

EVENTS

OCTOBER COFFEE EDUCATION

Feel free to join any time
during the event!

All events and classes are 1 hr
unless otherwise noted.

WED 3	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 4	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.
FRI 5	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 6	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. CHOCOLATE TASTING: 3^{pm} Taste some of our local chocolates that showcase terroir from different regions around the world!
SUN 7	CUPPING: SPECIALTY V. COMMODITY 2^{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.

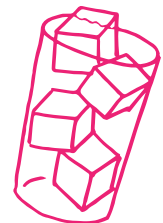
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WED 10	PALATE TRAINING: TRIANGULATION CHALLENGE 4 ^{pm} Two coffees are the same, and one is not. See if you can taste the odd one out in this triangulation coffee cupping.
THURS 11	WATER AND COFFEE 2 ^{pm} Water makes up about 98% of your cup of coffee. 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 12	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 13	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.



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THURS 18	COFFEE DEFECTS: RIPE V. UNRIPE 2 ^{pm} Some beans can alter the taste of a coffee completely. Learn how unripe cherries change the flavor of a coffee vs coffee cherries that were picked when fully ripe.
FRI 19	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 20	COFFEE: THE LONG ROAD TO QUALITY 9 ^{am} - 12 ^{pm} Join us at the Boston Public Market, 100 Hanover Street, for an interactive seminar on the foundations of coffee as we know it. Sign up at BPMKitchen.Eventbrite.com
SUN 21	FRESH CROP: ETHIOPIA 2 ^{pm} This just in! Taste some Ethiopian coffees side by side to experience the flavors that different regions produce!

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WED 24	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 25	ROAST: MINUTE BY MINUTE 2 ^{pm} Taste coffee at different intervals of its roast to discover how the complexity of its flavor unfolds.
FRI 26	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 27	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. CHOCOLATE TASTING: 3 ^{pm} Taste some of our local chocolates that showcase terroir from different regions around the world!
SUN 28	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.

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WED
31

TASTING: CHILE

2^{pm}

Join us for a spicy Halloween tasting! Guajillo, ancho, pasilla - these chile peppers hold a hidden spectrum of nuanced flavors that far exceeds our expectations. Israel Fridman will be hosting a unique session to unlock the treasure that lies in the world of Capsicum annum. He was born and raised in Mexico City, grew up fascinated by Mexican cuisine and now spends much of his spare time using his kitchen as a chemical laboratory.

NAME THAT COFFEE!

4^{pm}

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