



Saturday, Oct 1st, 2016

Perennial Tea Room Stage

Large Workshop Booth

Small Workshop 1 Booth

Small Workshop 2 Workshop Booth

Growing Up On a Tea Plantation in the 1950s/60s (Moirra Scott Payne) 10:30am - 11:30am			6 Types of True Tea (Friday Elliott) * \$10 fee* (max 15) 10:30am - 11:30am
	Afternoon Tea at Home: Making Your Own Tea Snacks (Annelies Zijdeveld) *\$15 fee* (max 20) 11:00am - 12:30pm		
Introduction to Japanese Green Teas (Rona Tison) 11:45am - 12:45pm			Tasting Teas in a Chinese Professional Way (Lionel Wang) * \$10 fee* (max 15) 12:00pm - 1:00pm
James Norwood Pratt and Bruce Richardson In Conversation Over Tea (James Norwood Pratt) (Bruce Richardson) 1:00pm - 2:00pm		The Tea Flavor Wheel Development and Use (Marcus Gramps) * \$10 fee* (max 15) 1:00pm - 2:00pm	
	Etiquette of Tea (Bernadette Petrotta) * \$10 fee* (max 30) 1:45pm - 2:45pm		Intro to Professional Cupping (Suzette Hammod) *\$30 fee* (max 20) 1:30pm - 3:00pm
Bushcraft - Why do we grow tea the way we do? (Nigel Millican) 2:30pm - 3:30pm		Philosophy of Chado The Way of Tea (Jan Waldmann) * \$10 fee * (max 12) 2:30pm - 3:30pm	
	Five Teas that Launched a Revolution (Bruce Richardson) * \$10 fee* (max 40) 3:15pm - 4:15pm		Infusing Tea into Food (Ward & Barbara Everson) * \$10 fee* (max 15) 3:30pm - 4:30pm
Supporting Sustainability in the Tea Industry (Elyse Petersen) 3:45pm - 4:45pm		Walking Through Five Genres of Loose Leaf Tea (Jeffrey MacIntosh) * \$15 fee * (max 15) 3:45pm - 4:45pm	
	Oolong Update (Thomas Shu & Josephine Pan) * \$25 fee * (max 40) 4:45pm - 5:45pm		
Kumaon: The Story of India's Newest Tea Region (Raj Vable) 5:00pm - 6:00pm		Modern Matcha (Nicole Dawn Smith) * \$25 fee * (max 20) 5:00pm - 6:00pm	Tea & Traditional Sweets (Cinnabar Wright) * \$25 fee* (max 15) 5:00pm - 6:00pm

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Tasting Booth 1

Tasting Booth 2

Tasting Booth 3

Chinese Oolongs Tie Kaun Yin and Rock Tea (Andrew Goodman) Seating 1	Tea Color Spectrum (Christopher Gronbeck) Seating 1	Tiawanese Black Teas (Marcus Gramps) Seating 1
	Tea Color Spectrum (Christopher Gronbeck) Seating 2	High Mountain Green Oolongs from Taiwan (Cody Rose) Seating 1
Chinese Oolongs Tie Kaun Yin and Rock Tea (Andrew Goodman) Seating 2	Herbal Teas (Dustin Armatage) Seating 1	High Mountain Taiwanese Oolongs (Marcus Gramps) Seating 1
	Beyond Dancong Fenghuang Ming Cha (Andy Buckman) Seating 1	Japanese Green Teas (Cody Rose) Seating 1
Oolongs with Brett (Brett Boynton) (max 12)	Beyond Dancong Fenghuang Ming Cha (Andy Buckman) Seating 1	Green Tea Tips (Anton Kadtsin) Seating 1
	Tea-Infused Italian Sodas (Ward & Barbara Everson) Seating 1	Non-Traditional Heicha (Rie Tulali) (Tealet) Seating 1
Japanese & South Korean Green Teas (Emeric Harney) Seating 1	Tea-Infused Italian Sodas (Ward & Barbara Everson) Seating 2	Experimental Teas (Rie Tulali) (Tealet) Seating 2
Therapeutic Herbals (Will Sullivan) Seating 1	Indonesian White Teas (Charity Chalmers) Seating 1	Japanese Green Teas (Kyohei Sugimoto) Seating 1
Calming Herbs (Heather Agosta) Seating 1	Vietnamese Green & Oolong Teas (Charity Chalmers) Seating 1	Japanese Green Teas (Kyohei Sugimoto) Seating 2
Calming Herbs (Heather Agosta) Seating 2		Formal Small Pot Tea Ceremony (Betsy Meyer) Seating 1
Comparing Japanese Green and Chinese Green Tea (Amy Riffle) Seating 1	Puer Teas (Xue-Qiao Zhao) "Qiao" Seating 1	Formal Small Pot Tea Ceremony (Betsy Meyer) Seating 2
Tea Reborn: Georgian Tea (Suzette Hammod) Seating 1		3 Famous Oolongs and their Legends (Dewey Meyer) Seating 1
Springtime in Nepal and Darjeeling (Suzette Hammod) Seating 1	Instant Tea Sue Wang Seating 1	3 Famous Oolongs and their Legends (Dewey Meyer) Seating 2

