

# EVENTS

## JULY COFFEE EDUCATION

Feel free to join any time  
during the event!

All events and classes are 1 hr  
unless otherwise noted.

SUN 8	<b>AGE/STALE/FRESH</b> Come taste the difference between coffee aged before it has even been roasted, after it has been roasted, and when it is ground and brewed fresh!	2 <sup>pm</sup>
WED 11	<b>NAME THAT COFFEE!</b> 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 <sup>pm</sup>
THURS 12	<b>BREW METHODS: POUR OVER</b> Try one coffee made by various pour over methods to see how each impacts the state of the final cup!	4 <sup>pm</sup>
FRI 13	<b>TEA 101:</b> Taste the differences between white, green, oolong, black, and pu-erh teas. We will also learn the differences in the processing of the plant, the regions, and the unique tasting notes of each tea.	2 <sup>pm</sup>
SAT 14	<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.	1 <sup>pm</sup>
SUN 15	<b>COFFEE IN COLOR: SENSORY CUPPING</b> 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!	2 <sup>pm</sup>

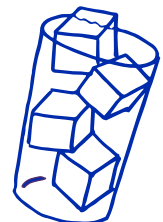
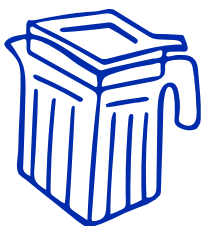
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WED <b>18</b>	<b>PALATE TRAINING: TRIANGULATION CHALLENGE</b> 4 <sup>pm</sup> Two coffees are the same, and one is not. See if you can taste the odd one out in this triangulation coffee cupping.
THURS <b>19</b>	<b>BREW CLASS: ICED COFFEE</b> 4 <sup>pm</sup> There are many different ways to brew iced coffee. Come taste the same coffee brewed using a few different methods and see what you like best!
FRI <b>20</b>	<b>TEA 101:</b> 2 <sup>pm</sup> Taste the differences between white, green, oolong, black, and pu-erh teas. We will also learn the differences in the processing of the plant, the regions, and the unique tasting notes of each tea.
SAT <b>21</b>	<b>POTLUCK CUPPING</b> 1 <sup>pm</sup> 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 <b>22</b>	<b>BREW RATIOS:</b> 2 <sup>pm</sup> Different ratios of coffee to water greatly impact the taste of the final cup. We'll try out a few recipes on our Chemex to see which we like best!



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WED <b>25</b>	<b>TASTING NOTES: ETHIOPIA</b> <span style="float: right;">4<sup>pm</sup></span> Taste our current Ethiopian coffee side by side to the actual foods from which we derive our tasting notes to help train your palate.
THURS <b>26</b>	<b>WATER AND COFFEE</b> <span style="float: right;">4<sup>pm</sup></span> Water makes up about 98% of your cup of coffee. Come taste coffee brewed using different types of water, from filtered, to tap, to “third wave,” and see if you can taste the difference!
FRI <b>27</b>	<b>COFFEE DEFECTS: QUAKER CUPPING</b> <span style="float: right;">2<sup>pm</sup></span> 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.
SAT <b>28</b>	<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 around America and the World! BYO coffee and let’s cup it together.
SUN <b>29</b>	<b>TASTING NOTES: BRAZIL</b> <span style="float: right;">2<sup>pm</sup></span> Taste our Brazilian Daterra coffee side by side to the actual foods from which we derive our tasting notes to help train your palate.

