

2009 Lecture Series

Presenter's Biographies

Bob Krul

Bob Krul, currently lives in Winnipeg, Manitoba with his wife, Cory, and their three children. After many years in the corporate world, Bob turned his focus to Coffee, Tea and Chocolate! His company CTC BREWT (www.brewts.com), carries all three products, and is always exploring new and exciting blends, products and sources. When asked "Why tea?", Bob replies, "It is the most under-rated product in the world for enjoyment, health and wellness. It is a fun business with very nice people and lots of personal stories to share over a cup of tea."

Christine Smart

Smart Events lives up to its name. Intelligent, unique, creative, fun and, well, smart! From planning the smallest of intimate gatherings, to the grandest large scale events, Christine Smart brings innovative ideas, elegance and expertise to every occasion. Having spent the last nine years focusing on the Event Industry, Christine offers clients custom celebrations and tailored receptions. As an active committee member of the Vancouver Island Slow Food Convivium, Christine's mandate is to nurture our food communities and celebrate the use of seasonal ingredients grown locally. "Sophisticated style and etiquette Smart's fortés. She has a calming effect on hosts, a cell-phone programmed with all the right digits and an extensive knowledge of entertaining dos and don'ts." - Toronto Life Entertaining Guide 2001.

Daniela Cubelic

Daniela Cubelic is the co-owner and co-founder of Silk Road, located in Victoria's Historic Chinatown. Silk Road imports and blends organic, premium loose teas. Cubelic is a Tea Master who received her training with Chinese and Taiwanese Tea Masters and Herbalists. She is also an expert on the culture and history of tea. She has a passion for exploring innovative ways to enjoy tea and was recently named one of Western Living's Top 40 Foodies Under 40. "Look out, Red Rose... Cubelic has helped changed the way the West sees tea." - Western Living Magazine, October 2008.

Elizabeth Levinson

Elizabeth Levinson has written the column "At My Table" for *Focus* magazine for ten years. She is the author of *An Edible Journey: Exploring the Islands' Fine Food, Farmer and Vineyards* (TouchWood Editions, 2003, 2005 & 2009) and *Getting Fresh in and around Victoria: The Guide to Going Organic* (TouchWood Editions, 2001). She is the co-owner of Café Mela at The Belvedere and Mela's Tearoom in Winchester Galleries.

Liz Bandelin

Liz Bandelin founded Nu-Tea Company in 2003. It started with a deep, personal connection to South Africa, the country where Liz spent her childhood years. She has a passion for health and wellness and a strong desire to make a difference. The international research on the benefits of Rooibos tea caught Liz's attention at an opportune time in her life, and sparked her interest in sharing Africa's premium quality organic herbal teas with Canadians. In 2004, she empowered best-selling author, nutritionist and cancer management specialist Sally Errey to write the book *The Rooibos Revolution*. In 2005, Liz created the certified organic **tēga** Rooibos line that is distributed in over 700 stores across Canada, the U.S.A. and in South Africa. Some of the African causes supported and funded by Nu-Tea include: the Stephen Lewis Foundation and Watoto Canada. Nu-Tea has recently started a microloan program for empowering small businesses in Africa. Liz lives in Abbotsford, BC with her husband Klaus and 2 sons.

Mandy Kray

Mandy Kray is the owner, tour director and a guide of WalkAbouts Historical Tours. This small walking tour company has been in business for 10 years doing historical walking tours of Victoria on a contract basis primarily with Australian tour companies but also other groups by request. WalkAbouts Historical Tours also has the exclusive contract to do the very successful historical tours of the Fairmont Empress Hotel on a daily basis (May – October) and throughout the year. Mandy and her team are extremely passionate about sharing the history, events and, of course, a bit of “gossip” which makes this significant landmark in Victoria. Mandy is involved in the tourism industry here in Victoria as a contract trainer and facilitator for Tourism BC and Tourism Victoria with the well-known SuperHost program. As well, she is a member of the Victoria Hospitality Awards committee. Mandy is married with two grown children, a resident of North Saanich, and, in her spare time, is an avid tennis player and yes...a history buff!!

Robert Churchill

Robert Churchill hails from Bristol, England where he attended Liverpool College of Art. In 1976, Rob came to Canada and worked for the T. Eaton Company for several years as part of the Visual Arts team. An avid gardening enthusiast, he left Eaton's in 1990 to pursue a gardening career at The Butchart Gardens. With 20 years of experience at The Gardens, Rob has a wealth of knowledge to share from gardening to historical information. After working as part of the gardening team, his interests and background in visual arts led him to working in the Arts department, and eventually the library and archives. Rob's current role at The Gardens includes documenting and chronicling historical and current information, selecting items from the archives and setting up the Historical Display and conducting historical guided tours for dignitary groups as well as greenhouse tours.

Robert McCauley

Robert McCauley's involvement with Guayaki began when he discovered the value of this business. Guayaki not only introduces people to a healthy energy beverage, Yerba Mate, it also inspire the hearts of people worldwide to believe that business can go beyond profits, that it can drive positive social and environmental change. Rob is a Cebador for Guayaki, a title given to the person whose charge it is to prepare and facilitate the sharing of a Yerba Mate. From the stoic gaucho of the high plains to South America's richly cultured cosmopolitan centers, sharing the Mate Gourd is a profound and informal social convention. The importance of sharing a Gourd is weighed more towards hospitality and friendship than regimented ceremony. The Cebador facilitates the sharing of the communal beverage, ensuring all is as enjoyable as it is proper and that Yerba Mate is enjoyed to its fullest potential without want, worry or desire.

Steve Walker-Duncan

In 1984, Steve Walker-Duncan started cooking professionally in Victoria. He moved to Britain where he catered and later purchased a hotel/restaurant in Lincolnshire in which he received awards for innovative menus, quality of service and people's choice. From England, Steve moved to Amsterdam in 2001 and catered for royal and celebrity guests at a 5* deluxe hotel. Returning in 2003 to Victoria, Steve taught Culinary Arts at Camosun College and founded Simply Elegant Cuisine Catering Services. Since then Steve has achieved his Certified Chef de Cuisine Certification, opened SEC's on the Square, and was elected president of the Victoria branch of the Canadian Culinary Federation of Chefs and Cooks. Most recently, in 2007, Steve purchased Ambrosia Conference & Event Centre, which is the Victoria Tea Festival's 2009 Lecture Series Sponsor.

Susan K. Patterson, Nom de plume, Earlene Grey

She did not know it, but Earlene Grey was a secret poet for years. Although business reports, marketing plans and like communiqués were the primary products, her words always had that certain flow and rhythm. She has also been a patron of fine teas for over five decades. Her current writing is poetry that is a combination of personal insight from a life well lived and wisdom inspired from a properly brewed cuppa. Her words now touch the heart as well as the mind. Equipped with a Bachelor of Arts degree in English and a Master's degree in Business Administration, Earlene followed the path of a hectic business career before arriving at her collection of tea poetry. *Musings With a Cuppa—The Poetry of Tea*, the hardback book and CD and chapbooks are now the result of her efforts. Earlene pursues a quiet life in Oregon with her husband, James, and four cats.