

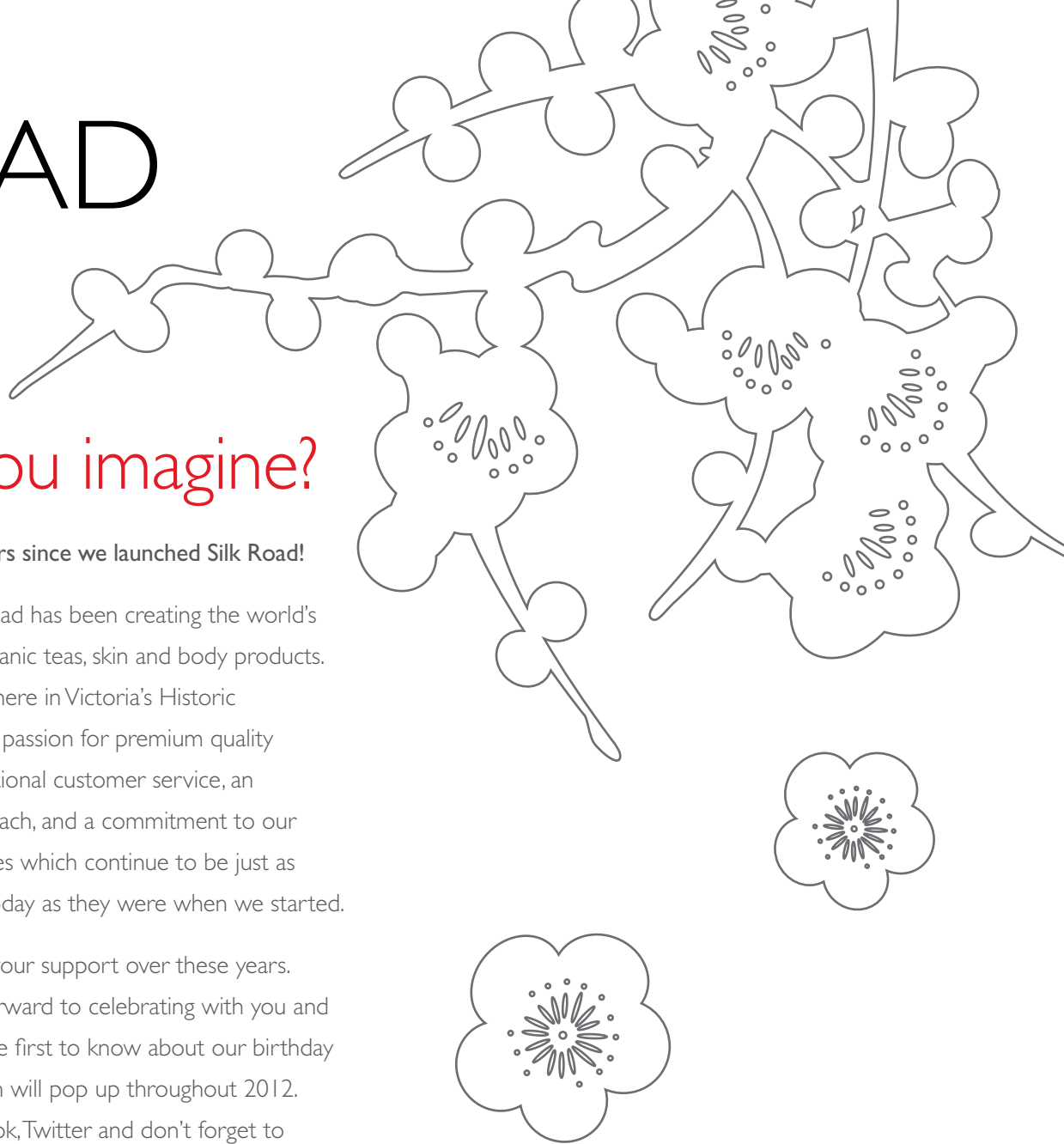
Can you imagine?

It has been 20 years since we launched Silk Road!

