

Saturday Presentations

Tea Etiquette

Presenter – Bernadette Petrotta (Author)

A brief history of tea which will include how tea began in China and spread to Europe and America, styles of tea service such as High Tea and Afternoon Tea, proper tea times, guidelines on enjoying an afternoon at a teahouse, introductions, wearing gloves, proper handshaking techniques, placement of personal items, proper way to set a tea table, napkin placement, and demonstration of how to sip tea, eat scones, savories, and petit fours.

*Ms. Bernadette Michelle Petrotta is an author and small business owner, married, and has a son. After receiving her degree, she spent 32 years in public service with the City of Los Angeles in an administrative capacity. In 1996, she founded the **Polite Society School of Etiquette** which offers a variety of courses, speaking engagements, seminars, individual training, and instruction at private dinners and tea parties. As founder and director, her mission is to educate people of all ages in customary codes of conduct, dining principles, useful etiquette techniques, formalities in the home and in public, and social skills to enhance everyday living. Ms. Petrotta has been a featured speaker at various events. Her recently published book, *The Art of the Social Graces*, offers practical knowledge in basic social skills for all occasions and settings, and includes a section on Victorian Afternoon Tea.*

Introduction to Professional Tea Tasting

Presenter – Daniela Cubelic (Silk Road)

Learn the fascinating secrets of how tea professionals taste, understand and assess tea from Daniela Cubelic, acclaimed Tea Master and owner of Victoria's Silk Road Tea. Once you know what to look for, a tea leaf can reveal the story of how well it was grown, harvested and manufactured, and whether the tea is fresh or stale. Tea Tasting is a skill that takes many years to develop, but this presentation will provide an eye opening introduction that will enhance your appreciation and enjoyment of tea, whether you're a beginner or a seasoned tea lover.

Daniela Cubelic's love for tea and tea culture is steeped in her veins. A Tea Master, who was trained by Chinese and Taiwanese herbalists and tea masters, she is one of North America's foremost tea experts. Hailed as Canada's "Queen of Tea", she has received many accolades over the course of her twenty years in the industry. She recently co-designed a revolutionary new teacup, which received a coveted Red Dot Design Award. Silk Road is located in Victoria's Historic Chinatown and has been in business since 1992. It has received local, national and international acclaim for its locally made, organic, exceptional quality teas and exquisite tea blends.

Tea Cocktails

Presenter – Solomon Siegel (Bartender)

Shake up your understanding of tea! Join Solomon Siegel, award-winning mixologist, for a look at tea in cocktails as he demonstrates the various ways tea can be used to make fantastic drinks. Tea is taking the cocktail world by storm and it's an incredibly versatile way to enhance the flavour of many cocktails.

Solomon, a Victoria native, grew up working in his father Howie's and Uncle David's famous pasta joint, Pagliacci's. He developed a passion for all things beverage. In 2008, he opened Victoria's first cocktail bar, Solomon's. From there Solomon led the food and beverage team at Hotel Rialto, winning awards for the wine and cocktail programs. He has appeared regularly on Chek TV and is a frequent contributor to Eat Magazine. He recently returned from Finals of G' Vine Gin's Connoisseurs Program in Cognac, France. Currently Solomon works as a consultant, beverage educator and freelance bartender.

Sunday Presentations

Health Benefits & Uses of Herbal Teas: A Naturopathic Perspective

Presenters - Dr. Jasmine Wong (ND) & Dr. Kyle Morrison (ND)

Come join in this informative presentation on the various medicinal uses of herbal teas for health conditions such as fatigue, cardiovascular concerns, and liver toxicity. Learn how to incorporate the teas in the form of drinkable and topical applications to improve overall health. Drawing from knowledge of teas used in various countries for healthy benefits, this presentation will provide useful information that can be used right away.

Dr. Jasmine Wong, ND, is a frequent lecturer in the community on various pertinent health topics. Her practice focuses on cardiovascular concerns, hormonal imbalances, digestive disorders and skin conditions. She works with patients of all ages for conditions that are both acute and chronic in nature. Dr. Wong believes in a patient centered approach to healthcare with comprehensive, individualized treatment plans that address the root cause of illness. She is accompanied by her husband, Kyle, who is also a naturopathic doctor.

The Historical Art of Murchie's Tea Blending

Presenter – Nancy Davis (Murchie's)

Murchie's steps back in time to the late 1800's and discusses the art of tea blending. Join Nancy and take a look at how founder, John Murchie, created some of the 117 years old signature blends and how the famous family blend book got started.

Nancy Davis has been an integral part of Murchie's Victoria store for the last 11 years where she is highly regarded for her interest and knowledge of tea. Her obvious love of tea is matched by her fascination with the history of the company which dates back to 1894.

Tea-Infused Pastries

Presenter – Chef David Booth (Terrible Truffles)

Nothing goes better with a decadent pastry than a hot cup of tea. Chef David Booth will demonstrate how to extract the flavour of your favourite teas right into the pastry itself. Sample some Jasmine shortbread, strawberry chamomile custard, and Earl Grey Milk Chocolate Truffles.

Chef David Booth has been making chocolates and pastries for over 20 years. After completing his apprenticeship in 1993, David spent two years refining his skills in Montreal. Since 1995, David and his family have been operating the Humboldt House Bed and Breakfast here in Victoria, and meanwhile, growing his chocolate truffle business, "Terrible Truffles."

Musicians

Musician - Brad Prevedoros

Lunch hour music in the Concession

Guitarist Brad Prevedoros is renowned for his instrumental virtuosity, exuberant live performances, original compositions and innovative interpretation of works by other composers. Brad has released eight internationally distributed recordings and has sold over 400,000 CDs. In 2000, the title track from his recording "Firedance" was selected to be in the "Best of the West" collector's edition titled "Go West - A Vital Collection Of Western Canadian Music". Brad Prevedoros' next album "In Motion" was nominated for a 2003 Western Canadian Music Award for Instrumental Album of the Year. In 2006, through public vote, Brad won Vancouver Island's Monday Magazine Performer's award. Tracks of his recordings have been included in over twenty music compilations throughout the world. Brad has performed on live television and radio and his music can be heard regularly on CBC national and regional radio. His original compositions have been used in many television, theatre and commercial video productions. Brad is frequently asked to perform for events at British Columbia's Government House and has played for former Governor General Adrienne Clarkson and Lieutenant Governors Iona Campagnolo and Steven L. Point.

Musicians – Twisted String

Sunday at 3pm

Twisted string is the National Youth Fiddle Project of Juno-nominated fiddler/composer Oliver Schroer. This "pod" of the project resides in Victoria, BC. They are well known for their colourful costumes and joyful "Random Acts of Violins." Check them out at www.thetwistedstring.com