

EVENTS

FEBRUARY COFFEE EDUCATION

All events are 1 hr unless otherwise noted- join at any time!

Events are available on Eventbrite:
GeorgeHowellCoffee.Eventbrite.com

THURS 1	FREEZE YOUR BEANS! We are huge fans of freezing your beans to preserve freshness. Come see if you can guess previously frozen beans from unfrozen beans in this tasting!	1 ^{pm}
FRI 2	CUPPING: POTLUCK Come one come all! Our potluck cuppings gather together coffees from roasters from around America and the World! BYO coffee and let's cup it together.	2 ^{pm}
SAT 3	CUPPING: POTLUCK Come one come all! Our potluck cuppings gather together coffees from roasters from around America and the World! BYO coffee and let's cup it together.	1 ^{pm}
SUN 4	QUAKER CUPPING: COFFEE DEFECTS Some beans can alter the taste of a coffee completely. Learn the impact these "quakers" have by tasting coffee that was affected versus coffee that was not.	2 ^{pm}

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MON 5	ROAST: MINUTE BY MINUTE Come explore how roast time impacts the flavor of coffee, minute by minute.	2 ^{pm}
TUES 6	BREW: PHOENIX 70 The Saint Anthony Industries Phoenix 70 is a sleek pourover tool that creates a great cup. Come learn how to use one today!	2 ^{pm}
WED 7	BREW: HARIO V60 V60 is a popular pourover tool used by many to produce a great cup. Come learn how to use one today!	2 ^{pm}
	FLAVOR NOTES: CITRUS FAMILY Ever wonder how we arrive at the tasting notes for our coffee? Come taste a selection of our coffees alongside citrus fruits to strengthen your palate.	4 ^{pm}
THURS 8	EXTRACTION VS STRENGTH Extraction is everything that water takes from coffee and strength is the ratio of coffee to water. Come taste the difference.	1 ^{pm}
	BEER AND WINE TASTING Did you know we sell beer and wine?! Each Thursday we'll be sampling some of our wines and local beer offerings.	3 ^{pm}
FRI 9	CUPPING: POTLUCK Come one come all! Our potluck cuppings gather together coffees from roasters from around America and the World! BYO coffee and let's cup it together.	2 ^{pm}

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WED 14	NAME THAT COFFEE! 2 ^{pm} An intermediate-level cupping that puts you to the test! First one to get all six coffees correct wins. We welcome beginners to help train your palates, too! INTRO TO COFFEE EXTRACTION 4 ^{pm} Do you have a hard time figuring out if a coffee is over, under, or perfectly extracted? We'll break down the extracting process for you.
THURS 15	WHAT'S THAT TASTE 1 ^{pm} Bitter or sour? Salty or sweet? Identifying what is wrong with brewing coffee starts at taste. Learn how we diagnose to perfect your brew! BEER AND WINE TASTING 3 ^{pm} Did you know we sell beer and wine?! Each Thursday we'll be sampling some of our wines and local beer offerings.
FRI 16	CUPPING: POTLUCK 2 ^{pm} Come one come all! Our potluck cuppings gather together coffees from roasters from around America and the World! BYO coffee and let's cup it together.
SAT 17	CUPPING: POTLUCK 1 ^{pm} Come one come all! Our potluck cuppings gather together coffees from roasters from around America and the World! BYO coffee and let's cup it together. WINE, BEER, MIMOSA? 3 ^{pm} In the neighborhood and want to try some local libations and featured wines? Come by for a tasting!
SUN 18	BLENDS VS SINGLE ORIGINS 2 ^{pm} Join us for a tasting of our espresso blend, Alchemy, versus its single estate counterparts and discuss the merits of both and the resulting flavors.

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WED 21	SPECIALTY VS COMMODITY 2 ^{pm} Ever wondered what makes coffee “specialty” or “third wave?” It’s in the taste. Come cup our coffee against your everyday Joes to see what we’re all about. FLAVOR NOTES: NUTS! 4 ^{pm} Ever wonder how we arrive at the tasting notes for our coffee? Come taste a selection of our coffees alongside nuts to strengthen your palate.
THURS 22	FRESH CROP - ECUADOR 1 ^{pm} Come one come all! Our potluck cuppings gather together coffees from roasters from around America and the World! BYO coffee and let’s cup it together. BEER AND WINE TASTING 3 ^{pm} Did you know we sell beer and wine?! Each Thursday we’ll be sampling some of our wines and local beer offerings.
FRI 23	CUPPING: POTLUCK 2 ^{pm} Come one come all! Our potluck cuppings gather together coffees from roasters from around America and the World! BYO coffee and let’s cup it together.
SAT 24	CUPPING: POTLUCK 1 ^{pm} Come one come all! Our potluck cuppings gather together coffees from roasters from around America and the World! BYO coffee and let’s cup it together. WINE, BEER, MIMOSA? 3 ^{pm} In the neighborhood and want to try some local libations and featured wines? Come by for a tasting!
SUN 25	CUPPING: DARK, MEDIUM, LIGHT 2 ^{pm} Come taste our Datterra, Brazil in three forms: dark, medium, and light roast-- Exploring terroir, variety, and the human factor.

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WED 28	BREW: BONAVIDA	2 ^{pm}
	For those of us who like our coffee automated, come learn how to properly grind and dose your coffee for auto drip!	
	NAME THAT COFFEE!	4 ^{pm}
	An intermediate-level cupping that puts you to the test! First one to get all six coffees correct wins. We welcome beginners to help train your palates, too!	