

EVENTS

AUGUST COFFEE EDUCATION

Feel free to join any time during the event!

All events and classes are 1 hr unless otherwise noted.

WED 1	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 2	BREW METHODS: HOME BREWING 4^{pm} Come learn some helpful tips and guides on how to brew cafe quality coffee at home!
FRI 3	IMMERSION VS. FILTER BREW 2^{pm} Come try the same coffee brewed using different methods to see how process impacts flavor.
SAT 4	COFFEE LIBATIONS CLASS AT BPM 10^{am} Join us at the Boston Public Market for a special seminar on the making of summer coffee libations. Tickets available at BPMKitchen.Eventbrite.com
SUN 5	FREEZE YOUR BEANS 2^{pm} If you don't know already, 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!



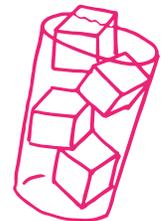
EVENTS

Feel free to join any time during the event!

AUGUST COFFEE EDUCATION

All events and classes are 1 hr unless otherwise noted.

WED 8	TASTING NOTES: CENTRAL AMERICA 4 ^{pm} Taste some of our Central American coffees side by side to actual foods from which we derive our tasting notes to help train your palate.
THURS 9	CUPPING: SPECIALTY V. COMMODITY 4 ^{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.
FRI 10	ETHIOPIAN COFFEE & HONEY 2 ^{pm} Taste some of our Ethiopian coffees side by side to Ethiopian Honey to spot the nuanced flavors that both have!
SAT 11	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 12	AGE/STALE/FRESH 2 ^{pm} 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!



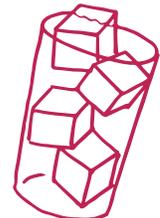
EVENTS

AUGUST COFFEE EDUCATION

Feel free to join any time during the event!

All events and classes are 1 hr unless otherwise noted.

WED 15	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 16	BREW METHODS: V60 VS. CHEMEX 4 ^{pm} Different brew methods can bring out different qualities in your coffee. Try the same coffee brewed using two different devices to see if you can taste the difference!
FRI 17	GRINDERS GALORE! 2 ^{pm} There are so many different coffee grinders to choose from...how does one pick? Test out a few different grinders to see what might be your best fit! AFFOGATO BAR 3 ^{pm} Taste a variety of Parlor Ice Cream Co. ice creams with our espresso!
SAT 18	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 19	CUPPING: DARK, MEDIUM, LIGHT 2 ^{pm} Come taste our Tarrazu, Costa Rica in three forms: dark, medium, and light roast--Exploring terroir, variety, and the human factor.



EVENTS

AUGUST COFFEE EDUCATION

Feel free to join any time
during the event!

All events and classes are 1 hr
unless otherwise noted.

WED 22	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 23	COFFEE DEFECTS: QUAKER CUPPING 4 ^{pm} 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.
FRI 24	TEA BASICS 2 ^{pm} Learn about and taste some different varieties of tea to see what sets each apart. AFFOGATO BAR 3 ^{pm} Taste a variety of Parlor Ice Cream Co. ice creams with our espresso!
SAT 25	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 26	EXTRACTION BASICS 2 ^{pm} Learn how to determine by taste if your coffee is over or under extracted, versus if it is under or over concentrated.
WED 29	ETHIOPIAN COFFEE & HONEY 4 ^{pm} Taste some of our Ethiopian coffees side by side to Ethiopian Honey to spot the nuanced flavors that both have!
FRI 31	TEA BASICS 2 ^{pm} Learn about and taste some different varieties of tea to see what sets each apart.