

# EVENTS

## APRIL COFFEE EDUCATION

Feel free to join any time during the event!

All events and classes are 1 hr unless otherwise noted.

WED <b>3</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>4</b>	<b>COFFEES OF THE WORLD:</b> 1 <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!
SUN <b>7</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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FRI <b>12</b>	<b>REPRODUCIBLE ESPRESSO</b> <span style="float: right;"><b>1:30<sup>pm</sup></b></span> Chemistry, physics and mathematics with Christopher H. Hendon. This class is part of our SCA series and will be held at the KITCHEN at the Boston Public Market. Please sign up at: <a href="http://BPMKitchen.eventbrite.com">BPMKitchen.eventbrite.com</a>
SAT <b>13</b>	<b>CUP OF EXCELLENCE</b> <span style="float: right;"><b>9<sup>am</sup></b></span> Auctions and their impact, panel discussion led by George Howell. This class is part of our SCA series and will be held at the KITCHEN at the Boston Public Market. Please sign up at: <a href="http://BPMKitchen.eventbrite.com">BPMKitchen.eventbrite.com</a>
SUN <b>14</b>	<b>MEET THE FARMER</b> <span style="float: right;"><b>10<sup>am</sup></b></span> With Luis Pedro of Buena Vista farm in Guatemala. This class is part of our SCA series and will be held at the KITCHEN at the Boston Public Market. Please sign up at: <a href="http://BPMKitchen.eventbrite.com">BPMKitchen.eventbrite.com</a>  <b>POTLUCK CUPPING</b> <span style="float: right;"><b>1<sup>pm</sup></b></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.



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WED 17	<b>SPECIALTY V. COMMODITY CUPPING</b> 4 <sup>pm</sup> 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.
THURS 18	<b>BREW METHODS: KALITA VS. CHEMEX</b> 1 <sup>pm</sup> 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!
SUN 21	<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.

WED 24	<b>COFFEE DEFECTS: QUAKER CUPPING</b> 4 <sup>pm</sup> 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.
THURS 25	<b>TASTING NOTES: KENYA</b> 1 <sup>pm</sup> Train your senses to recognize certain scents and taste our current Kenyan coffee to learn how to characterize flavors in coffee!
SUN 28	<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.