addis**
*Around Atlas, Rakan Bld.*

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Call: +251 98 334 1261

### Four Seasons
**Restaurant**
*Fitawrari Damlaw st.*

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Call: +251 91 354 9750

### ROMINA
*5 Kilo*

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Call: +251 111 0005

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**Business Lunch**
*Cazanchise*

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Call: +251 11 552 7333

### Savor
*Atlas, Around 200 Habesha*

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Call: +251 11 667 0656

### La Mandoline
**French Restaurant**
*Around Bambis Supermarket*

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Call: +251 92 132 8507

### Sichuan
**Chinese Restaurant**
*Cazanchise, Odda Tower*

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Call: +251 91 160 3926
Braised Lamb Shank with Mashed Potato

INGREDIENTS
- Trimmed Bone in Leg of Lamb
- 4 Cloves Garlic, Minced
- 1 Table Spoon Oil
- 1 Table Spoon Rose Merino
- 1 Table Spoon Oregano
- 1 Table Spoon Mustared
- 1 Tea Spoon Salt
- 1 Tea Spoon Ground Black Pepper

DIRECTION
- Preheat Oven to 350 °F Degree
- Lamb Dry with Pepper Towels
- In Small Bowl, Combine Garlic, Oil, Rose Merino, Oregano, Mustard, Salt and Pepper
- Place Lamb, Fat Side Up, On A Rack in The Roasting Pan, Spread A Garlic Mixture Evenly Over the Lamb, Rubbing in Thoroughly
- Place into Oven and Roast Until It Reaches in Internal Temperature of 135 Degree Fahrenheit for Medium About 1 Hour
- Serve Immediately with Mushed Potato.
**PASTRY**

**Caramel Pastry**  
Piazza, Haile Selassie St.  
From | JIH BOLE | JIH CAZA  
--- | --- | ---  
Distance: | 7.8 km | 3.2 km  
Taxi Fare: | 450 Birr | 250 Birr  
Call: +251 91 096 0455

**hadero Coffee**  
Jupiter Int'l Hotel - Cazanchise  
From | JIH BOLE | JIH CAZA  
--- | --- | ---  
Distance: | 5.2 km | In-house  
Taxi Fare: | 300 Birr | -  
Call: +251 11 552 7333

**La Patisserie**  
Menelik II Ave. infront of St. Estifanos Church  
From | JIH BOLE | JIH CAZA  
--- | --- | ---  
Distance: | 5 km | 1.2 km  
Taxi Fare: | 300 Birr | 80 Birr  
Call: +251 98 380 2303

**Cake City**  
Around Birsate Gebriel, Beyene Bldg, Ground Floor  
From | JIH BOLE | JIH CAZA  
--- | --- | ---  
Distance: | 10.1 km | 6.6 km  
Taxi Fare: | 450 Birr | 300 Birr  
Call: +251 91 122 0842

**Do’nut Stop Donut**  
Next to Korean Restaurant  
From | JIH BOLE | JIH CAZA  
--- | --- | ---  
Distance: | 10.3 km | 7 km  
Taxi Fare: | 450 Birr | 300 Birr  
Call: +251 92 935 0248

**Ice Dream**  
Lebu Commercial Center 1st floor  
From | JIH BOLE | JIH CAZA  
--- | --- | ---  
Distance: | 14.9 km | 11.7 km  
Taxi Fare: | 500 Birr | 450 Birr  
Call: +251 92 990 2955

**SoSiDa Ice cream**  
Bole, Airport Road  
From | JIH BOLE | JIH CAZA  
--- | --- | ---  
Distance: | 12.7 km | 8 km  
Taxi Fare: | 500 Birr | 350 Birr  
Call: +251 91 122 1070

**Wake and bake**  
Atlas - behind 2000 Habesha  
From | JIH BOLE | JIH CAZA  
--- | --- | ---  
Distance: | 2.8 km | 2.6 km  
Taxi Fare: | 200 Birr | 200 Birr  
Call: +251 91 163 3662
<table>
<thead>
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<th>Address</th>
<th>From JIH BOLE</th>
<th>From JIH CAZA</th>
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<th>Taxi Fare</th>
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<tr>
<td>Store 251</td>
<td>Jupiter Int’l Hotel Cazanchise</td>
<td>5.2 km</td>
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<tr>
<td>Merkato Open Market</td>
<td>Bole, Africa Avenue</td>
<td>1.8 km</td>
<td>3.4 km</td>
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<td>250 Birr</td>
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<tr>
<td>Medhanealem Mall</td>
<td>Bole Medhanealem</td>
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<tr>
<td>Edna Mall</td>
<td>Bole Medhanealem</td>
<td>1.8 km</td>
<td>3.3 km</td>
<td>1.4 km</td>
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<tr>
<td>Selam City Mall</td>
<td>Bole Medhanealem to Brass Hospital</td>
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<tr>
<td>Shola Gebeya (Market)</td>
<td>Around Yeka Michael</td>
<td>6.1 km</td>
<td>4.2 km</td>
<td>1.4 km</td>
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<td>350 Birr</td>
<td>300 Birr</td>
<td>4.1 km</td>
<td>250 Birr</td>
</tr>
</tbody>
</table>