Since 1992 Silk Road has been creating the world's finest, freshest, organic teas, skin and body products. It all started right here in Victoria's Historic Chinatown, with a passion for premium quality ingredients, exceptional customer service, an eco-friendly approach, and a commitment to our community – values which continue to be just as important to us today as they were when we started.

Thank you for all your support over these years. We are looking forward to celebrating with you and want you to be the first to know about our birthday celebrations, which will pop up throughout 2012. Join us on Facebook, Twitter and don't forget to sign up for our e-newsletter.

Daniela Cubelic, owner & founder, Silk Road



20 | |



TEA TASTING 101 \$10

Saturday Sept 10, 2-3pm

Taste and explore a selection of teas using the techniques of tea professionals. Whether you are beginner or a tea lover, you'll discover new favourites and see tea in a new light.

WORLD TEA JOURNEY \$10

Sunday Sept 11, 2-3pm

Tantalize your taste buds as you try an exotic selection of teas from around the world. Be amazed and delighted by exotic and unique flavours.

TULSI, ELIXIR OF INDIA \$10

Saturday Sept 17, 2-3pm

Known as "holy basil", this caffeine-free, antioxidant rich herb is associated with many benefits which research shows aren't just folklore! In India it is taken as a digestive aid, immune booster, and an overall "tonic" that aids the body in coping with stress.

WINTER-TIME TEAS FOR KIDS \$10

Sunday Sept 18, 2-3pm

A class for parents and grandparents who want to learn healthy, economical and delicious recipes using herbal teas that kids will love. You'll love that the teas are rich in vitamins and minerals to help boost immune systems this winter. They're also free of artificial flavours, and low in calories and sugar.

KOREAN TEA JOURNEY \$10

Saturday Sept 24, 2-3pm

Korea's rich tea tradition is expressed in its exceptional pottery, delightful teas and beautiful Tea Ceremony. Taste rare Korean green and mulberry teas on this unique voyage of flavour.

FALL FLAVOURS \$10

Sunday Sept 25, 2-3pm

In China it's believed that drinking seasonal teas are very beneficial for health. Discover robust, toasty, warming teas in tune with autumn.

CHINESE MOON FESTIVAL TEA CEREMONY \$12

Saturday Oct 1, 2-3pm

Every autumn in China, the moon's appearance is celebrated at its brightest, most beautiful point with the Lantern Festival, Mid-Autumn Festival, Moon Festival, or "Mooncake Festival", due to the moon cakes eaten at this time. In Ancient China, a unique preparation method and ceremony was devised to brew tea under the moon's influence. Celebrate the Moon Festival at our Chinese Tea Ceremony and enjoy a Chinese moon cake.

PERFECT TEA PUNCH \$12

Sunday Oct 2, 2-3pm

Learn to create perfect tea punch (with and without alcohol). Refreshing on ice or cozy when served hot, tea punch is perfect for serving at dinner or cocktail parties. Try out the Thanksgiving Cranberry Tea Punch recipe - it's nutritious and delicious.

GIRL'S NIGHT OUT FREE

Thursday Oct 6, 5-9pm

Join us the first Thursday of every month for Girl's Night Out, an evening of fun including special offers, door prizes, free tea tastings, demos & more. Our in-store Spa is also open late. Reserve your appointment in advance - call 250-704-2688. Many great downtown shops and restaurants are participating too.

TEA & CHOCOLATE PAIRING \$12

Saturday Oct 8, 2-3pm

Tea and Chocolate are a match made in heaven! Learn principles for pairing tea and chocolate, as you sample delectable combos and discover how tea enhances the enjoyment of chocolate. Similar flavours can be layered to create a greater intensity. Classics such as mint tea with dark chocolate are divine, as are some unexpectedly scrumptious contrasting flavours.

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HOW TO REGISTER

Call us or drop in to register.

We are open 7 days a week. You can pay by cash, credit card or debit card. We'll need your name, phone number and the number of people who will be attending.

Group Tea Tastings are also available for corporate clients and private bookings. Get a group of co-workers, friends or family together and come in to discover the joys of tea.

