brew something up BURSTTHAT BUBBLE

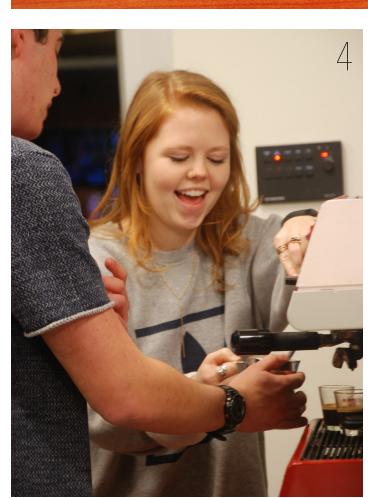








**CAPTIONS:** 1) Mitchell Linder teaches his Burst the Bubble course in the Moseley kitchen to students interested in learning about the origins of coffee and how to properly brew the beverage (All photos by Jordan Levine). 2) Linder's class used a variety of beans to brew coffee. 3) The coffee filters during class. 4) Sydney Chrysson pours a cup of joe. 5) Linder used an old style espresso machine while teaching his class. 6) Linder watches while his students prepare a cup of coffee.





Thanks to its Winter Term session, Elon University offers students three semesters to learn and grow. During the month of January, students typically study abroad or take one class for three hours that meets every single day.

For students that choose to stay on campus, Elon also offers Burst the Bubble courses — these courses are taught by students on a subject of their choice and meet once or twice a week for an hour. Cooking."

Mitchell Linder taught "Daily (Coffee) Grind" during Winter Term 2017. This course explored the different variety of coffees available and taught students how to make popular drinks such as espressos and lattes.

Other Burst the Bubble's offered this winter term included "Dungeons and Dragons: How to Play," "Painting with Watercolors," and "Modern