

EVENTS

SEPTEMBER COFFEE EDUCATION

Feel free to join any time
during the event!

All events and classes are 1 hr
unless otherwise noted.

SUN 2	COFFEES OF THE WORLD Join us in a regional cupping of six different coffees that help showcase terroir and complexity derived from different parts of the world.	2 ^{pm}
WED 5	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 6	IMMERSION VS. FILTER BREW Come try the same coffee brewed using different methods to see how process impacts flavor.	4 ^{pm}
FRI 7	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 8	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 9	TASTING NOTES: CENTRAL AMERICA 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.	2 ^{pm}

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WED 12	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 13	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 14	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. TEA EXPLORATION SERIES: 3:30 ^{pm} Tea basics. This is the first of a series of tastings. This tasting will provide the foundation for later events that aim to provide more specific info based on different tea production variables.
SAT 15	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 16	BREW METHODS: KALITA VS. CHEMEX 2 ^{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!

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WED 19	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 20	BREW METHODS: HOME BREWING 4^{pm} Come learn some helpful tips and guides on how to brew cafe quality coffee at home!
FRI 21	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. TEA EXPLORATION SERIES 3:30^{pm} Green tea tasting. This is the second installment of this tasting series. We're focusing on green teas. During this tasting event, we'll be going more in-depth with the production and taste of different green teas.
SAT 22	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 23	COFFEE DEFECTS: QUAKER CUPPING 2^{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.

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WED 26	PALATE TRAINING: TRIANGULATION CHALLENGE 2 ^{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 27	KENYA TASTING NOTES 4 ^{pm} Kenyan coffee has a very distinct flavor profile that distinguishes it from neighboring African coffees and coffees around the world. Taste some of its notes alongside the coffee itself to understand these flavors.
FRI 28	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. TEA EXPLORATION SERIES 3:30 ^{pm} Green tea tasting. This is the second installment of this tasting series. We're focusing on green teas. During this tasting event, we'll be going more in-depth with the production and taste of different green teas.
SAT 29	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 30	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!