



JAPANESE TEA SPRING FESTIVAL!



IPPODO, Rare Tea Visit direct from Kyoto, Japan! March 26 - 28, 2010

2 hour program

In partnership with IPPODO, CAMELLIA TEAS OF OTTAWA, FACILITHE, TEA AND GINSENG
www.CamelliaTeas.net www.Facilithe.com www.TeaAndGinseng.com

#	PROGRAM	INFORMATION
1	Registration	Welcome drink of cold gyokuro Tea
2	Presentation	Introduction by Ms. Nao Yamanaka and Mr. Ken Kano of Ippodo, Kyoto, Japan
3	DVD	History of Japanese tea
4		How to make matcha
5		How to make sencha
6		"Final look" Summary of Japanese Green teas
7	Presentation	What's the difference? Exploring sencha, shincha and gyokuro
8	Demonstration & Tasting	How to prepare excellent gyokuro. Guests will taste the tea infusion prepared.
9	Demonstration & Tasting	How to prepare tasty sencha. Guests will taste the sencha infusion prepared.
10	Workshop	Make your own gyokuro & sencha! Guests using their own teapots from home (or borrowed from Camellia Teas) will have a chance to learn the proper proportions and temperature of tea-making. In this interactive session, questions are encouraged.
11	Demonstration & Tasting	How to prepare foamy matcha (powdered tea). Guests will taste the matcha suspension prepared by the guest presenters.
12	Workshop	Matcha whisking by guests! Camellia Teas offers its teabowls and whisks for practice, and Ippodo offers its rare grade of matcha for guests to use and of course... taste! Enjoy!

HOW TO ATTEND

1. **TICKETS:** \$20* per person, payable at the event in cash or by personal cheque.
Fee includes presentation, tasting exquisite rare teas directly from Kyoto and personalized workshop.

**Space is extremely limited; please note we will have a \$10 cancellation fee in effect if you cancel less than 72 hours before the event.*

We hope to have some teas available for sale, while quantities last. Tea wares and teapots will also be available for sale (again, payment by cash or personal cheque is accepted).

2. **RSVP:** required to attend (first come, first served basis). When your reservation is confirmed, directions will be sent by email.

a) for Friday: richard@facilithe.com

b) for Saturday and Sunday - to info@camelliateas.net; 613-739-4649 extension #1

3. **GUESTS:** Feel free to bring your own Tea pot or mug if you'd like to apply what you've learned in the workshop at home with your own utensils! *(This is not a requirement, but we are encouraging you to bring your own if you are interested; often guests ask "How much water? How much Tea?" If you bring your teapot, our teachers will be able to tell you exactly.)*



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SCHEDULE OF PRESENTATION-TASTINGS-WORKSHOPS

Friday March 26, 2010	Saturday March 27, 2010	Sunday March 28, 2010
Location: Linart Gallerie d'art HWY 307, Cantley, Quebec 183 de la Source http://www.galerielinart.com/	Location: Camellia House 849 Nicholson Avenue Ottawa, ON Mooney's Bay area	Location: Camellia House 849 Nicholson Avenue Ottawa, ON Mooney's Bay area
RSVP: richard@facilithe.com	RSVP: info@camelliateas.net	RSVP: info@camelliateas.net
Presentation in French and Japanese 7 - 9 pm	Presentation in English 10:30 am - 12:30 noon	<i>Presentation in Japanese</i> <i>10:30 am - 12:30 noon</i>
	Presentation in English 2:30 pm - 4:30 pm	Presentation in English 2:30 pm - 4:30 pm



Additional Information

- free street parking
- Camellia House Presentations are accessible by bus route #87 and #140 from Billings Bridge Area
- Complimentary handouts and sweets with the teas served
- seating for the event at tables in the Stepping Stones Art Gallery space (photos above)
- Maximum 15 guests per event for high-quality instruction, freedom to ask questions
- Multilingual presenters (English, French, Japanese) if you require translation or assistance

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