If you have registered for a workshop or tea tasting and will not be able to attend, we require 24 hours notice for a full refund or credit. Refunds or credits will not be issued if we are not contacted before the workshop takes place.

Unless otherwise noted, all workshops, tea tastings and events will be held at Silk Road in Victoria's Historic Chinatown.

Our workshops are popular and space is limited, so register in advance to avoid disappointment.

Silk Road

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Victoria, BC V8W 1Z3
t: 250 704 2688 (press 2)
e: silkroad@silkroadtea.com
www.silkroadtea.com

20 | EVENTS

...continued

GREEN TEA JOURNEY \$10

Sunday Oct 9, 2-3pm

Naturally rich in anti-oxidants, green teas are great for your health! Discover new green tea flavours you're sure to love, while learning everything you need to know about proper brewing and freshness to ensure you get maximum benefits from every cup.

THANKSGIVING IS MONDAY OCTOBER 10.

The refreshingly tart Cranberry Tea Punch is a perfect accompaniment to Thanksgiving dinner. Can be served hot or iced, enjoyed as an alcohol free punch for all-ages, or as a tea cocktail. For more recipes, register for our Perfect Tea Punch class on Sunday Oct 2.

Cranberry Tea Punch

Steep 2 tbsp. Ruby Pagoda tea in 2 cups boiling water for 10 min. To serve as hot punch, combine with 2 cups heated cranberry juice in a heat resistant punch bowl. To serve iced, refrigerate brewed tea until cold, then combine with chilled juice. Garnish with cranberries and sliced limes. For an alcohol based drink, add 4 oz. Gin or Vodka.

VITALITEA \$10

Saturday Oct 15, 2-3pm

With the arrival of autumn, it's time to boost your immune system. Used as traditional remedies throughout the world, some teas have many scientifically demonstrated benefits. Sample healthful herbal, green, white and black teas, while learning how to ward off colds and flu this winter.

SLIMMING TEAS \$10

Sunday Oct 16, 2-3pm

In Asia, certain teas are renowned for their slimming benefits, and recent scientific research supports this traditional knowledge. Find out how to achieve the best results as you discover teas to boost metabolism and assist digestion.

HALLOWEEN TEA COCKTAILS & MOCKTAILS \$12

Saturday Oct 22, 2-3 pm

Learn how to make fun Halloween-inspired tea mocktails and cocktails that will delight kids and grown-ups. From spicy mulled teas to tea martinis- a variety of magical and delicious potions await!

SPICE ROUTE EXPEDITION \$10

Sunday Oct 23, 2-3pm

If you love spicy flavours, this is the tea tasting for you. Explore an array of warming, spicy teas, while you learn about the health benefits of spices, such as ginger, cinnamon and nutmeg. Also find out how to make a yummy Chai Tea Latté!

HALLOWEEN IS MONDAY OCTOBER 31.

Serve this bewitching tea potion:

Vampire's Spell – Makes 1 litre.

Steep 2 tbsp. Herbal Chai tea in 3 cup boiling water for 10 min. and strain. Combine tea with 1/2 cup heated purple grape juice and 1/2 cup heated cranberry juice. Optional: Add 6 oz Tequila, Rum or Vodka.

SAMOVAR-STYLE TEA MAKING \$10

Saturday Oct 29, 2-3pm

A samovar is a decorative hot water urn used to make tea in Russia and throughout the Middle East. Learn how to make tea using a samovar – an ingenious and elegant method for tea brewing.

WHITE TEA JOURNEY \$10

Sunday Oct 30, 2-3pm

Research indicates that white teas are more antioxidant and nutrient rich than any other type of tea. They also have a delicate natural sweetness. Taste a selection of white teas as you learn more about these highly prized teas.

GIRL'S NIGHT OUT FREE

Thursday Nov 3, 5-9pm

Join us the first Thursday of every month for Girl's Night Out, an evening of fun including special offers, door prizes, free tea tastings, demos & more. Our in-store Spa is also open late. Reserve your appointment in advance - call 250-704-2688. Many great downtown shops and restaurants are participating too.