Call: +251 11 552 7333

Call: +251 11 98 398 5858
**SPOIL YOURSELF AT THE SPA**

**Skin & Nail Care by Nurse AD**
Gurd Shola Century Mall 1st floor

<table>
<thead>
<tr>
<th>From</th>
<th>JIH BOLE</th>
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<tr>
<td>Taxi Fare</td>
<td>350</td>
<td>350 BIRR</td>
</tr>
</tbody>
</table>

Call: +251 191 152 3124

**Opening Hours:**
Monday to Sunday 8:00 am - 9:00 pm

---

**Jupiter Int’l Hotel Spa**
Cazanchise

<table>
<thead>
<tr>
<th>From</th>
<th>JIH BOLE</th>
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<tr>
<td>Taxi Fare</td>
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<td></td>
</tr>
</tbody>
</table>

Call: +251 11 552 7333

**Opening Hours:**
Monday 09 AM - 11 PM
Tuesday 07 AM – 08 PM
Wednesday - Sunday 07:00 AM - 8:00 PM

---

**Signature Salon & Spa**
Wollo Sefer, Ethio China St.

<table>
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<tr>
<th>From</th>
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<tr>
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<tr>
<td>Taxi Fare</td>
<td>200</td>
<td>300 BIRR</td>
</tr>
</tbody>
</table>

Call: +251 91 133 1134

**Opening Hours:**
Monday to Sunday 8:00 AM - 8:00 PM

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**Boston Day Spa**
Bole, Africa Avenue

<table>
<thead>
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<th>From</th>
<th>JIH BOLE</th>
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<tr>
<td>Distance</td>
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<tr>
<td>Taxi Fare</td>
<td>450</td>
<td>250 BIRR</td>
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</table>

Call: +251 11 663 6557
+251 11 662 3808

**Opening Hours:**
Monday to Sunday 8:30 am - 8:30 pm

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**Rome Beauty Spa**
Near British Embassy

<table>
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<tr>
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<tbody>
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<tr>
<td>Taxi Fare</td>
<td>300</td>
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Call: +251 11 667 4202

**Opening Hours:**
Monday to Sunday 8:00 AM - 10:00 PM

---

**Abeba Beauty Salon and Spa**
Addisu Gebeya

<table>
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<tr>
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<tr>
<td>Distance</td>
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</tr>
<tr>
<td>Taxi Fare</td>
<td>500 BIRR</td>
<td>350 BIRR</td>
</tr>
</tbody>
</table>

Call: +251 11 416 9211

**Opening Hours:**
Tuesday to Sunday 8:30 AM - 10:00 PM
## LATE NIGHT

### Bar Melo
**Atlas**
- **From JIH BOLE**
- **Distance:** 3.2 km
- **Taxi Fare:** 250 Birr
- **From JIH CAZA**
- **Distance:** 2.6 km
- **Taxi Fare:** 200 Birr

**Call:** +251 91 114 3051

### Fendika
**Cazanchise, Zewditu Street**
- **From JIH BOLE**
- **Distance:** 4.4 km
- **Taxi Fare:** 100 Birr, Walking: 200 Birr
- **From JIH CAZA**
- **Distance:** 600 m
- **Taxi Fare:** 200 Birr

**Call:** +251 91 115 7577

### The Republic
**Mickey Leland St. NB Building**
- **From JIH BOLE**
- **Distance:** 3.1 km
- **Taxi Fare:** 200 Birr
- **From JIH CAZA**
- **Distance:** 2.7 km
- **Taxi Fare:** 250 Birr

### Brixton Addis
**Bole Sheger Bld. Ground Floor**
- **From JIH BOLE**
- **Distance:** 1.8 km
- **Taxi Fare:** 150 Birr
- **From JIH CAZA**
- **Distance:** 3.3 km
- **Taxi Fare:** 250 Birr

