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Tickets Now Available, \$20 advance - for ticket outlets and information, please see www.victoriateafestival.com

the largest public tea event in canada

event celebrates move to victoria conference centre

With **over 15,000 square feet**, the possibilities are endless. The Conference Centre and the iconic **Victoria Crystal Gardens** have made a long term commitment to the Victoria Tea Festival. With this commitment, the organizing committee has set ambitious goals for growth over the next three years. Large break out rooms allow for spacious and professional lectures and demonstrations, and the close proximity to the Inner Harbour and over a dozen hotels makes the event a perfect tourist destination! Welcome to the all our tea festival participants!

featured sponsor

The Victoria Conference Centre.

The Victoria Tea Festival Organizing Committee wishes to thank the Conference Centre staff for taking the time to hear about this amazing event and the perfect fit it has with the downtown Inner Harbour. Their staff were helpful, informative and supportive right from day 1, especially – Jocelyn Jenkyns, the Acting General Manager. We look forward to hosting the tea festival in the historic Crystal Gardens starting in 2009. It is especially an honour, when one considers the many tea parties that were held in that building almost a century ago!!

featured exhibitor

Zoë Sandell is the founder and operator of **Sacred Simples: World Class, Original and Organic Teas**. This year is Zoë's first year at the Victoria Tea Festival and we extend a warm welcome to her and her delicious teas! Some of her most popular blends include her Chocolate Rosepetal Chai, Vanilla Peppermint Maté and Lemon Ginger Apple Spice.

Zoë is a Professional Herbalist who practices both Chartered Western & Registered Traditional Chinese Herbal Medicine at her herbal clinic and dispensary unit. Zoë, "finds joy working with herbs, both as a clinician and of course...as an epicurean!"

Zoë sold her products this summer at the Moss St. Farmers Market with rave reviews. Soon, we will find her products on the shelves of several health food and epicurean shops around town! Local tea customers describe her teas as, "absolutely amazing/ seriously good shizznit/ delight to all the senses/ sooooo exquisite/ amazing/ delicious/AWESOME!" Sacred Simple Teas are 100% Organic and locally packaged.

Presenting Sponsor

 SILK ROAD



Teas are 100% Organic and locally packaged.

Can't wait until the Victoria Tea Festival to try her blends? You can find her teas at the Magical Christmas Gift Show @ Pearkes- Dec. 7th, 8th & 9th or at the Little Piggy Bakeshop (1019 Fort St.). **Contact her via email (zoe.goldeneagle@shaw.ca) or telephone (250-885-2199).**

Event Sponsors

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Event Supporters



volunteer opportunities

The Victoria Tea Festival has set ambitious goals to double in size and scope every year for the next 3 years. This requires dozens of volunteers in each area of festival planning and hosting. We are currently looking for volunteers for:

- The year round organizing committee
- Poster Distribution
- Event Day



Please email info@victoriateafestival.com if you would like to volunteer in any capacity.

BONUS

Each volunteer is invited to enjoy the festival free of charge and receives a **complimentary ticket to bring a friend!**

sponsorship and exhibitor opportunities

Several opportunities are still available. With approximately 1000 attendees expected in 2008 and over 200,000 website hits to date, this event can provide your business or agency with excellent exposure value.

Presenting Sponsor - filled

Event Sponsor – 3 of 5 opportunities filled. \$1000 fee. Complimentary booth.

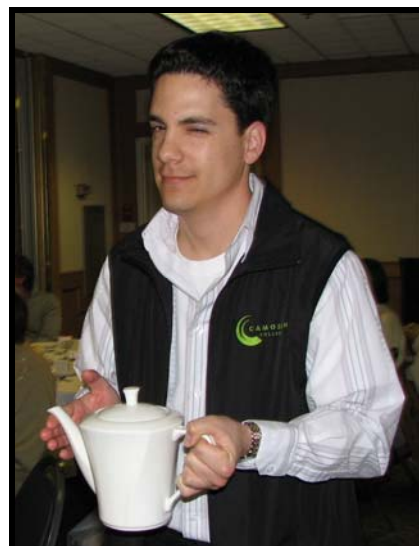
Event Supporters- If you, your company, or agency can support this event in any way, please contact info@victoriateafestival.com Support and or cash valuing \$500 or more receives Event Supporter recognition.

letter from the event chairperson: luc vanhanuse

Wow! Only four months to go!! Everything is coming together fast, and the organizing committee is working overtime to keep up. I am honoured to be working with such a dedicated and exciting group of people – Lisa, Nikki, Sukhie, Mona, Linda, Joanne, Johanne, Gabriella, Carmen and Juanita. They have been inspiring!

An important piece of this year's event and future events is the lecture series. Each year, we strive to have a selection of speakers presenting on a variety of topics related to tea. Topics include such things as History, Geography, Growing, Preparing, Service, Ceremonies, Health Benefits, etc. We are always looking for potential lecturers who are interested in sharing their knowledge and expertise with the tea-drinking public.

Interested presenters may contact us at info@victoriateafestival.com If you have recently





Interested presenters may contact us at info@victoriateafestival.com. If you have recently heard, or heard of, an exceptional speaker on a tea-related topic, please forward their name/contact information and our lecture committee will be in contact with the potential lecturer.



Luc

tea time recipe... Steamed Fish & Jasmine Tea

A recipe worth trying!

Steamed Fish in Jasmine Tea

Source: <http://www.teacuppa.com/tealibrary.asp?id=12&r=7>

Ingredients

- 200g fish fillet
- 1 rice bowlful of brewed Jasmine tea
- 120g minced pickles
- A pinch of minced garlic
- A pinch of broken Jasmine tea leaves
- Oil - to taste
- Soy sauce - to taste
- Salt - to taste
- Sugar - to taste
- Optional: Choice of fish fillet depends on individual taste.



Method

1. Add soy sauce, salt and sugar to the brewed tea and mix thoroughly.
2. Pour half a rice bowl full of brewed tea onto a plate, spread fish fillet on, add a pinch of Jasmine tea leaves and steam for about 8 minutes.
3. Heat the wok, fry pickles, garlic and jasmine tea leaves in oil.

Keep the steamed fish, pour away the remaining soup. Then pour the rest of the tea mixture over sprinkle fried pickles, garlic and fried piece Jasmine tea leaves to serve.

contact information

For more information:

Mailing Address:

Victoria Tea Festival
c/o Camosun College Child Care Services
4461 Interurban Road
Victoria, B.C.
V9E 2C1



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The Cause

The Victoria Tea Festival is an event supporting Camosun College Child Care Services.



Victoria Tea Festival Vision

The Victoria Tea Festival will be an annual destination event for the city of Victoria, and the Pacific Northwest, in which consumers and businesses alike can indulge in an educational tea experience exploring the traditions and trends of tea, while supporting a worthy cause, (Camosun College Child Care Services).

Our Values

- Education
- Partnerships
- Destination Tourism

- Destination Tourism
- Child Care

V9E 2C1

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To unsubscribe from this email list

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