The below additional event will be held in front of the Fisher Pavilion in the tent or grassy courtyard - as weather permits

Experience the Wu-Wo Tea Ceremony (Wu-Wo Tea Association) 1:00pm - 2:00pm In Tent or Grassy Courtyard - as weather permits Max 20 brewers
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1:00pm

2:00pm



Sunday, Oct 2nd, 2016

Perennial Tea Room Stage

Large Workshop Booth

Small Workshop 1 Booth

Small Workshop 2 Workshop Booth

Drink to Your Health! Nutrients in Japanese Teas (Noli Ergas) 10:30am - 11:30am	Afternoon Tea at Home: Making Your Own Tea Snacks (Annelies Zijderveld) *\$15 fee* (max 20) 10:30am - 12:00pm	Fine Artisan Teas (Ned & Catherine Heagerty) 11:00am - 12:00pm (max 20)	Gaiwans for Beginners (Charles & Laurie Dawson) * \$20 fee* (max 15) 10:30am - 11:30am
The Holy Himalayan Cow: Sustainable Tea Agriculture & Biodynamics (Rajah Banerjee & James Norwood Pratt) 11:45am - 12:45pm	Oolong Tea Process (Shiuwen Tai & Jake Knapp) * \$10 fee * (max 20) 12:30pm - 1:30pm	Tools For Tea Blending Working with herbs (Heather Agosta) * \$25 fee * (max 15) 12:30pm - 1:30pm	Tasting Teas in a Chinese Professional Way (Lionel Wang) * \$10 fee* (max 15) 12:00pm - 1:00pm
What actually happens when we process tea? (Nigel Milican) 1:00pm - 2:00pm	Oolong - Ready to Serve (Thomas Shu & Josephine Pan) * \$25 fee * (max 40) 1:45pm - 2:45pm	Philosophy of Chado The Way of Tea (Jan Waldmann) * \$10 fee * (max 12) 1:45pm - 2:45pm	A Journey Through Pu-erh Varieties (Jeffrey MacIntosh) * \$15 fee * (max 15) 1:30pm - 2:30pm
What Makes Tea Good? (James Norwood Pratt, Rajah Banerjee & Nigel Milican) 2:00pm - 3:00pm	Wonderful World of Oolong (Dewey Meyer) * \$25 fee * (max 20) 3:00pm - 4:00pm	Traditional Style Dong Ding vs. Modern Style Dong Ding. (Shiuwen Tai) * \$15 fee * (max 15) 3:00pm - 4:00pm	Infusing Tea into Food (Ward & Barbara Everson) * \$10 fee* (max 15) 3:00pm - 4:00pm
Supporting Sustainability in the Tea Industry (Elyse Petersen) 3:00pm - 4:00pm			

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Tasting Booth 1

Tasting Booth 2

Tasting Booth 3

Instant Tea Sue Wang Seating 1	The World of Tea (Eric Ring & Rod Hanson) Seating 1	
Beyond Dancong Fenghuang Ming Cha (Andy Buckman) Seating 1	The World of Tea (Eric Ring & Rod Hanson) Seating 2	Pu-erh Teas (Jeannie Liu) Seating 1
Beyond Dancong Fenghuang Ming Cha (Andy Buckman) Seating 2	The World of Tea (Eric Ring & Rod Hanson) Seating 3	Green Tea Tips (Anton Kadtsin) Seating 1
Artisan "Fresh Teas" (Ned & Catherine Heagerty) (Silk Road Teas) Seating 1	The World of Tea (Eric Ring & Rod Hanson) Seating 4	Herbal Teas (Dustin Armatage) Seating 1
Artisan "Fresh Teas" (Ned & Catherine Heagerty) (Silk Road Teas) Seating 2	Tea-Infused Italian Sodas (Ward & Barbara Everson) Seating 1	Japanese Green Teas (Kyohei Sugimoto) Seating 1
Artisan "Fresh Teas" (Ned & Catherine Heagerty) (Silk Road Teas) Seating 3	Tea-Infused Italian Sodas (Ward & Barbara Everson) Seating 2	Japanese Green Teas (Kyohei Sugimoto) Seating 2
Artisan "Fresh Teas" (Ned & Catherine Heagerty) (Silk Road Teas) Seating 4	Vietnamese Green Teas (Christopher Wright) Seating 1	Japanese & South Korean Green Teas (Emeric Harney) Seating 1
Therapeutic Herbals (Will Sullivan) Seating 1	Phongsaly Teas From Laos (Kuros Zahedi) (SAKU Tea) Seating 1	
	Phongsaly Teas From Laos (Kuros Zahedi) (SAKU Tea) Seating 2	

The below additional event will be held in front of the Fisher Pavilion in the tent or grassy courtyard - as weather permits

Tea & Meditation (Suzette Hammond) 11:00am - 12:00pm In Tent or Grassy Courtyard - as weather permits Bring a yoga mat or blanket to sit on
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11:00am

11:15am

11:30am

11:45am

12:00pm