**Call:** +251 98 473 8923

### Luxx Addis
**Bole Brass**
- **From JIH BOLE**
- **Distance:** 1.3 km
- **Taxi Fare:** 150
- **From JIH CAZA**
- **Distance:** 4.5 km
- **Taxi Fare:** 300 Birr

**Call:** +251 90 954 2537

### Club Obsession
**Atlas, Yoly Bld. Ground Floor**
- **From JIH BOLE**
- **Distance:** 2.8 km
- **Taxi Fare:** 200
- **From JIH CAZA**
- **Distance:** 3.8 km
- **Taxi Fare:** 300 Birr

**Call:** +251 95 214 1414

### Midtown Ultra Lounge
**Bole Boston Partners Bld. 6th Floor**
- **From JIH BOLE**
- **Distance:** 1.3 km
- **Taxi Fare:** 150
- **From JIH CAZA**
- **Distance:** 4.5 km
- **Taxi Fare:** 300 Birr

**Call:** +251 91 101 0202

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**DISCLAIMER**
Although care has been taken to ensure the accuracy, completeness and reliability of the information provided, Jupiter International Hotel assumes no responsibility therefore. Also note that taxi fares are negotiated between taxi driver and passenger and no standard rate per KM exists. Further, Jupiter International Hotels assumes no responsibility for the consequences of use of such information, nor for any infringement of third party intellectual property rights which may result from its use.

**IN NO EVENT SHALL JUPITER INTERNATIONAL HOTEL BE LIABLE FOR ANY DIRECT, INDIRECT, SPECIAL OR INCIDENTAL DAMAGE RESULTING FROM ARISING OUT OF OR IN CONNECTION WITH THE USE OF THE INFORMATION.**
BUY TICKETS USING INTERACTIVE SMS

Prospective visitors can buy tickets for Unity Park through an interactive SMS payment mechanism available through 6030. This method requires a valid mobile phone number. Visitors can send the date and month of their visit in the format DD MM (for example, 05 12 meaning December 5) to 6030 and follow instructions to purchase and receive their tickets through SMS. After receiving their ticket, they can bring their phones to Unity Park, show the ticket to one of several ticket officers at the gate and enter park.

TICKET PURCHASE ONLINE THROUGH PHONE CREDIT

Prospective visitors can purchase a ticket through the website (unitypark.et). This method requires a valid mobile phone number, the visitors can purchase a ticket by entering their phone number, verifying it and entering the relevant information. After the information has been entered and the visitor agrees to the payable amount, the balance on the visitor’s phone number will be deducted and a ticket issued. After receiving their ticket, they can bring their phones to Unity Park, show the ticket to one of several ticket officers at the gate and enter park.

TICKET PRICING

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<tr>
<th>TICKET TYPE</th>
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<tr>
<td>VIP</td>
<td>1000</td>
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VARIOUS SERVICES INSIDE THE PARK

All purchases inside the park, including but not limited to souvenirs, food and beverages are done in cash. For our foreign visitors foreign enabled ATMs are readily available to exchange their cash into the local currency.
JIH Champions
Employee of the Month (Mar - Jun 2019)

Yimegnushal Firew
Safety & Security
Apr 2019 (Caza)

Robel Haile
Food Preparation
May 2019 (Caza)

Tirsit Asfaw
Food Preparation
Jun 2019 (Caza)

Tigest Solomon
Housekeeping
March 2019 (Bole)

Zinash Solomon
Food Preparation
April 2019 (Bole)

Seblewongel Asrat
Front Office
May 2019 (Bole)

Kidest Kibretu
Food & Beverage
June 2019 (Bole)
CO-CREATION FOR HOSPITALITY INDUSTRY

The key to achieving sustainable economic growth in the hospitality industry highly depends upon the quality of products and service delivered by individuals who have received appropriate practical training and exposure before entering the job market. Therefore, hotel & tourism academic institutions and those invested in the sector should work together for the development human capital in the industry.

Based on the above fact Jupiter International Hotel, a local International Hotel, held a student engagement program in collaboration with Aksum, Jimma, Hawassa and Gonder University Hotel & Tourism department on May 10/2019, May 18/2019, May 25/2019 and June 8/2019 respectively. Half day awareness training was held on all about our rich eleventh years’ experience, basic concept about Emotional Quotient/ EQ and its linkage with hospitality industry and. We had also an interview session with graduating students aimed for employment opportunity and to make them familiar with the interview session ahead.

