

EVENTS

FEBRUARY COFFEE EDUCATION

Feel free to join any time during the event!

All events and classes are 1 hr unless otherwise noted.

FRI 1	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}
SUN 3	COFFEES OF THE WORLD Each coffee-producing region contains nuanced flavors based on multiple factors contributing to terroir. Come taste six different coffees to see for yourself!	2^{pm}



WED 6	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 7	BREW CLASS: POUR OVERS Come learn how to brew the same coffee using different devices to see what unique qualities each has!	2^{pm}
SUN 10	COFFEE IN COLOR: 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!	2^{pm}

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WED 13	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 14	BREWS FOR TWO! 2 ^{pm} Happy Valentine's Day! Come by and learn how to perfect your brew recipes! We'll go through a few pour over methods well suited for two or more! CHOCOLATE TASTING: 3 ^{pm} Join us in tasting some chocolate varieties from Goodnow Farms!
FRI 15	POTLUCK CUPPING 2 ^{pm} We proudly partner with Massachusetts based artisan makers of chocolate and nut butters; join us to sample this seasons offerings.
SAT 16	POTLUCK CUPPING 1 ^{pm} We proudly partner with Massachusetts based artisan makers of chocolate and nut butters; join us to sample this seasons offerings.
SUN 17	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. HONEY TASTING 3 ^{pm} Join us in tasting some Ethiopian honeys to explore how terroir impacts flavor!

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WED 20	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 21	ACID TASTING PT 1 2 ^{pm} (Pt 1 of 2!) Different acids affect the way you taste coffee. We'll explore six common acids when added to one particular coffee, next to a controlled sample of the original, to explore what we're tasting in each cup!
FRI 22	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 23	POTLUCK CUPPING 1 ^{pm} We proudly partner with Massachusetts based artisan makers of chocolate and nut butters; join us to sample this seasons offerings. CHOCOLATE TASTING 2 ^{pm} Join us in tasting some chocolate varieties from Goodnow Farms!
SUN 24	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! HONEY TASTING 3 ^{pm} Join us in tasting some Ethiopian honeys to explore how terroir impacts flavor!

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WED 27	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 28	ACID TASTING PT 2 2^{pm} (Pt 2 of 2!) A more advanced tasting based on six common acids introduced last Thursday--we'll review these acids and do a blind tasting to see if you can deduce which is which!

