

Northwest Tea Festival Sponsors

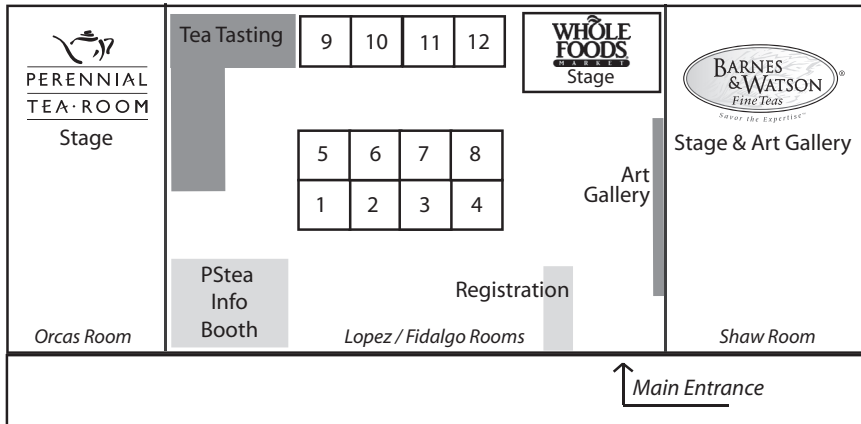


Thank you to Jason Chen of Teamaster for making the NW Tea Festival sample cups.



Sign up at PStea booth for Tea Tasting Sessions and select Stage Presentations

2009 Northwest Tea Festival Map



Sponsor & Vendor Booth Numbers

- | | | |
|--------------------------|------------------------------|-----------------------------|
| 1) Sa Tea | 5) Market Spice | 9) TeaClassics – Hancha Tea |
| 2-3) Choice Organic Teas | 6-7) Whole Foods | 10-11) Teahouse Kuan Yin |
| 4) Perennial Tea Room | 8) Barnes & Watson Fine Teas | 12) Wendy Ann Creations |



www.nwteafestival.com

2009

Northwest Tea Festival

STAGE PRESENTATION SCHEDULE

SATURDAY 9am-6pm SUNDAY 9am-4pm

Presented by the Puget Sound Tea Education Association

STAGE SCHEDULE

Saturday, October 3rd

THE TEAMAKER'S ART: LEVEL 1, Michael Coffey 10:00am, Perennial Tea Room Stage
To many, tea is simply a beverage. However, in the production of artisan teas, the tea maker has to make countless decisions that ultimately affect the quality of the tea in the drinker's cup. Part 1 of this series looks at many of the most important decisions faced by a tea maker in crafting an artisan tea.

TALES OF TEA, Mike Harney 10:00am, Barnes & Watson Fine Teas Stage
The master tea blender from Harney & Sons will share some of his more than twenty years of expert knowledge and experiences with tea. He has traveled to most of the major tea producing areas and has met with tea producers from all the major tea countries looking for the season's best teas.

MATCHA AT HOME, Donna Fellman 11:30am, Perennial Tea Room Stage
Matcha is the powdered green tea from Japan, traditionally used in chanoyu, the Japanese tea ceremony. Its historical roots are in China. Perhaps its future is in your kitchen. There are many reasons matcha is becoming a popular 'new' tea – from its health benefits to its unique flavors – and there are a variety of ways you can use it. Come learn about matcha as we explore the ways you can enjoy matcha at home.

TEA 101, Ken Rudee 11:30am, Barnes & Watson Fine Teas Stage
Tea 101 will take you through a fast paced photo journey of a tea leaf from soil to cup. You will learn about the five basic types of tea, where they come from and how they are processed. We will put to bed some myths about tea, discuss some tea controversies and learn different ways to steep the perfect cuppa.

ETIQUETTE OF TEA, Bernadette Petrotta 1:00pm, Perennial Tea Room Stage
The 1800's gave birth to the quaint and charming ritual of "Afternoon Tea" in England. In the "Etiquette of Tea," learn who is credited with the origination of this favorite pastime and the history of tea dating back to the 28th Century BC. Other topics covered include styles of tea service, demonstration of an afternoon tea, setting up a buffet tea table, proper etiquette on enjoying tea and much more useful information to heighten your knowledge of this great Victorian ritual.

DECONSTRUCTING THE KOREAN TEA CEREMONY, Yoon Hee Kim 1:30pm, Barnes & Watson Fine Teas Stage
"DaRye" refers to the classical Korean Tea Ceremony, deeply steeped in 2,000 years of rich history, philosophy and practices. Taking the elements found in the traditional tea ceremony, Korean Tea Culture Foundation's tea master and founding director, Yoon Hee Kim, will present and demonstrate how to incorporate the core essence of the classic ceremony into your daily life. Through this interactive workshop, you will learn to take the essential steps of a traditional tea ceremony and 'bring it home,' in ways that are meaningful, relevant and can easily be adapted into your everyday life.