We are very grateful on behalf of Jupiter International Hotel team to the above university’s higher officials, Instructors and hotel & tourism department students for their unreserved hospitality & cooperation and for their enthusiasm to work with us for the development of the hospitality industry.
Paulo Freire's "Pedagogy of the Oppressed"
A Reflection
by Adonay Seifu

Paulo Freire (1921-1997) Pedagogy Of The Oppressed was originally published in 1968. Freire was an influential philosopher and politician, one of the most significant thinkers of the 20th century.

In his seminal work, Pedagogy Of The Oppressed, Freire provided multiple insights on how to approach impoverished and therefore powerless, communities, and how to build up their strengths. These insights are important not only for curriculum development, adult learning, critical pedagogy, and popular education, but also for community development generally.

Freire wanted teachers to treat learners as co-creators (as opposed to mere receivers) of knowledge. According to his problem-posing methodology, particular attention is drawn to dialogue, in the course of which everyone can ask questions or express own views freely. Therefore, education is seen as the practice of freedom, and in the practice of freedom through dialogue, teachers and students raise their awareness of this practice. Freire argues that education requires 'questioning' as the core feature of the dialogue.

**Education as the Practice of Freedom**

Paying attention to issues of freedom and authority in education, Freire interestingly addresses the tension between these two dynamics, and argues for a balanced approach through which both can be respected. He however emphasizes the necessity of establishing limits to freedom. He stresses that 'freedom' does not mean 'no limits.' He asserts that it is possible and necessary to combine freedom and authority because in separating them, one or the other will dominate. For Freire, the fundamental concern of education is freedom.

Freire stresses how people must be educated about how to emancipate themselves from the 'culture of silence' so as to meet the needs of humanity, and thereby develop a more just society. This emancipatory education must be conscientiously applied, for he says, it is the basis upon which individuals can awaken their own critical consciousness. By achieving this, one will develop a more critical view of social reality. Freire's liberation of education hopes to make individuals more critical, and more autonomous.

Freire's work focuses on the struggle for the liberation of the poor. He decried what he called 'the banking model (or concept) of education' as utterly unacceptable. For him accepting this model of education amounts to an act of 'depositing,' where students are the repositories and the teacher is the depositor. He is strongly of the opinion...
that it is the people themselves who are ‘filed away’ through lack of creativity, transformation, and knowledge, in a misguided system. For Freire, only enquiry and praxis make individuals truly human.

Having rejected the ‘banking method’ of teaching and learning, Freire proposes a ‘problem-posing, problem solving’ method as he believes it will help learners think critically and challenge the world.

Freire maintained that in the process of awakening individual consciousness, the transformation of education becomes extremely important. He also points out that when oppressive conditions improve, people will find that the ‘self-deprecating’ condition of the oppressed surprisingly, shifts. Within the context of oppression, there cannot be a conscious awakening.

“Education either functions as an instrument which is used to facilitate integration of the younger generation into the logic of the present system and bring about conformity or it becomes the practice of freedom, the means by which men and women deal critically and creatively with reality and discover how to participate in the transformation of their world.”

Dialogue, Problem-Posing Education and Conscientization

In Freire’s view, dialogue is the encounter between men, mediated by the world, in order to ‘name the world.’ Between teachers and students he asserts, dialogue should be balanced, instead of teachers maintaining an absolute authority to control. This enables both teachers and students to maintain their own ‘intentionality’, with the learning environment becoming ‘interactive or communicative, co-existing with the external world and with others.’ In so far as teachers practice the technique of equal and interactive dialogue, and show mutual respect to students based on inter-subjectivity, students will develop the art of ‘critical consciousness.’

For Freire, the elements of dialogue include love, humility, hope, faith, and critical thinking. His dialogic process aims to enable students and teachers to (re)discover ways in which they can liberate themselves by exposing ‘normalizing discourses’ and ‘dominant ideologies.’
MERRY CHRISTMAS AND A HAPPY NEW YEAR 2020
1. **Coffee beans are technically seeds.**
   They’re the pits of the cherry-like berries found on the flowering shrubs, but we call them “beans” because of the resemblance to legumes.

2. **And you can eat coffee cherries as a food.**
   Early on, people mixed coffee berries with fat to create an energy-rich snack ball, according to PBS. They would also ferment the pulp to make a wine-like drink (yum?).

