

EVENTS

SEPTEMBER COFFEE EDUCATION

Feel free to join any time
during the event!

All events and classes are 1 hr
unless otherwise noted.

SUN 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.	1 ^{pm}
WED 4	COFFEE IN COLOR: SENSORY CUPPING 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!	4 ^{pm}
THURS 5	BREW CLASS: POUR OVERS Come learn how to brew the same coffee using different devices to see what unique qualities each has!	1 ^{pm}
FRI 6	BREW RATIOS: 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!	1 ^{pm}

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WED 11	CUPPING: DECAF Decaffeinated coffee often gets a bad wrap, and we're here to debunk the myth that decaf can't be awesome!	4 ^{pm}
THURS 12	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!	1 ^{pm}
FRI 13	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!	1 ^{pm}

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SUN 15	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}
WED 18	AGE/STALE/FRESH 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!	4 ^{pm}
THURS 19	CUPPING: SPECIALTY V. COMMODITY 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.	1 ^{pm}
FRI 20	PALATE TRAINING: TRIANGULATION CHALLENGE Two coffees are the same, and one is not. See if you can taste the odd one out in this triangulation coffee cupping.	1 ^{pm}

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WED 25	CUPPING: DARK, MEDIUM, LIGHT Come taste our Tarrazu, Costa Rica in three forms: dark, medium, and light roast--Exploring terroir, variety, and the human factor.	4 ^{pm}
THURS 26	BREW CLASS: ICED COFFEE 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!	1 ^{pm}
FRI 27	HISTORY OF COFFEE BREWING Come join us as we brew our way from the humble beginnings of coffee culture all the way to modern, third wave coffee. Guest Educator Gabby from our Newtonville location joins us as we explore how coffee brewing and equipment has evolved over time.	1 ^{pm}
SUN 29	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}