

# EVENTS

## MARCH COFFEE EDUCATION

Feel free to join any time during the event!

All events and classes are 1 hr unless otherwise noted.

THURS <b>1</b>	<b>SOUR VS. BITTER</b> There is a phenomenon in the sensory world referred to as the sour/bitter confusion that occurs among untrained tasters. Come discern the difference,	1 <sup>pm</sup>
FRI <b>2</b>	<b>POTLUCK CUPPING:</b> Come one come all! Our potluck cuppings gather together coffees from roasters around America and the World! BYO coffee and let's cup it together.	2 <sup>pm</sup>
SAT <b>3</b>	<b>POTLUCK CUPPING:</b> 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 <sup>pm</sup>
SUN <b>4</b>	<b>CUPPING: AGE/STALE/FRESH</b> Come taste the difference between when coffee ages before it has been roasted, after it has been roasted, and when its is ground and brewed fresh!	1 <sup>pm</sup>



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THURS 8	<b>CUPPING: FRESH CROP!</b> Come taste a side by side comparison of some new crop Colombians next to last year's stored frozen.	1 <sup>pm</sup>
FRI 9	<b>POTLUCK CUPPING:</b> Come one come all! Our potluck cuppings gather together coffees from roasters around America and the World! BYO coffee and let's cup it together.	2 <sup>pm</sup>
SAT 10	<b>POTLUCK CUPPING:</b> 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 <sup>pm</sup>



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WED 14	<b>TASTING AT 2</b> Swing by for a taste of what we're brewing today. <b>NAME THAT COFFEE!</b> 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!	2 <sup>pm</sup> 4 <sup>pm</sup>
THURS 15	<b>ROAST, MINUTE BY MINUTE</b> Come explore how roast time impacts the flavor of coffee, minute by minute.	1 <sup>pm</sup>
FRI 16	<b>POTLUCK CUPPING</b> 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 <sup>pm</sup>
SAT 17	<b>POTLUCK CUPPING</b> 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 <sup>pm</sup>
SUN 18	<b>GRINDING METHODS</b> The way coffee is ground dramatically alters its composition when brewed. Come test out some grinding methods today!	1 <sup>pm</sup>

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WED <b>21</b>	<b>TASTING AT 2</b> Swing by for a taste of what we're brewing today. <b>NAME THAT COFFEE!</b> 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!	2 <sup>pm</sup>  4 <sup>pm</sup>
THURS <b>22</b>	<b>WATER AND COFFEE</b> Water makes up over 98% of your total cup of coffee, so inevitably the better water you use to brew, the better your final cup will be!	1 <sup>pm</sup>
FRI <b>23</b>	<b>POTLUCK CUPPING</b> 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 <sup>pm</sup>
SAT <b>24</b>	<b>POTLUCK CUPPING</b> 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 <sup>pm</sup>
SUN <b>25</b>	<b>IMMERSION VS. FILTER COFFEE</b> Cupping, French Press...Chemex, V60...different methods of brewing produce unique cups of coffee. Try some of these methods today!	1 <sup>pm</sup>

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<p>WED <b>28</b></p>	<p><b>TASTING AT 2</b> <span style="float: right;">2<sup>pm</sup></span> Swing by for a taste of what we're brewing today.</p> <p><b>NAME THAT COFFEE!</b> <span style="float: right;">4<sup>pm</sup></span> 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!</p>
<p>THURS <b>29</b></p>	<p><b>CUPPING: FRESH CROP!</b> <span style="float: right;">1<sup>pm</sup></span> Come taste a side by side comparison of some new crop Ethiopians next to last year's we've stored frozen.</p>
<p>FRI <b>30</b></p>	<p><b>POTLUCK CUPPING</b> <span style="float: right;">2<sup>pm</sup></span> 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.</p>
<p>SAT <b>31</b></p>	<p><b>POTLUCK CUPPING</b> <span style="float: right;">1<sup>pm</sup></span> 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.</p>