3. **Espresso means “pressed out” in Italian.**
   This refers to the way espresso is made — forcing boiling water through pressed coffee grounds. And although espresso has more caffeine per volume than coffee, it would take three shots to equal the amount in a regular cup of joe.

4. **You can overdose on coffee.**
   Don’t worry, you would need to drink about 30 cups in a very short period time to get close to a lethal dose of caffeine, Vox reports.

5. **Coffee drinkers tend to live longer.**
   Research has linking moderate consumption (about three to four cups per day) with a longer life span, plus a reduced risk of cardiovascular disease, type 2 diabetes and Parkinson’s, according to Harvard Health Publishing.

6. **Decaf does not mean caffeine-free.**
   An eight-ounce brewed cup of decaf coffee actually contains two to 12 milligrams of caffeine, the Mayo Clinic states. In comparison, a regular cup of coffee supplies between 95 to 200 milligrams, while one can of cola has about 23 to 35 milligrams of caffeine.

7. **One cup of black coffee only has one calorie.**
   Adding sweeteners, cream, and other mix-ins can quickly jack up the total.

8. **The grounds can beautify your skin.**
   Save your leftover beans for a DIY scrub. “Coffee grounds are physical exfoliators that can lift off dead skin cells, making skin feel smooth and look brighter,” says Good Housekeeping Beauty Lab chemist Danusia Wnek. "And caffeine is thought to improve blood circulation in skin, but there isn’t yet sufficient clinical data on its use in topical products."
**The Buzz About Us ...**

**Booking.com**

**REVIEW (CAZA)**

It was amazing stay. The staff are amazing in every detail.

I liked the cleanliness and the quick response.

Thank you Esayas for making every guest feel special! You are doing an outstanding job!
The staff was just genuinely nice and available. Always smiling and ready to politely check if everything was ok. Just the perfect stay for Addis!
All good!

**Problem free**
Staff exceptionally polite and engaging
Rooms and public areas starting to get a bit tired. Not enough elevators. Stairs weird. Jazz night too loud!

**Great 2-night stay. I recommend**
The service was fantastic. Very helpful and attentive staff. Good breakfast with a great selection. Location was ideal.

**Excellent and very friendly staff, great place to stay, well located**
The staff were very friendly, starting with the staff at the entrance of the hotel, to those in the front desk and those in restaurants and room service. The restaurant included a buffet with typical Ethiopian food, and options "a la carta" were excellent as well.

**Excellent location, excellent staff and overall excellent experience**
I liked the comfort and the kindness of the staff

**Jupiter my first choice in Addis**
It is well appointed, clean and above all friendly and very helpful. The shuttle service to the airport is exceptional.
Nothing

**Very Pleasant**
Wonderful bed and delicious breakfast

**Booking.com**

**REVIEW (BOLE)**

A nice hotel a short distance from the airport. Has its own booth at the arrivals where friendly service directs to busik. The journey takes only a few minutes. Very friendly staff. It's nice and safe. Spacious rooms, bathrooms, though you can see the time bite. Quiet area, a few meters to the main street. Recommend

The only place I stay when in Addis!
The staff is wonderful. The rooms are spacious, modern and clean! The food is good, breakfast excellent and they have good So. African wine! The location is excellent, just minutes to the airport (in the hotel van) and there is a little market right at the end of the driveway. This is about my 5th visit. I always stay at Jupiter Bole!

**Excellent location to stay during a stop-over in Addis**
The reception at the airport and airport shuttle were very efficient, and later we could use the shuttle to go to the other Jupiter Hotel to use the massage available there; although we arrived very early - around 08.00 am, we immediately could occupy our room, we were even upgraded to a junior suite; the room was very spacious, good bed, and the room was also very quiet, being in such a busy town that is really a strong point.

**Exceptional Service**
A very stylish and well-appointed hotel with large, comfortable rooms, much more than I was expecting for the price. An excellent breakfast. What made it outstanding, though, was the staff, who were exceptionally friendly and helpful and likeable.

**Very comfortable, clean and friendly**
The beds are very comfortable and the service from staff is excellent. Staff very friendly. My favourite hotel in Addis Ababa

**PerSvenGunnar,**
Reservation Number 1416089539
As always is it a pleasure staying at Jupiter International Bole. Very friendly staff. I enjoy staying here every time I'm visiting Addis.
የፈለጋውን የእስከተለቀ ከጠበቀው ይመልከታ ያለም።

 البنك (�+251) 011 518 3091
 011 557 9124
dashen.bank@ethionet.et
www.dashenbanksc.com
African Innovation Week 2019
Connecting Innovators, Investors, Businesses and Organizations for a Sustainable and Inclusive Future
Oct. 28 - Nov. 2, 2019
African Union Commission Headquarter
Addis Ababa, Ethiopia

ASFW 9-12 November 2019
Millennium Hall
Addis Ababa, Ethiopia

texprocess ADDIS ABABA
TEXWORLD ADDIS ABABA
apparelsourcing ADDIS ABABA

“Boosting Intra-African Trade: AFRICAN WOMEN TAKING THE LEAD!”

