

# EVENTS

## JANUARY COFFEE EDUCATION

Feel free to join any time  
during the event!

All events and classes are 1 hr  
unless otherwise noted.

TUES <b>1</b>	<b>HAPPY NEW YEAR!</b>
WED <b>2</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>3</b>	<b>NEW YEAR NEW BREW: KALITA</b> 2 <sup>pm</sup> Join us for a series of brew classes featuring different pour over methods. This week: Kalita, a stainless steel, flat-bottom dripper that can be used with a variety of recipes and coffees.
FRI <b>4</b>	<b>POTLUCK CUPPING</b> 2 <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.
SAT <b>5</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.



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WED <b>9</b>	<b>NAME THAT COFFEE</b> <span style="float: right;">4<sup>pm</sup></span> 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 <b>10</b>	<b>ROAST: MINUTE BY MINUTE</b> <span style="float: right;">2<sup>pm</sup></span> Come explore how roast time impacts the flavor of coffee, minute by minute. We'll cup each roast interval side-by-side to see the differences!
FRI <b>11</b>	<b>POTLUCK CUPPING</b> <span style="float: right;">2<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.
SAT <b>12</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>13</b>	<b>SPECIALTY V. COMMODITY CUPPING</b> <span style="float: right;">2<sup>pm</sup></span> 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.



The Godfrey Hotel | 505 Washington St, Boston, MA  
[store.georgehowellcoffee.com/events/](http://store.georgehowellcoffee.com/events/)

*George Howell*  
COFFEE

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WED <b>16</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>17</b>	<b>NEW YEAR NEW BREW: CHEMEX</b> 2 <sup>pm</sup> Join us for a series of brew classes featuring different pour over methods. This week: Chemex, a classic tool used for decades that produces an exceptionally clean cup.
FRI <b>18</b>	<b>POTLUCK CUPPING</b> 2 <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.
SAT <b>19</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>20</b>	<b>COFFEES OF THE WORLD</b> 2 <sup>pm</sup> Each coffee-producing region contains nuanced flavors based on multiple factors contributing to terroir. Come taste six different coffees to see for yourself!



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WED <b>23</b>	<b>NAME THAT COFFEE!</b> 4 <sup>pm</sup> 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 <b>24</b>	<b>NEW YEAR NEW BREW: V60</b> 2 <sup>pm</sup> Join us for a series of brew classes featuring different pour over methods. This week: V60, a conical, ceramic dripper that's easy to use and produces a clean cup!
FRI <b>25</b>	<b>POTLUCK CUPPING</b> 2 <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.
SAT <b>26</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>27</b>	<b>COFFEE IN COLOR</b> 2 <sup>pm</sup> Join us for a blind cupping we're we'll be coloring what we're tasting--Taking tasting notes into a new realm to help visualize the sensory experience of trying different coffees!
WED <b>30</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>31</b>	<b>NEW YEAR NEW BREW: AEROPRESS</b> 2 <sup>pm</sup> Join us for a series of brew classes featuring different pour over methods. This week: Aeropress, a travel-friendly tool that can be made using multiple recipes!