

EVENTS

MAY COFFEE EDUCATION

Feel free to join any time during the event!

All events and classes are 1 hr unless otherwise noted.

WED 2	PALATE TRAINING: TRIANGULATION CHALLENGE 4 ^{pm} Two coffees are the same, and one is not. See if you can taste the odd one out in this triangulation coffee cupping.
THURS 3	CUPPING: AGE/STALE/FRESH 1 ^{pm} Taste coffee three ways: one aged from improper storage when green, one stale after being ground days in advance, and one ground and brewed fresh.
FRI 4	POTLUCK CUPPING: 2 ^{pm} 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.
SAT 5	POTLUCK CUPPING: 1 ^{pm} 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.
SUN 6	SPECIALTY V. COMMODITY CUPPING 2 ^{pm} Have you ever wondered what makes coffee "specialty" or "third wave?" Come cup our coffee against your everyday Joes to see what we're all about.



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WED 9	NAME THAT COFFEE! An intermediate-level cupping that puts you to the test! First one to get all six coffees correct wins a bag on us! We welcome beginners to help train your palates, too!	4 ^{pm}
THURS 10	BREW CLASS: POUR OVERS There are many 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.	1 ^{pm}
FRI 11	POTLUCK CUPPING: 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 ^{pm}
SAT 12	POTLUCK CUPPING: 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.	1 ^{pm}
SUN 13	CUPPING: DARK, MEDIUM, LIGHT Dark, medium, and light roast of our Costa Rican Tarrazu. Exploring terroir, variety, and the human factor	2 ^{pm}



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WED 16	PALATE TRAINING: TRIANGULATION CHALLENGE 4 ^{pm} Two coffees are the same, and one is not. See if you can taste the odd one out in this triangulation coffee cupping.
THURS 17	TASTING NOTES: MILK CHOCOLATE 1 ^{pm} Taste some of our coffees that have chocolate tasting notes side by side to chocolate itself to see how the flavors play into the coffee!
FRI 18	POTLUCK CUPPING: 2 ^{pm} 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.
SAT 19	POTLUCK CUPPING: 1 ^{pm} 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.
SUN 20	ROAST: MINUTE BY MINUTE 2 ^{pm} Taste coffee at different intervals of its roast to discover how the complexity of its flavor unfolds.



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WED 23	NAME THAT COFFEE! 4 ^{pm} An intermediate-level cupping that puts you to the test! First one to get all six coffees correct wins a bag on us! We welcome beginners to help train your palates, too!
THURS 24	COFFEE IN COLOR: SENSORY CUPPING 2 ^{pm} Synesthesia is a phenomenon where one sense intertwines with another. For instance, some taste letters and hear colors. Can different coffee regions produce different colors when tasted? Let's find out!
FRI 25	POTLUCK CUPPING: 2 ^{pm} 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.
SAT 26	POTLUCK CUPPING: 1 ^{pm} 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.
SUN 27	PALATE TRAINING: MOUTHFEEL 2 ^{pm} Taste different regions of coffees to see how terroir affects the way coffee interacts with your palate.
WED 30	PALATE TRAINING: TRIANGULATION CHALLENGE 4 ^{pm} Two coffees are the same, and one is not. See if you can taste the odd one out in this triangulation coffee cupping.
THURS 31	EXTRACTION BASICS 1 ^{pm} Learn how to determine by taste if your coffee is over or under extracted, versus if it is under or over concentrated.