“Made in Africa” and “Buy in Africa”
December 3-5, 2019
African Union Commission (AUC), Addis Ababa, Ethiopia
30-40 African countries, women involved in export, 20-30 International buyers will take part

Tel +251 11 667 4100 / Fax +251 11 667 4101 P.O.Box 41293, Addis Ababa, Ethiopia
info@cawee-ethiopia.com www.cawee-ethiopia.com
Hundreds of young innovators are set to converge in Ethiopia at the end of this October when African Innovation Week is to be hosted in Africa’s diplomatic capital Addis Ababa. The innovation week will create a platform and gather innovative African, Norwegian and international startups together to share their experience; get connected with potential investors, executives, and game-changers to work together for sustainable and inclusive development.

IBA Ethiopia Center for Innovation is teaming up with the Ethiopian Ministry of Innovation & Technology, the African Union, The Royal Norwegian Embassy in Ethiopia, Oslo International Hub, ENNC – Ethiopian Norwegian Chamber of Commerce and other stakeholders to make the event a reality.

“African Innovation Week is building a platform to include the entire African startup ecosystem,” says Ayaalew G. Desta, Founder & CEO of IBA Ethiopia Center for Innovation. “The young bright minds of Africa can transform the continent. The African Innovation Week will serve as a gateway, a platform where all African innovators can get together, share ideas and experiences,” Ayaalew explained.


More than four thousand participants from all over the African continent as well as Nordic countries are expected to take part in the innovation week. The event aims to create a platform for Norwegian and international business sectors aspiring to establish themselves in Africa to get in-contact with the appropriate skillset and stakeholders. It will also increase the role of women in innovation by providing them with equal opportunity and support.

In addition to featuring ways technology and startups can make a difference in areas of prime economic importance to African countries like agriculture, manufacturing, and mining; the conference will also look at innovative ways tech can be used to save lives and promote health and tourism.

African Innovation Week 2019 aims to contribute to the United Nation’s 2030 Sustainable Development Goals. The six day-long program will be held from October 28th –November 2nd, 2019 at the African Union Commission Headquarters in Addis Ababa, Ethiopia.
The Essentials

CLIMATE
Addis is the city of 13 months of sunshine! In the skies of Addis Ababa the sun shines almost every day. The temperature is moderate. The (rainy) winter period spans three months, June to August.

TIME
Addis Ababa, Ethiopia is in the East Africa Time Zone. Our standard time is 3 hours ahead of Greenwich (GMT+3). Here there is no daylight saving.

LANGUAGE
The official language of Addis is Amharic, although English is considered a working language in many organizations. Many other local languages are spoken in the city.

CURRENCY
Our currency is Ethiopian Birr usually abbreviated as ETB. You will find currency exchange and rates in any commercial or state bank. Generally, visa card is more widely accepted than MasterCard.

COMMUNICATION
Telecom services range from fixed-line to mobile phone; internet from broadband wi-fi to mobile data; faxing is possible. Postal and express services are also operative. The International Dialing Code for Ethiopia is +251.

BANKS
State and privately administered banks provide financial services. Working hours are 8:00am to 5:00pm Monday to Saturday. However, some branches work till 7:00 pm and on Sundays.

ELECTRICITY
Ethiopia runs on 220 volt electric current. If your appliances or your computer are not designed for dual voltage, a converter or transformer is advised.

DRIVING
Vehicles are left hand drive. Foreigners driving in Ethiopia requires a local driving license from the respective authority.

DRINKING WATER
Tap water is not safe to drink however purified bottled water is available in hotels and market places.

CLOTHING
Mostly light clothes are worn; however, mornings and evenings can sometimes be fresh. If you are planning to come in the rainy season (Jun–Aug) warmer clothes should be packed.
What better way to celebrate your special ones than with a delicious cake? Choose from wide selections of tasty Tortas made just for any occasions.

Chef Harris
Executive Pastry Chef

To order your Tortas
@ +251 11 552 6390
(Cazanchise Location Only)