

# EVENTS

## SEPTEMBER COFFEE EDUCATION

Feel free to join any time  
during the event!

All events and classes are 1 hr  
unless otherwise noted.

FRI <b>1</b>	<b>CUPPING: POTLUCK</b> <span style="float: right;">2<sup>pm</sup></span> BYO coffee for a potluck cupping. Do you have a coffee you're really excited about right now? The more the merrier!
SAT <b>2</b>	<b>CUPPING: RIPE VS UNRIPE</b> <span style="float: right;">10:30<sup>am</sup></span> Coffee cherries picked at prime ripeness ensures the sweetest cup possible. Come taste the difference between the same coffee in its unripe and ripe states. <b>CUPPING: POTLUCK</b> <span style="float: right;">1<sup>pm</sup></span> BYO coffee for a potluck cupping. Do you have a coffee you're really excited about right now? Bring in a sample and let's cup it together.
SUN <b>3</b>	<b>PALATE TRAINING: BRAZIL</b> <span style="float: right;">11<sup>am</sup></span> Each class focuses on the flavors unique to a country of origin ranging to help you build an archive of the tastes and aromas as you drink coffee. <b>TASTING: ETHIOPIAN HONEY</b> <span style="float: right;">1<sup>pm</sup></span> Join us for a tasting of the 5 different honeys we recently sourced from Ethiopia.

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MON 4		0
TUE 5		
WED 6	<b>TASTING: GESHA VARIETAL</b> We will be tasting several geshas from different farms and countries to compare how terroir can impact the final cup.	5 <sup>pm</sup>
THURS 7	<b>TASTING: ETHIOPIAN HONEY</b> Jenny Howell - our Director of Coffee Sourcing will lead a 30 minute tasting of 5 different honeys we recently sourced from Ethiopia. <b>CUPPING: POTLUCK</b> BYO coffee for a potluck cupping. Do you have a coffee you're really excited about right now? Bring in a sample and let's cup it together.	12:30 <sup>pm</sup> 2 <sup>pm</sup>
FRI 8	<b>CUPPING: POTLUCK</b> BYO coffee for a potluck cupping. Do you have a coffee you're really excited about right now? Bring in a sample and let's cup it together.	2 <sup>pm</sup>
SAT 9	<b>BREW CLASS: POUROVERS</b> 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. <b>CUPPING: POTLUCK</b> BYO coffee for a potluck cupping. Do you have a coffee you're really excited about right now? Bring in a sample and let's cup it together.	10:30 <sup>am</sup> 1 <sup>pm</sup>
SUN 10	<b>TASTING: COMPARATIVE</b> Come taste some of our coffees brewed side by side to do a comparative analysis of how each coffee is unique to its origin! <b>TASTING: ETHIOPIAN HONEY</b> Join us for a tasting of the 5 different honeys we recently sourced from Ethiopia.	11 <sup>am</sup> 1 <sup>pm</sup>

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MON <b>11</b>		
TUE <b>12</b>		
WED <b>13</b>	<b>CUPPING: DECAF</b> Come taste our decaf coffees brewed side by side to do a comparative analysis of the flavor notes of each!	5 <sup>pm</sup>
THURS <b>14</b>	<b>TASTING: ETHIOPIAN HONEY</b> Jenny Howell - our Director of Coffee Sourcing will lead a 30 minute tasting of 5 different honeys we recently sourced from Ethiopia. <b>NEW CROP CELEBRATION!</b> 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!	12:30 <sup>pm</sup>  2 <sup>pm</sup>
FRI <b>15</b>	<b>CUPPING: POTLUCK</b> BYO coffee for a potluck cupping. Do you have a coffee you're really excited about right now? Bring in a sample and let's cup it together.	1 <sup>pm</sup>
SAT <b>16</b>	<b>CUPPING: DARK, MEDIUM, LIGHT</b> Dark, medium, and light roast of our Costa Rican Tarrazu. Exploring terroir, variety, and the human factor. <b>CUPPING: POTLUCK</b> BYO coffee for a potluck cupping. Do you have a coffee you're really excited about right now? Bring in a sample and let's cup it together.	11 <sup>am</sup>  1 <sup>pm</sup>
SUN <b>17</b>	<b>BREW CLASS: GRINDING</b> Grinding coffee fresh allows you to make awesome coffee at home. Come experience how different brew methods require different grind sizes to truly shine. <b>TASTING: ETHIOPIAN HONEY</b> Join us for a tasting of the 5 different honeys we recently sourced from Ethiopia.	11 <sup>am</sup>  1 <sup>pm</sup>

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MON <b>18</b>	
TUE <b>19</b>	
WED <b>20</b>	<b>BREW CLASS: POUROVERS</b> 5 <sup>pm</sup> 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.
THURS <b>21</b>	<b>NEW CROP CELEBRATION!</b> 2 <sup>pm</sup> 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 <b>22</b>	<b>CUPPING: POTLUCK</b> 2 <sup>pm</sup> BYO coffee for a potluck cupping. Do you have a coffee you're really excited about right now? Bring in a sample and let's cup it together.
SAT <b>23</b>	<b>COFFEES OF THE WORLD</b> 10:30 <sup>am</sup> Today we will taste many coffees from around the world to explore how terroir influences the final cup. <b>CUPPING: POTLUCK</b> 1 <sup>pm</sup> BYO coffee for a potluck cupping. Do you have a coffee you're really excited about right now? Bring in a sample and let's cup it together.
SUN <b>24</b>	<b>TASTING: COMPARATIVE</b> 11 <sup>am</sup> Come taste three of our coffees brewed side by side to do a comparative analysis of how each coffee is unique to its origin. <b>TASTING: ETHIOPIAN HONEY</b> 1 <sup>pm</sup> Join us for a tasting of the 5 different honeys we recently sourced from Ethiopia.

# EVENTS

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MON <b>25</b>		
TUE <b>26</b>		
WED <b>27</b>	<b>COFFEES OF THE WORLD</b> Today we will taste many coffees from around the world to explore how terroir influences the final cup.	5 <sup>pm</sup>
THURS <b>28</b>	<b>NEW CROP CELEBRATION!</b> 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 <sup>pm</sup>
FRI <b>29</b>	<b>CUPPING: POTLUCK</b> BYO coffee for a potluck cupping. Do you have a coffee you're really excited about right now? Bring in a sample and let's cup it together.	2 <sup>pm</sup>
SAT <b>30</b>	<b>TASTING: ETHIOPIA COFFEE &amp; HONEY</b> Each class focuses on the flavors unique to a country of origin. As an added twist we will include a tasting of all 5 of our recently imported honey's from Ethiopia!	10:30 <sup>am</sup>
	<b>CUPPING: POTLUCK</b> BYO coffee for a potluck cupping. Do you have a coffee you're really excited about right now? Bring in a sample and let's cup it together.	1 <sup>pm</sup>