

EVENTS

MARCH 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}
SAT 2	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 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}



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WED 6	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 7	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 8	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 9	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 10	TASTING NOTES: CENTRAL AMERICA 2 ^{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.

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WED 13	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 14	BREW METHODS: V60 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!
FRI 15	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 16	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 17	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 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} 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 24	TASTING NOTES: ETHIOPIA 2 ^{pm} Taste our current Ethiopian coffee side by side to the actual foods from which we derive our tasting notes to help train your palate.

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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!
FRI 29	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 30	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 31	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!