


















# Brix Tasting Party Guide

<p><b>1</b> What You'll Need </p> <ul style="list-style-type: none"> <li>•  Handheld refractometer (analog or digital)</li> <li>•  Distilled water (for calibration)</li> <li>•  Small knife + cutting board</li> <li>•  Garlic press or small juicer</li> <li>•  Paper towels or cloth</li> <li>• Optional:  Notepad/scorecard,  Labels,  Phone camera</li> </ul>	<p><b>2</b> What to Bring </p> <p>Each guest brings 1–2 vegetables from different sources: - Grocery store - Farmers market - CSA/local farm - Backyard/home garden</p> <p><b>Suggested vegetables:</b> tomatoes, carrots, bell peppers, cucumbers, leafy greens</p>
<p><b>3</b> Quick Rules </p> <ul style="list-style-type: none"> <li>• Brix = comparison tool, not a score</li> <li>• Numbers vary by vegetable, variety, and ripeness</li> <li>• Taste matters as much as the number</li> <li>• Keep it fun &amp; curious</li> </ul>	<p><b>4</b> How to Test </p> <ol style="list-style-type: none"> <li>1. <b>Calibrate:</b> room temperature, distilled water, read 0.0 Brix</li> <li>2. <b>Extract Juice:</b> crush small piece of vegetable</li> <li>3. <b>Measure:</b> 1–2 drops on prism, record reading</li> <li>4. <b>Taste:</b> everyone tastes, compare to reading</li> </ol>
<p><b>5</b> Tasting Scorecard </p> <p>For each sample, jot down:</p> <ul style="list-style-type: none"> <li>• Vegetable + source</li> <li>• Brix reading</li> <li>• Flavor (flat / good / great)</li> <li>• Texture (watery / dense / crisp)</li> <li>• Surprise factor </li> </ul> <p>You'll often find the <i>best-tasting</i> produce isn't always the one you expected.</p>	<p><b>6</b> Conversation Starters </p> <ul style="list-style-type: none"> <li>• Which tasted sweeter than the number suggests?</li> <li>• Which source surprised you most?</li> <li>• Did higher Brix match better flavor?</li> <li>• Would you buy this again knowing the Brix?</li> <li>• How might growing conditions play a role?</li> </ul>
<p><b>7</b> Party Wrap-Up </p> <ul style="list-style-type: none"> <li>• Which produce would you buy again?</li> <li>• Did higher Brix always mean better taste?</li> </ul> <p>Celebrate curiosity, flavor, and connection</p>	<p><b>8</b> Takeaway </p> <p>Brix testing + tasting = <b>fun, educational, and social</b>. Learn flavor, quality, and plant health — together!</p>

