



Northwest Tea Festival

Tea Tasting At *The 2010 Northwest Tea Festival*

We are recruiting interested people to lead tea tasting sessions at this year's Northwest Tea Festival October 2nd – 3rd. Have fun sharing your love and knowledge of tea with other tea lovers. Last year's tea experts all enjoyed their experiences sharing tasting styles and tea lore with festival attendees. It was a highlight of the festival to all who participated.

Tea tasting leaders (either alone or in pairs) will lead tasting sessions with 8 to 12 participants lasting approximately 20 minutes. Leaders will be asked to repeat these sessions four times during a two hour shift.

The goals of the tea tasting experience for festival participants are:

- Promote the enjoyment of tea in all its aspects
- Expand each festival participant's experience of teas.
- Demonstrate a variety of tea preparation and presentation styles.
- Provide tasting experiences for beginner and experienced tea drinkers.
- Provide an opportunity for participants to ask questions about tea.

Tea tasting leaders are invited to select the specific content of their tasting sessions drawing on their experience and knowledge.

Examples of this content might be (but are not limited to):

- Compare and contrast types of teas
 - By Regions grown
 - Different classes and grades of tea.
- Improve understanding of what happens during tea's journey from the leaf on the bush to the liquor in the cup.
 - By production methods, within a specific region or country.
 - By tea preparation methods
- Help participants develop their enjoyment of tea by:
 - Discussing and presenting levels of quality in tea
 - Discuss the range of personal tastes and the development of individual tea palates.
- The content of the sessions can be geared toward the beginner or experienced tea drinker

Tasting sessions will be conducted at the festival location in a screened area with the expert(s) and the participants seated around a table. There will be ample opportunity for discussion about tea.

Suggested tasting presentations subjects may include:

- Powdered Tea Whisking
- Moroccan Mint brewing
- Tea Safari: Tibet & Nepal
- Tea Safari: Korea
- Tea Safari: China
- Tea Safari: Taiwan
- Tea Safari: India
- Tea Safari: Africa
- Introduction to basic types of tea – Black, White, Oolong, Green, Pu'erh
- Tea brewing techniques
- Make Your Own Chai

Tea tasting leaders can either:

- Select from quality teas and tea-ware (tea pots, gywans, strainers, etc.) that will be available at the booth area provided by the festival.
- Or they can provide their own preferred tea and/or tea-ware.

Filtered water at two temperatures (180 degrees F and 210 degrees F) will be provided in ample quantities for tea preparation. There will be staffing available to assist with the preparation of the teas presented as well as setup and cleanup of the area.

Interested persons are asked to develop a basic idea of the content of their proposed tasting sessions. The most successful sessions last year were those that limited the scope of the subjects covered to that which could be covered in 20 minutes including some time for questions and answers.

Please also include any specific materials needs for your tasting.

It is not necessary that tea tasting leaders have extensive experience leading tea tastings, orientation sessions will be available for any tea experts not experienced with leading tasting sessions as needed. We are looking for tea enthusiasts who are interested in sharing their love of tea with others.

If you are interested in participating as a Tea tasting leader, please contact the following:

Doug Livingston – dougsci@hotmail.com