HOW TO JUDGE OOLONG QUALITY, Shiuwen Tai 2:30pm, Perennial Tea Room Stage
Are you a Oolong fan and would like to know how to tell its quality? Shiuwen will be sharing some tips from the tea fragrance, the leaves' appearances, the taste, and mouth feel to discuss a tea's quality. You will get to taste all the teas she presents.

WU WO TEA DEMO, Betsy Meyer & Dewey Meyer 3:00pm, Courtyard Area
WuWo Tea Ceremony is based on traditional Chinese Gongfu dating back to the Ming Dynasty. This traditional practice was modified in Taiwan to create a ceremony that allows many participants to brew and serve tea together at the same time. WuWo translates as "selfless" or "void of self." This ceremony helps participants develop a tolerant attitude and cultivate cooperation and thoughtfulness toward others. *A limited number of WuWo tea kits will be available so members of the audience can participate in the ceremony.*

TEA & CAFFEINE: LEVEL 1, Michael Coffey 4:00pm, Perennial Tea Room Stage
Caffeine is one of the most celebrated (and reviled) of the hundreds of compounds found in tea. Misconceptions about it abound – join this class to dispel the myths and what the *real* answers are to many of the more common caffeine questions.

Sunday, October 4th

A TEA TOUR OF INDIA & SRI LANKA, Norwood Pratt 10am, Barnes & Watson Fine Teas Stage
The inimitable James Norwood Pratt conducts us on a tasteful and witty excursion from the plains of Assam to the heights of Darjeeling, from India's tropical Nilgiri mountains to Sri Lanka's misty upland jungles, with commentary on the local teas all along the way. Classic James Norwood Pratt!

THE TEA MAKER'S ART: LEVEL 2, Michael Coffey 10:30am, Perennial Tea Room Stage
Part 2 of The Tea maker's Art follows where Part 1 left off (although you can jump in without Part 1 if you want). You'll learn how each of the main decisions made by an artisan tea maker affect the final product – many times in surprising ways! *This is an advanced class and has an admission fee of \$30. Advanced registration is suggested but not required.*

"MY NAME IS OKAKURA" THE PREVIEW, Norwood Pratt 11:30am, Whole Foods Stage
In the role of Okakura Kakuzo, author of *The Book of Tea*, James Norwood Pratt reads from the new play by Elizabeth Orndorff. The one-man, one-act play is scheduled to premiere in Las Vegas at the 2010 World Tea Expo with James Norwood Pratt in the title role. We are fortunate to have this unique opportunity to experience a preview of this new play at this year's festival.

TEA 101, Yoon Hee Kim 12:00pm, Barnes & Watson Fine Teas Stage
Join tea specialist Yoon Hee Kim on a wondrous journey of a tea leaf from garden to cup. Guided by photos taken by the presenter over the years, you will travel through the world tea regions and learn about the different types of tea, their origins and how they are processed. Along the way, you will also unearth some of the existing tea controversies and myths, differentiate the various styles of steeping a perfect cup of tea, and find one that's just right for you! Highly recommended for all tea enthusiasts regardless of where you are in your own tea journey.

COOKING WITH TEA DEMONSTRATION, Robert Weischner 1:00pm, Whole Foods Stage
Pastry chef, food writer and culinary instructor Robert Weischner will explore the culinary potential of the leaf in dishes both sweet and savory. Author of *Cooking with Tea* and the newly released *The Dessert Architect*, Chef Weischner will prepare several tea-based dishes and share his experience of cooking with tea.

GUIDED TEA & MEDITATION SITTING, Donna Fellman 1:00pm, Perennial Tea Room Stage
"The taste of tea and meditation are one," expresses the ancient Oriental understanding that every aspect of tea offers us an invitation to develop clarity, slow down, relax and reduce stress. Come learn how tea, from its rituals to its chemical composition, invites into the present moment. No previous meditation experience required.

PROFESSIONAL TEA TASTING, Suzette Hammond 2:00pm, Barnes & Watson Fine Teas Stage
How does one learn how to taste and talk about tea? What is the difference between 'tasting' and 'drinking'? Learn how to explore tea using professional cupping equipment, working with standards used by tea buyers and quality control experts the world over.

You don't need professional credentials to attend, just a genuine love for tea and a desire to want to learn more. Intermediate tea experience encouraged: this is a truly hands-on brewing workshop, so you will be working with hot water and evaluating lots of tea! *A \$10 materials fee applies to this class (for your very own cupping set that you get to keep).*

TEA & CAFFEINE LEVEL 2, Michael Coffey 3:00pm, Perennial Tea Room
What is this caffeine stuff, anyway? We'll look a little deeper in this advanced-level class, with information about how caffeine and related compounds affect the human body. Learn some of the surprising ways that caffeine interacts with other tea compounds to produce health effects exclusive to tea! *This is an advanced class and has an admission fee of \$30. Advanced registration is suggested but not required.*

Tea Tasting Sessions are a unique opportunity for participants to sample some of the best teas from all over the world, ask questions, and learn about a variety of tea preparation and presentation styles. Both beginner and experienced tea drinkers welcome. See PStea booth for schedule.