TEA MARTINIS \$12

Saturday Nov 5, 2-3pm

Making tea martinis is fun and easy. Taste fabulous combos while you learn how fast and effortless it is (as little as 20 minutes!) to infuse the flavour of tea into vodka, gin and other spirits (such as rum and tequila). Tea Infused Spirits also make great gifts – give Chai Vodka, or Earl Grey Gin to cocktail lovers on your xmas list. *Must be 19 or older to attend.*

MINT MEDLEY \$10

Sunday Nov 6, 2-3pm

Crisp, cool and refreshing, mint teas please the palate and soothe the body and soul. They are also great for colds, flu and allergy sufferers. Get delicious mint tea recipes and taste a vibrant selection of herbal, green and semi-green mint teas.

HOT CHOCOLATE TEAS \$12

Saturday Nov 12, 2-3pm

Learn how to make gourmet hot chocolate teas. It's incredibly easy and economical to combine hot chocolate and tea, with delicious results. Enjoy as a dessert, an afternoon treat, or a fireside drink. Get inspired with delicious recipe ideas including cherry tea and chocolate, mint hot chocolate, and spicy Mexican style hot chocolate.

FUROCHIC – JAPANESE CLOTH GIFT WRAP WORKSHOP \$10

Sunday Nov 13, 12-1pm

Wrapping with fabric is easy, eco-friendly and fun! Learn folding techniques based on Furoshiki, traditional Japanese re-usable cloth gift wrapping. Jenn Playford, the founder of Furochic and award winning illustrator and author of Wrapagami, the Art of Fabric Gift Wrap, will lead this interactive workshop. Workshop fee includes a free Furochic wrap and illustrated guide (\$10 value).



ART OF TEA APPRECIATION \$10

Sunday Nov 13, 2-3pm

Explore tea using the techniques of tea professionals. Learn the basics of how to use a professional tea cupping set, and gain a deeper understanding of how to assess a tea's quality, freshness and more.

SANTA'S POTION LAB – BATH SALTS \$15

Saturday Nov 19, 10:30-noon

Create fabulous eco-friendly xmas gifts that are affordable and easy to make. Learn to make natural, aromatic bath salts with essential oils for those on your gift list at this hands-on class, and take home a tub of bathsalts and workshop guide (\$25 total value). If you can't attend the class, enjoy this workshop by purchasing the take-home guide for only \$10.

TEA WARE & TEA IN PERFECT HARMONY \$10

Saturday Nov 19, 2-3pm

Knowing how to pair a tea with a teapot or cup to maximize a tea's flavour is a Tea Master's art. Enjoyment of a tea is influenced by the material and style of the teapot it is brewed in and the type of cup it is sipped from. Learn to select the best teapot, cup and brewing method for your favourite teas.



CHAI HEAVEN \$10

Sunday Nov 20, 2-3pm

Perfect for Chai lovers. Rich in spices used as traditional remedies, such as cardamom, cinnamon, and ginger, Chai has many health benefits and is a delightful, warming treat on chilly days. Learn to make authentic Chai with dairy and non-dairy milk, taste a selection of Chai blends, and indulge in Chai chocolate too!

HOLIDAY CHEER LOUNGE NIGHT FREE

Thursday Nov 24, 5-9pm

Get in the holiday spirit with our annual Holiday Cheer Lounge Night. Sip on a tea cocktail, enjoy tasty nibbles, and be pampered with free mini spa services while you kick off your holiday shopping. We'll be sampling a selection of holiday teas and offering recipe ideas for holiday entertaining. Door prizes and special offers this one night only!

TOAST THE HOLIDAYS \$12

Saturday Nov 26, 2-3:45pm

Learn great tea recipe ideas guaranteed to heat up the holiday season. Find out how to make tea mocktails and cocktails, including mimosas, mulled teas, martinis, dreamy dessert drinks and more.

CHRISTMAS SHIPPING

Shopping for out-of-town friends and family is easy when you have items shipped through our mail order department. For xmas delivery, orders must be placed by the following dates. Extra time may be required for rural areas. Email silkroad@silkroadtea.com or call our mail order department for details at 250 388 6815.

