



# Northwest Tea Festival

**Saturday, Sept 30th, 2017**

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Stage	Workshop #1	Workshop #2	Workshop #3
<b>New World Teas</b> (Elyse Petersen) 10:30am - 11:30am	<b>The Language of Tea</b> (Jennifer Sauer) * \$15 fee* (max 25) 10:45am - 11:45am	<b>Exploring Celyon Teas</b> (Nathan Wakeford) * \$10 fee * (max 20) 11:00am - 12:00pm	<b>Walking Through Five Genres of Loose Leaf Tea</b> (Jeffrey McIntosh) * \$10 fee* (max 24) 10:30am - 11:30am
<b>Ten Years of Tea Festivals</b> (James Norwood Pratt) 12:00pm - 1:00pm	<b>The Tea Color Spectrum</b> (Christopher Gronbeck) * \$10 fee* (max 15) 12:15pm - 1:15pm	<b>Etiquette of Tea</b> (Bernadette Petrotta) * \$10 fee* (max 30) 12:30pm - 1:30pm	<b>Experience the Wu-Wo Tea Ceremony</b> Max 15 brewers Max 15 Observers Free 12:00pm - 1:00pm
<b>Introduction to Japanese Green Teas</b> (Rona Tison) 1:30pm - 2:30pm	<b>Tea Blogger Roundtable</b> (Cinnabar Wright) Free (max 30) 1:45pm - 2:45pm	<b>Historical Teas</b> (Nicole Dawn) * \$15 fee * (max 30) 2:00pm - 3:00pm	<b>Intro to Professional Cupping</b> (Suzette Hammod) * \$30 fee* (max 20) 1:30pm - 3:00pm
<b>UC Davis's Global Tea Initiative Overview and Updates</b> (Katharine Burnett) 3:00pm - 4:00pm	<b>The Languages of Tea and Wine</b> (James Norwood Pratt) * \$25 fee* (max 30) 3:15pm - 4:15pm	<b>Tea &amp; Chocolate Pairing</b> (Nicole Dawn) * \$20 fee * (max 30) 3:30pm - 4:30pm	<b>Tools For Tea Blending Working with herbs</b> (Heather Agosta) * \$15 fee * (max 15) 3:30pm - 4:30pm
<b>How to Organize a Trip to the Himalayas of India and Nepal</b> (Raj Vable) 4:30pm - 5:30pm	<b>All About Oolong Tea Baking</b> (Thomas Shu) * \$10 fee* (max 30) 4:45pm - 5:45pm	<b>A Journey Through Pu-erh Varieties</b> (Jeffrey McIntosh) * \$25 fee* (max 12) 5:00pm - 6:00pm	<b>A Date with Tea!</b> (Roberta Fuhr) * \$20 fee* (max 12) 5:00pm - 6:00pm

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Tasting Booth #1	Tasting Booth #2	Tasting Booth #3
<b>Scented Teas for Skeptics</b> (Lauren Hall-Stigerts)	<b>What is tea? The basics</b> (Holly Furen) Seating 1	<b>Yellow Teas: Seldom Explored, Nebulous, but Tasty</b> (Joshua Brock)
<b>Scented Teas for Skeptics</b> (Lauren Hall-Stigerts)	<b>What is tea? The basics</b> (Holly Furen) Seating 2	<b>Tea From A Wine Professional's Perspective</b> (Gabriel Lukeris)
<b>Rare &amp; Artisan Teas of China</b> (Ned & Catherine Heagerty) (Silk Road Teas) Seating 1	<b>Informal Introduction to Puer Tea</b> (Anton Kadtsin)	<b>Japanese Green Tea 101</b> (Kyohei Sugimoto) Seating 1
<b>Rare &amp; Artisan Teas of China</b> (Ned & Catherine Heagerty) (Silk Road Teas) Seating 2		<b>Japanese Green Tea 101</b> (Kyohei Sugimoto) Seating 2
<b>Rare &amp; Artisan Teas of China</b> (Ned & Catherine Heagerty) (Silk Road Teas) Seating 3	<b>Tea from Roads less travelled</b> (Charity Chalmers) Seating 1	<b>Matcha</b> (Noli Ergas) Seating 1
<b>Rare &amp; Artisan Teas of China</b> (Ned & Catherine Heagerty) (Silk Road Teas) Seating 4	<b>Tea from Roads less travelled</b> (Charity Chalmers) Seating 2	<b>Matcha</b> (Noli Ergas) Seating 2
<b>Oolongs with Brett</b> (Brett Boynton)	<b>Puer Tea Rich in flavors and history</b> (Xue-Qiao Zhao) "Qiao"	<b>Tea-Infused Food</b> (Ward & Barbara Everson) Seating 1
		<b>Tea-Infused Food</b> (Ward & Barbara Everson) Seating 2
<b>The Tea Flavor Wheel</b> (Christopher Gronbeck)		<b>Taiwan Formal Small Pot Tea Ceremony</b> (Betsy Meyer) Seating 1
	<b>Bowl-Style Brewing</b> (Stephanie Wilson)	<b>Taiwan Formal Small Pot Tea Ceremony</b> (Betsy Meyer) Seating 2
<b>Aged White Teas</b> (Char Gascho- Oolong Owl)		



