

EVENTS

JULY COFFEE EDUCATION

Feel free to join any time
during the event!

All events and classes are 1 hr
unless otherwise noted.

SAT 1	CUPPING: POTLUCK BYO coffee for a potluck cupping. Do you have a coffee you're really excited about right now? The more the merrier!	1 ^{pm}
SUN 2	TASTING: COMPARATIVE Come taste three of our coffees brewed side by side to do a comparative analysis of how each coffee is unique to its origin.	10 ^{am}

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MON 3	 
TUE 4	 
WED 5	 
THURS 6	
FRI 7	CUPPING: POTLUCK 2 ^{pm} BYO coffee for a potluck cupping. Do you have a coffee you're really excited about right now? The more the merrier!
SAT 8	BREW CLASS: AEROPRESS 10 ^{am} The AeroPress is a super versatile and portable tool. Come let us demonstrate several recipes and methods to broaden your aero-horizons! CUPPING: POTLUCK 1 ^{pm} BYO coffee for a potluck cupping. Do you have a coffee you're really excited about right now? The more the merrier!
SUN 9	TASTING: COMPARATIVE 10 ^{am} Come taste three of our coffees brewed side by side to do a comparative analysis of how each coffee is unique to its origin. BREW CLASS: ICED COFFEE 2 ^{pm} Come taste the same coffee prepared in two different brew methods. Today we will taste cold brew and flash brewed coffee to compare and contrast.

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MON 10	INTRO CLASS: ESPRESSO Espresso can be a tricky drink to perfect. Come learn the basics of making and tasting espresso!	5 ^{pm}
TUE 11	BREW CLASS: POUROVERS There are many different pour over options, ranging from V60 to Chemex and more. We will be showing you the best technique for your pourover of choice.	12 ^{pm}
WED 12	PALATE TRAINING: KENYA Each class focuses on flavors unique to a country of origin ranging from citrus, floral, nutty, and earthy to help you build an archive of subtle aromas.	5 ^{pm}
THURS 13	NEW CROP CELEBRATION! We have fresh crops arriving all the time and in this tasting event we will be highlighting one farm's new lot that has recently arrived!	2 ^{pm}
FRI 14	CUPPING: POTLUCK BYO coffee for a potluck cupping. Do you have a coffee you're really excited about right now? The more the merrier!	2 ^{pm}
SAT 15	BREW CLASS: ICED COFFEE Come taste the same coffee prepared in two different brew methods. Today we will taste cold brew and flash brewed coffee to compare and contrast.	10 ^{am}
	CUPPING: POTLUCK BYO coffee for a potluck cupping. Do you have a coffee you're really excited about right now? The more the merrier!	1 ^{pm}
SUN 16	TASTING: COMPARATIVE Come taste three of our coffees brewed side by side to do a comparative analysis of how each coffee is unique to its origin.	10 ^{am}
	BREW CLASS: AEROPRESS The AeroPress is a super versatile and portable tool. Come let us demonstrate several recipes and methods to broaden your aero-horizons!	2 ^{pm}

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MON 17	BREW CLASS: ICED COFFEE 5 ^{pm} Come taste the same coffee prepared in two different brew methods. Today we will taste cold brew and flash brewed coffee to compare and contrast.
TUE 18	INTRO CLASS: ESPRESSO 12 ^{pm} Espresso can be a tricky drink to perfect. Come learn the basics of making and tasting espresso!
WED 19	TASTING: GESHA 5 ^{pm} Gesha is one of the most well known varietals of coffee today. We will taste several geshas to compare how terroir can impact the final cup.
THURS 20	TASTING: GESHA 2 ^{pm} Gesha is one of the most well known varietals of coffee today. We will taste several geshas to compare how terroir can impact the final cup.
FRI 21	CUPPING: POTLUCK 2 ^{pm} BYO coffee for a potluck cupping. Do you have a coffee you're really excited about right now? The more the merrier!
SAT 22	INTRO CLASS: ESPRESSO 10 ^{am} Espresso can be a tricky drink to perfect. Come learn the basics of making and tasting espresso! CUPPING: POTLUCK 1 ^{pm} BYO coffee for a potluck cupping. Do you have a coffee you're really excited about right now? The more the merrier!
SUN 23	TASTING: COMPARATIVE 10 ^{am} Come taste three of our coffees brewed side by side to do a comparative analysis of how each coffee is unique to its origin. INTRO CLASS: ESPRESSO 2 ^{pm} Espresso can be a tricky drink to perfect. Come learn the basics of making and tasting espresso!

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MON 24	BREW CLASS: AEOPRESS 5 ^{pm} The AeroPress is a super versatile and portable tool. Come let us demonstrate several recipes and methods to broaden your aero-horizons!
TUE 25	BREW CLASS: ICED COFFEE 12 ^{pm} Come taste the same coffee prepared in two different brew methods. Today we will taste cold brew and flash brewed coffee to compare and contrast.
WED 26	PALATE TRAINING: ETHIOPIA 5 ^{pm} Each class focuses on flavors unique to a country of origin ranging from citrus, floral, nutty, and earthy to help you build an archive of subtle aromas.
THURS 27	NEW CROP CELEBRATION! 2 ^{pm} We have fresh crops arriving all the time and in this tasting event we will be highlighting one farm's new lot that has recently arrived!
FRI 28	CUPPING: POTLUCK 2 ^{pm} BYO coffee for a potluck cupping. Do you have a coffee you're really excited about right now? The more the merrier!
SAT 29	BREW CLASS: POUROVERS 10 ^{am} There are many different pour over options, ranging from V60 to Chemex and more. We will be showing you the best technique for your pourover of choice. CUPPING: POTLUCK 1 ^{pm} BYO coffee for a potluck cupping. Do you have a coffee you're really excited about right now? The more the merrier!
SUN 30	TASTING: COMPARATIVE 10 ^{am} Come taste three of our coffees brewed side by side to do a comparative analysis of how each coffee is unique to its origin. BREW CLASS: POUROVERS 2 ^{pm} There are many different pour over options, ranging from V60 to Chemex and more. We will be showing you the best technique for your pourover of choice.

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MON
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BREW CLASS: POUROVERS

5^{pm}

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