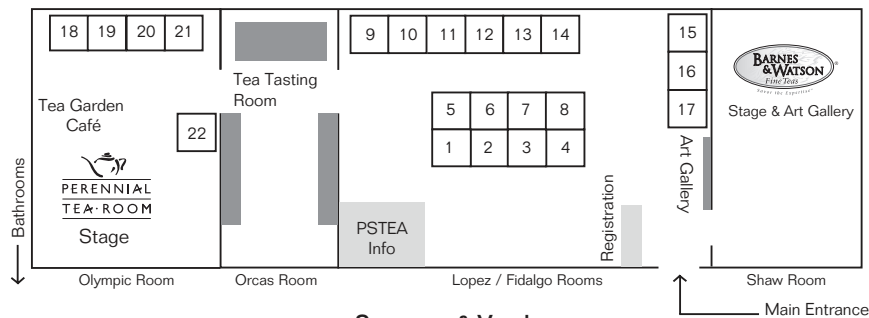


NORTHWEST TEA FESTIVAL SPONSORS



2010 NORTHWEST TEA FESTIVAL MAP



Sponsors & Vendors

1&2	Teahouse House Kuan Yin	11	Afternoon to Remember	18	Perennial Tea Room
3&4	Choice Organic Teas	12	Peli Tea	19&20	Barnes & Watson Fine Teas
5	SA Japanese Green Tea	13	International Tea Importers	21	International Tea Sippers Society
6	Urban Tea	14	Wendy Ann Creations	22	Essential Baking Company
7&8	Tao of Tea	15	Otaku Tea		
9	Ajmera Innovations	16	Tagashira Tea Company		
10	Tea Lady	17	Three Cups of Tea		

NEW! the Tea Garden Café – with sandwiches, soups, & pastries

Next year in the Fisher Pavilion!



Northwest Tea Festival

STAGE PRESENTATION SCHEDULE

Sign up for Tea Tasting Sessions at the PStea booth

— all events on a first come, first serve basis —

October 2nd & 3rd, 2010
Sat 9am-6pm, Sun 9am-4pm



www.nwteafestival.com

PRESENTED BY THE PUGET SOUND TEA EDUCATION ASSOCIATION

Sat, October 2nd

TEA, SO MUCH MORE THAN OUR FAVORITE BEVERAGE: Yoon Hee 9:30am, Barnes & Watson Fine Teas Stage

You've seen commercials on green tea moisturizers or perhaps tasted a tea infused chocolate. Ever wonder what else can be incorporated with tea, other than steeping it as a delicious beverage?

This fun, interactive and at times eye-opening, workshop will begin with instructions on steeping that perfect cup of tea, always good to know for beginners and seasoned tea enthusiasts. Then, it's all about learning the various ways in which we can all easily incorporate teas into our daily lives, beyond that perfect drink, to soothe the soul, beautify the self and home, as well as to help delight family & friends with simple yet delicious tea and culinary know-how. Some members of the audience will also get the chance to enjoy a tea-infused footbath, pamper their skin with on-the-spot tea facial and learn to create helpful home-use items, all with tea. The World of Tea, beyond the beverage!

TRAVELS IN TEA – CHINA: Bill Waddington 10:00am, Perennial Tea Room Stage

This presentation will be a travelogue of one of Bill's recent buying trips to China. You will have a chance to experience tea in China through Bill's stories and pictures. See what it's like to be a tea buyer. Hear an insider's view of the tea industry in China and gain insight into what a tea buyer experiences in his travels.

HOW TO MAKE MOIST AND DELICIOUS SCONES, Amy Lawrence 11:00am, Barnes & Watson Fine Teas Stage

This class will focus on how to make Amy's famous scones. Not only will she show you how, but she will also give you secret tips so yours turn out perfectly every time. Included will be free samples of scones and tea.

Participants will learn the basic steps to making delicious scones, how to adapt the recipe to create their own unique varieties and learn the tips and tricks to preparing scones ahead of time if they need large quantities for a party.

AMERICA'S TEA RENAISSANCE – HOW IT HAPPENED, James Norwood Pratt 12:00pm, Perennial Tea Room Stage

For 30 years, JNP has served as prophet, instigator and participant in the watershed cultural change which is America's Tea Renaissance. Here is his eye-witness account of the behind-the-scenes events and decisions since the 1980s which have produced this Renaissance with its potential for making America a tea-consuming society. This work-in-progress will constitute the last chapter of the author's forthcoming book, **A Scandalously Short History of Tea**.

TEA 101, Ken Rudee 1:00pm, 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.

