

# EVENTS

## JUNE COFFEE EDUCATION

Feel free to join any time  
during the event!

All events and classes are 1 hr  
unless otherwise noted.

SUN 2	<b>POTLUCK CUPPING:</b> 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 <sup>pm</sup>
WED 5	<b>TASTING NOTES: GUATEMALA</b> Taste some of our Guatemalan coffees side by side to actual foods from which we derive our tasting notes to help train your palate.	4 <sup>pm</sup>
THURS 6	<b>BREW CLASS: POUR OVERS</b> Come learn how to brew the same coffee using different devices to see what unique qualities each has!	1 <sup>pm</sup>
FRI 7	<b>NAME THAT COFFEE!</b> 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!	1 <sup>pm</sup>
SAT 8	<b>COFFEE: THE LONG ROAD TO QUALITY</b> This class is taught by George Howell, and is held at the Kitchen at Boston Public Market on 100 Hanover Street, Boston. Please visit the following link for tickets: <a href="https://BPMKitchen.Eventbrite.com">BPMKitchen.Eventbrite.com</a>	9 <sup>am</sup>
SUN 9	<b>POTLUCK CUPPING:</b> 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 <sup>pm</sup>

# EVENTS

## JUNE COFFEE EDUCATION

Feel free to join any time during the event!

All events and classes are 1 hr unless otherwise noted.

WED <b>12</b>	<b>COFFEE IN COLOR: SENSORY CUPPING</b> 4 <sup>pm</sup> Synesthesia is a phenomenon where one sense intertwines with another. For instance, some taste letters and hear colors. Can different coffee regions produce different colors when tasted? Let's find out!
THURS <b>13</b>	<b>BREW RATIOS:</b> 1 <sup>pm</sup> Different ratios of coffee to water greatly impact the taste of the final cup. We'll try out a few recipes on our Chemex to see which we like best!
FRI <b>14</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>16</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.



# EVENTS

## JUNE COFFEE EDUCATION

Feel free to join any time during the event!

All events and classes are 1 hr unless otherwise noted.

WED <b>19</b>	<b>CUPPING: SPECIALTY V. COMMODITY</b> 4 <sup>pm</sup> 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.
THURS <b>20</b>	<b>BREW CLASS: AEROPRESS</b> 1 <sup>pm</sup> The AeroPress is a super versatile and portable tool. Come let us demonstrate several recipes and methods to broaden your arohorizons!
FRI <b>21</b>	<b>PALATE TRAINING: TRIANGULATION CHALLENGE</b> 1 <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.
SUN <b>23</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.



# EVENTS

## JUNE COFFEE EDUCATION

Feel free to join any time during the event!

All events and classes are 1 hr unless otherwise noted.

WED <b>26</b>	<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 <b>27</b>	<b>BREW CLASS: ICED COFFEE</b> 1 <sup>pm</sup> There are many different ways to brew iced coffee. Come taste the same coffee brewed using a few different methods and see what you like best!
FRI <b>28</b>	<b>WATER AND COFFEE</b> 1 <sup>pm</sup> 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!
SUN <b>30</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.

