Instructor:
Willie Needham

Bean to Brew:
The Chemistry of Coffee

Calling all coffee lovers! Join local barista Willie Needham to discover how different beans, roasting methods, and brewing techniques affect flavor. This lecture grinds through the diverse coffee origins and their characteristics, the processing methods and their effect on flavor, roasting methods, the chemical reactions that occur during roasting, and the craft behind different roasting levels. Learn the secrets to making a better cup of coffee at home, pick up expert tips, and enjoy *two complimentary coffee samples* along the way!

MONDAY
NOVEMBER 16TH
12PM-1PM
RESIDENTS $15/
NONRESIDENTS $20

Registration Required

TO REGISTER PLEASE VISIT
TownofNewburgh.Recdesk.com

Alice Desmond Center
for Community
Enrichment
6 Albany Post Road
Newburgh, NY 12550