THE MAJOR TEA REGIONS OF TAIWANESE OOLONG, Shiuwen Tai & Jennifer Saurer 2:00pm, Perennial Tea Room Stage

Shiuwen and Jennifer will walk you through the major Oolong regions in Taiwan, including Baozhong Tea from Pinglin, Dong Ding from Dong Ding Mountain, Oriental Beauty, and High Mountain Tea. Participants will be able to taste teas, listen to some fun stories about this pair's tea adventures in Taiwan, and view a slideshow of the tea farms and farmers.

TEA, THE DRINK THAT CHANGED THE WORLD (The Cultural Impact of Tea), Judy Williams 3:00pm, Barnes & Watson Fine Teas Stage

For centuries, tea has played a major role in social customs, art, politics and more. In this talk, the audience will get a history of tea from its discovery in ancient China to a product and drink that has had major impacts to political, social and economic customs around the world along with being an influence to art and architecture. The audience will hear how tea truly is –The Drink That Changed The World.

DEBUNKING TEA MYTHS, Michael J Coffey 3:30pm, Perennial Tea Room Stage

You've read them in tea books and heard them from tea experts or in your local tea shop, but they're just not true. Learn the scientific research and historical evidence (or lack thereof) behind some of the most commonly repeated tea "facts." Monkeys, British nobles, caffeine, revolutionaries, weight loss, and more!

TBA, James Norwood Pratt 4:30pm, Barnes & Watson Fine Teas Stage

The Northwest Tea Festival welcomes the **Specialty Tea Institute** which presented introductory levels of its Tea Certification Program two days prior to the Festival.

Sun, October 3rd

CHINESE ISN'T SCARY, Michael J Coffey 9:30am, Perennial Tea Room Stage

Some basic Mandarin Chinese pronunciation and vocabulary is easy and can help both tea drinkers and tea merchants with buying and describing their favorite Chinese teas. We'll cover common mistakes or confusions in the tea industry caused by not knowing Chinese, and you'll learn how to say famous Chinese tea names and terms more accurately!

HOW TO START A FAMILY TEATIME, Babette Donaldson 10:00am, Barnes & Watson Fine Teas Stage

The tea lifestyle begins at home. One of the most memorable experiences we can offer our children is the relaxation and shared conversation at teatime. We show our family members how important they are to us when we turn off the electronics, phones and distractions of the world and focus on them.

The presentation will include humorous and heartwarming real-life stories as well as tips for making teatime easy, fun, affordable and memorable. Learn how to make it easy, fun, affordable and especially how to make it memorable.

ARE THERE TANNINS IN MY TEA?, Donna Feldman 11:00am, Perennial Tea Room

Over the last 15 years of teaching tea, I've heard a lot of questions: "Are there tannins in my tea? How much caffeine is in tea? What is milk oolong? Is this tea flavored? Which tea is the most healthful tea to drink?"

Come join me as I answer all these questions and more. The chemistry of tea is fun, fascinating and easy to understand when we're looking at what's in the cup and exploring how it got there.

ETIQUETTE OF TEA, Bernadette Petrotta 12:00pm, Barnes & Watson Fine Teas Stage

The 1800s 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 B.C. Other topics covered include styles of tea service, demonstration of an afternoon tea, setting up a buffet tea table, proper etiquette when enjoying tea and much more useful information to heighten your knowledge of this great Victorian ritual.

"COOKING WITH TEA", Robert Wemischner 1:00pm, Perennial Tea Room Stage

Pastry chef, food writer and culinary instructor Robert Wemischner 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 Wemischner will prepare several tea-based dishes and share his experience of cooking with tea.

DISCOVERING THE CHARACTER OF TEA: SENSATION & CHEMISTRY, Isaac Dumiel & Becky Li 2:00pm, Barnes & Watson Fine Teas Stage

Becky Li will offer an introduction to Chinese tea tasting methods, terminology and philosophy to enable audience members to develop a more sensitive, accurate and personal relationship with tea as both a product and a practice. Isaac Dumiel will summarize the chemical profile of tea as it relates to our experience of it as drinkers, describing the chemical components associated with aroma, taste, color, body and health benefits, how the chemistry of different types and grades of tea differs, how different growing conditions and processing affect tea chemistry, what factors affect phytochemical bioavailability and activity, and more!

THE IMPORTANCE AND USE OF HERBAL TEAS, Crystal Stelzer 3:00pm, Perennial Tea Room Stage

The topic will explain how an herbal cup of tea differs from a cup of beverage tea and how to make an herbal cup of tea. It will then cover a number of herbs used to treat specific conditions, i.e. chamomile for its relaxing and digestive qualities, peppermint for its digestive and diaphoretic qualities, nettle for its antiallergenic, nutritive, and organ tonifying qualities...to name a few.

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.