

January 29, 2008
FOR IMMEDIATE RELEASE

Victoria Tea Festival blends old world traditions with new tastes and experiences
11am – 5pm Sunday, February 17
Victoria Conference Centre, 720 Douglas Street

The annual Victoria Tea Festival promises to be even hotter than last year's inaugural event, featuring an expanded program of guest lecturers, tea samples from around the world, and a selection of irresistible teas and accessories for sale by exhibitors. In a city renowned for its tea culture, the Victoria Tea Festival promises to rejuvenate traditions and introduce exciting new trends surrounding the world's second-favourite beverage (second only to water).

Camosun College Child Care Services and presenting sponsor Silk Road Tea take the lead in hosting the Victoria Tea Festival, Sunday, February 17 at the Victoria Conference. "The one-day event will focus on sensory experiences that will both entertain and enlighten visitors," says organizer and Camosun's Child Care Services Manager Lisa Stekelenburg. "And it's all for a good cause: the Tea Festival is a fundraiser for the College's Child Care Services, which operates five licensed centers between both campuses."

Over 35 exhibitors, an expansive silent auction, musicians and activities galore all combine to create a fun, festival atmosphere.

Six lectures scheduled throughout the day include: *A Culinary Exploration of Tea*; *Confessions of a Tea Leaf Reader*; *TEE HEE! The Teapot as a Conversation Piece*; *Tea – Steeped in Benefits*; *The New Teas—Rooibos, Honeybush & Yerba Mate*; and *The Art of Hosting Tea Parties*. Lectures cost \$5 each or \$12 for three—tickets available at the door.

Emory Haines and Executive Chef Rick Choy of Hotel Grand Pacific in Victoria will take guests on *A Culinary Exploration of Tea* as they explore uses of tea in the preparation of food. These tea connoisseurs and leading fine-dining experts will present the fine art of selecting teas for a menu as they present delectable tea cuisine, share new recipes and discuss the importance of using tea wares cured with tea.

Salt Spring Island's Tanya Lester presents *Confessions of a Tea Leaf Reader*, an introduction to the history of tea leaf reading. Tanya, a respected tea leaf reader, will provide an overview of how readings are done while sharing fascinating stories about readings she has done for people from all walks of life, including celebrities.

Tee Hee! The Teapot as a Conversation Piece is a whimsical yet riveting tale of the artistic transformation of the teapot over millennia. Join Robin Hopper, Studio Artist, as he takes a look at the humour, history, satire, fantasy, design and politics of the teapot. From Baroque to Bauhaus, Fanciful to Funky and Rococo to Robald, the teapot becomes the centrepiece of the age-old ritual of taking tea and making conversation.

Daniella Cubelic of Silk Road presents the health benefits of tea in her presentation *Tea—Steeped in Benefits*. This informative lecture will focus on the results of the latest research as well as some of the traditional beliefs around the health benefits of tea. Discover how different types of tea, growing conditions, brewing temperatures and steeping times all play a role in the benefits tea delivers.

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The exotic tastes of *The New Teas—Rooibos, Honeybush & Yerba Mate* have been known for centuries in their countries of origin but have only recently been introduced to the rest of the world. Irene Drmla of Special Teas Inc. will discuss the newest emerging trends in tea consumption and reveal the culture behind these delicious *new* teas.

David Feys & Christine Smart of Feys+Hobbs Catered Arts Inc. will reveal their secrets in *The Art of Hosting Tea Parties*. David and Christine will unveil new tea party ideas, pretty cocktails and fresh menus as they walk and talk through the planning and experience of a garden wedding, a “green” tea and a chic celebration. Festive and fanciful, this presentation will offer new flair by blurring the line between a canapé and a tea sandwich!

The Victoria Tea Festival is sponsored and supported by: Silk Road Tea, JagaSilk, Planet Organic, Serious Coffee, Victoria Conference Centre, Vancity, Butchart Gardens, DVBA, 98.5 The Ocean, Times Colonist, 100.3 The Q and The Zone 91.3.

Festival passes are \$20 each in advance or \$25 at the door (including GST). Tickets are on sale now at Silk Road, Camosun College Child Care Services, all Serious Coffee Locations, The Bay Centre guest services and Ooh Cha Teahouse (Vancouver). Lecture tickets are available on site: \$5 each or \$12 for three. For all the details visit:

www.victoriateafestival.com

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