

# EVENTS

## FEBRUARY COFFEE EDUCATION

Feel free to join any time  
during the event!

All events and classes are 1 hr  
unless otherwise noted.

WED <b>1</b>	<b>CUPPING: BURUNDI</b> We are fortunate enough to have three beautiful lots from Burundi this season, and will be cupping them side by side!	5 <sup>pm</sup>
THUR <b>2</b>	<b>CUPPING: BURUNDI</b> We are fortunate enough to have three beautiful lots from Burundi this season, and will be cupping them side by side!	1 <sup>pm</sup>
FRI <b>3</b>	<b>PALATE TRAINING: HERBS</b> Each class focuses on a category of flavors to help you build an archive of the subtle hints of identifiable tastes and aromas as you drink coffee.	2:30 <sup>pm</sup>
SAT <b>4</b>	<b>CUPPING: BURUNDI</b> We are fortunate enough to have three beautiful lots from Burundi this season, and will be cupping them side by side!	9 <sup>am</sup>
	<b>POTLUCK CUPPING</b> Do you have a coffee you're really excited about right now? Bring in a sample and let's cup it together. The more the merrier!	1 <sup>pm</sup>

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SUN 5	<b>BREW CLASS: AEROPRESS</b> The AeroPress is a super versatile and portable tool. Come let us demonstrate several recipes and methods to broaden your aero-horizons!	12 <sup>pm</sup>
MON 6	<b>BREW CLASS: HANDGRINDERS</b> Handgrinding allows you to make awesome coffee anywhere you are. Come experience and learn about three different manual grinders we love!	12 <sup>pm</sup>
TUE 7	<b>LOCAL MORSELS</b> We proudly partner with Massachusetts based artisan makers of chocolate and nut butters; join us to sample this seasons offerings.	2:30 <sup>pm</sup>
WED 8	<b>CUPPING: LA MINITA</b> Farms often do many pickings over the same area to ensure getting the ripest cherries. We have early, mid, and late harvest crops to cup side by side!	5 <sup>pm</sup>
THU 9	<b>CUPPING: LA MINITA</b> Farms often do many pickings over the same area to ensure getting the ripest cherries. We have early, mid, and late harvest crops to cup side by side!	1 <sup>pm</sup>
FRI 10	<b>PALATE TRAINING: PASTRY PAIRING</b> Each class focuses on a category of flavors to help you build an archive of the subtle hints of identifiable tastes and aromas as you drink coffee.	2:30 <sup>pm</sup>
SAT 11	<b>CUPPING: LA MINITA</b> Farms often do many pickings over the same area to ensure getting the ripest cherries. We have early, mid, and late harvest crops to cup side by side!	9 <sup>am</sup>
	<b>POTLUCK CUPPING</b> Do you have a coffee you're really excited about right now? Bring in a sample and let's cup it together. The more the merrier!	1 <sup>pm</sup>

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SUN <b>12</b>	<b>BREW CLASS: POUROVERS</b> There are different pour over options, V60, Kalita Wave, Chemex, and more. We will be brewing the same coffee side by side to show you the differences.	12 <sup>pm</sup>
MON <b>13</b>	<b>BREW CLASS: AEROPRESS</b> The AeroPress is a super versatile and portable tool. Come let us demonstrate several recipes and methods to broaden your aero-horizons!	12 <sup>pm</sup>
TUE <b>14</b>	<b>LOCAL MORSELS</b> We proudly partner with Massachusetts based artisan makers of chocolate and nut butters; join us to sample this seasons offerings.	2:30 <sup>pm</sup>
WED <b>15</b>	<b>CUPPING: RIPE V UNRIPE</b> Come taste the startling difference between the same coffee harvested in its unripe and fully ripe states.	9 <sup>am</sup>
THU <b>16</b>	<b>CUPPING: RIPE V UNRIPE</b> Come taste the startling difference between the same coffee harvested in its unripe and fully ripe states.	1 <sup>pm</sup>
FRI <b>17</b>	<b>PALATE TRAINING: TEA</b> Each class focuses on a category of flavors to help you build an archive of the subtle hints of identifiable tastes and aromas as you drink coffee.	2:30 <sup>pm</sup>
SAT <b>18</b>	<b>CUPPING: RIPE V UNRIPE</b> Come taste the startling difference between the same coffee harvested in its unripe and fully ripe states. <b>POTLUCK CUPPING</b> Do you have a coffee you're really excited about right now? Bring in a sample and let's cup it together. The more the merrier!	9 <sup>am</sup> 1 <sup>pm</sup>

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SUN <b>19</b>	<b>BREW CLASS: AEROPRESS</b> The AeroPress is a super versatile and portable tool. Come let us demonstrate several recipes and methods to broaden your aero-horizons!	12 <sup>pm</sup>
MON <b>20</b>	<b>BREW CLASS: HANDGRINDERS</b> Handgrinding allows you to make awesome coffee anywhere you are. Come experience and learn about three different manual grinders we love!	12 <sup>pm</sup>
TUE <b>21</b>	<b>LOCAL MORSELS</b> We proudly partner with Massachusetts based artisan makers of chocolate and nut butters; join us to sample this seasons offerings.	2:30 <sup>pm</sup>
WED <b>22</b>	<b>TASTING WITH GEORGE</b> George Howell himself will be here to taste some exemplary Central American coffees, discussing farmers and flavors.	5 <sup>pm</sup>
THU <b>23</b>	<b>CUPPING: UPCOMING GUATS</b> Spring holds some exciting new crops from Guatemala, join us for a sneak peak!	1 <sup>pm</sup>
FRI <b>24</b>	<b>PALATE TRAINING: ICE CREAM PAIRING</b> Each class focuses on a category of flavors to help you build an archive of the subtle hints of identifiable tastes and aromas as you drink coffee.	1 <sup>pm</sup>
SAT <b>25</b>	<b>CUPPING: UPCOMING GUATS</b> Spring holds some exciting new crops from Guatemala, join us for a sneak peak!	9 <sup>am</sup>
	<b>POTLUCK CUPPING</b> Do you have a coffee you're really excited about right now? Bring in a sample and let's cup it together. The more the merrier!	1 <sup>pm</sup>

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SUN <b>26</b>	<b>BREW CLASS: POUROVERS</b> There are different pour over options, V60, Kalita Wave, Chemex, and more. We will be brewing the same coffee side by side to show you the differences.	12 <sup>pm</sup>
MON <b>27</b>	<b>BREW CLASS: POUROVERS</b> There are different pour over options, V60, Kalita Wave, Chemex, and more. We will be brewing the same coffee side by side to show you the differences.	12 <sup>pm</sup>
TUE <b>28</b>	<b>LOCAL MORSELS</b> We proudly partner with Massachusetts based artisan makers of chocolate and nut butters; join us to sample this seasons offerings.	2:30 <sup>pm</sup>