- » within BC, and to Alberta, Saskatchewan, and Manitoba, place orders before **December 14**
- » to the U.S., Ontario, Québec, NWT, and the Yukon, place orders before **December 12**
- » to Nunavut, the Maritimes and international place orders before **December 7**

Special discounts on selected teas will be in effect. If you can't attend the class, you can still enjoy this workshop by purchasing the take-home guide for only \$10.

GLACIAL MELTS \$12

Sunday Nov 27, 2-3pm

Glacial Melts are a simple, yet heavenly instant dessert idea combining ice cream and hot tea. Unique flavour pairings of hot tea combine with slightly melting ice cream to create a syrup-like effect. Serve as an instant treat for kids, or a decadent dessert with a splash of liqueur. Taste yummy combos while learning to make Glacial Melts.

GIRL'S NIGHT OUT FREE

Thursday Dec 1, 5-9pm

Join us the first Thursday of every month for Girl's Night Out, an evening of fun including special offers, door prizes, free tea tastings, demos & more. Our in-store Spa is also open late. Reserve your appointment in advance - call 250-704-2688. Many great downtown shops and restaurants are participating too.

Call 250-704-2688. Some other great downtown shops and restaurants are participating in this event as well.

DECEMBER FESTIVI-TEA

Come by the shop and enjoy visiting with friends and family this holiday season over a pot of tea, Tea Flight, or one of our Holiday Tea & Chocolate Flights.

HOLIDAY GIFT GIVING IDEAS

- » Give the gift of relaxation with a spa gift certificate. Order gift certificates via email or over the phone. We will mail out the gift certificates or have them ready for pick-up within 24 hrs.
- » Make all natural gifts with a personal touch by purchasing a take-home workshop kit. Workshop kits include supplies, recipes, and easy-to-follow instructions. Make perfumes, bathsalts, massage oils, or tea bath sachets. Visit silkroadtea.com for a full list of take-home workshop kits.
- » For the tea lover who has everything, purchase a gift certificate to a tea workshop!
- » Our delightful seasonal gift baskets will be launched at the Holiday Cheer Lounge Night on Nov 24. They make shopping effortless!

Go to www.silkroadtea.com or call our mail order department for details at 250 388 6815.

2012 EVENTS



SLIMMING TEAS \$10

Saturday Jan 7, 2-3pm
The perfect way to begin the New Year and recover from the indulgences of the holiday season. See write-up from Oct 16.

FRUIT-TEA \$10

Sunday Jan 8, 2-3pm
Explore fruit flavoured teas that will delight your taste buds and brighten any rainy day. Uplift your spirits as you discover fruity teas that are rich in vitamins and minerals.

TEA LATTÉS \$12

Saturday Jan 14, 2-3pm
Take the chill out of winter with home-made tea lattes. Try London Fog, Peaches & Cream and Matcha tea lattes, along with other great recipes using milk and non-dairy alternatives. Tea lattes are fast, fun and economical to make on a stove-top, (you don't need a frother or cappuccino machine). Pick up our take-home Tea Latte recipe guide for only \$10 if you can't make the workshop.

NEW WORLD TEAS \$10

Sunday Jan 15, 2-3pm
Explore unique flavour characteristics from teas grown in places where tea hasn't been cultivated before. Soil conditions, climate, altitude and latitude all play significant roles in the flavour of teas. Try teas from Hawaii, New Zealand, and experimental tea grown locally on Vancouver Island.

CHINESE TEA CEREMONY CLASS \$10

Saturday Jan 21, 2-3pm
The Chinese Tea Ceremony is the world's most ancient tea ritual. It is both a meditation and a way to brew the perfect cup of tea. Follow along in this hands-on class, as we teach you the steps to performing the Chinese Tea Ceremony.

LAIR OF THE DRAGON \$10

Sunday Jan 22, 2-3pm
Dragons are one of China's most important symbols – they embody strength, power and blessings. Some of China's best teas are named after this legendary creature. Discover dragon teas that are exceptional and unique.