**Sunday, Oct 1st, 2017**

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Stage	Workshop #1	Workshop #2	Workshop #3
<b>Colombian Tea</b> (Juan Guillermo Gonzales) (Santiago Gonzales) 10:30am - 11:30am	<b>Tea Sommelier</b> (James Norwood Pratt) *\$75 fee* (max 30) 11:00am - 12:30pm	<b>Tea Chemistry: Reactions in Leaf and Cup</b> (Michael J. Coffey) * \$10 fee * (max 30) 10:30am - 11:30am	<b>Pu-erh For Beginners</b> (Charles & Laurie Dawson) * \$20 fee* (max 18) 10:30am - 11:30am
<b>The Ins and Outs of Organic and Fairtrade Certifications</b> (Elyse Petersen) 12:00pm - 1:00pm		<b>Famous Oolongs</b> (Dewey Meyer) * \$15 fee* (max 24) 11:45am - 12:45pm	<b>Japanese Professional Brewing Workshop</b> (Suzette Hammod) *\$35 fee* (max 15) 12:30pm - 2:00pm
<b>Taiwanese Oolong Cupping and Grading</b> (Thomas Shu) * \$10 fee * (max 30) 1:00pm - 2:00pm	<b>Tisane Blending for Flavor and Effect</b> (Will Sullivan) * \$10 fee* (max 15) 2:30pm - 3:30pm	<b>Making Matcha</b> (Noli Ergas) * \$10 fee * (max 24) 1:15pm - 2:15pm	<b>Chai Blending</b> (Roberta Fuhr) * \$25 fee* (max 15) 2:30pm - 4:00pm
<b>One Plant - Six Teas</b> (Donna Fellman) 1:30pm - 2:30pm		<b>Six True Types of Tea</b> (Friday Elliott) * \$10 fee* (max 12) 2:45pm - 3:45pm	
<b>Decoding The Mystiques of Pu-erh</b> (Jeffrey McIntosh) 3:00pm - 4:00pm			

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Tasting Booth #1	Tasting Booth #2	Tasting Booth #3
<b>Aged White Teas</b> (Char Gascho- Oolong Owl)	<b>What is tea? The basics</b> (Holly Furen) Seating 1	<b>Yellow Teas: Seldom Explored, Nebulous, but Tasty</b> (Joshua Brock)
<b>Rare &amp; Artisan Teas of China</b> (Ned & Catherine Heagerty) (Silk Road Teas) Seating 1	<b>What is tea? The basics</b> (Holly Furen) Seating 2	<b>Tea From A Wine Professional's Perspective</b> (Gabriel Lukeris)
<b>Rare &amp; Artisan Teas of China</b> (Ned & Catherine Heagerty) (Silk Road Teas) Seating 2	<b>Informal Introduction to Puer Tea</b> (Anton Kadtsin)	<b>Japanese Green Tea 101</b> (Kyohei Sugimoto) Seating 1
<b>Rare &amp; Artisan Teas of China</b> (Ned & Catherine Heagerty) (Silk Road Teas) Seating 3		<b>Japanese Green Tea 101</b> (Kyohei Sugimoto) Seating 2
<b>Rare &amp; Artisan Teas of China</b> (Ned & Catherine Heagerty) (Silk Road Teas) Seating 4	<b>Comparing Japanese and Chinese Green Teas</b> (Amy Riffle)	<b>Tea-Infused Italian Sodas</b> (Ward & Barbara Everson) Seating 1
<b>Oolongs with Brett</b> (Brett Boynton) (max 12)	<b>Puer Tea Rich in flavors and history</b> (Xue-Qiao Zhao) "Qiao"	<b>Tea-Infused Italian Sodas</b> (Ward & Barbara Everson) Seating 2
<b>Fenghuang Wulong</b> (Andy Buckman)		