YIXING, CHINA'S LEGENDARY TEA WARE \$10

Saturday Jan 28, 2-3pm
Yixing pottery began in China during the Song Dynasty (960-1279), in the small region of "Yixing" in Jiangsu Province. Made of Purple Clay or "Zi Sha", Yixing pottery is unmatched in beauty, artistry and function. The unique clay and teapot shape can improve the flavour of your tea. Marvel at what Chinese connoisseurs consider the perfect teapot, and experience a Chinese Tea Ceremony performed using Yixing pottery.



CHINESE NEW YEAR TEA PARTY FREE

Sunday Jan 29, 11am – 5pm
Celebrate the Year of the Dragon amid the sights and sounds of Canada's Oldest Chinatown. Join us for fortune cookies, Chinese tea sampling, and Chinese fortune telling! The Chinese Tea Ceremony will be performed at 2pm and 3pm.

TEA ZEN \$10

Saturday Feb 4, 2-3pm
Find tranquility in the world's most relaxing green tea – Japan's "jade dew" (known as Gyokuro). It contains an abundance of L-theanine, a naturally occurring substance in green tea, which has an ultra-calming effect, yet boosts mental focus. Learn the peaceful ritual of how to brew this tea, Japanese style.

BEAU-TEA-FUL \$10

Sunday Feb 5, 2-3pm
Tea is the ultimate elixir, inside and out. Achieve radiant skin by drinking specific teas that encourage a clear, healthy and vibrant complexion, and contain anti-aging benefits.

VALENTINE'S TEA & CHOCOLATE PAIRING \$12

Saturday Feb 11, 2-3pm
Be seduced by intoxicating combinations of tea and chocolate, in our special Valentine's Tea & Chocolate Pairing. Sample delectable combinations that are sure to set your tastebuds and your heart on fire!

CHAMPAGNE TEAS \$10

Sunday Feb 12, 2-3pm
The world's finest, rarest and most delicate teas are designated as "Champagne" teas. Experience the unique flavours of these exquisite teas, brewed using tea wares specifically selected for the ultimate tea tasting experience.

VALENTINE'S DAY IS TUESDAY FEB 14!

Pamper your Valentine with a Silk Road Spa Gift Certificate. Indulge in a luscious tea and chocolate dessert and share a romantic bath for two with our Passion Bathsalts and Massage Oil.

Stop by Silk Road, or visit www.silkroadtea.com for inspiring Valentine's Gift Kits and gift ideas that will set your Valentine's heart on fire!

VICTORIA TEA FESTIVAL

Saturday Feb 18 & Sunday Feb 19
Attend the 6th annual Victoria Tea Festival, presented by Silk Road. Held at the historic Crystal Gardens. Tickets can be purchased at Silk Road. Contact us for details.

JAPANESE KYUSU \$10

Saturday Feb 25, 2-3pm
The Kyusu is a traditional Japanese clay teapot, used to enhance the flavour and enjoyment of brewing green tea. Learn how to use a Kyusu while expanding your palate with exquisite Japanese teas, including Gyokuro and Sencha.

TAIWANESE TEAS \$10

Sunday Feb 26, 2-3pm
Taiwan is renowned for producing some of the world's most exceptional oolong teas. Oolong teas go through an intriguing process to create complex flavours that continually delight tea connoisseurs. Taste limited edition oolong teas, as you learn about brewing methods and health benefits.



HOME SPA FACIAL WORKSHOP \$10

Saturday Mar 3, 10:30am-noon
Achieve radiant skin with a purifying and rejuvenating home facial. Learn how to counter dry or oily skin, prevent and minimize aging, and revitalize your skin with an acupressure facial massage. This instructional workshop includes a take-home handout. Special discounts on select supplies will be in effect. If you can't attend the class, purchase the take-home guide for \$10.

MOROCCAN TEA TRADITIONS \$10

Saturday Mar 3, 2-3pm
Be transported to an exotic oasis as you learn about Morocco's elegant tea customs, and taste traditional Moroccan style mint green tea.



HEALTHY & DELICIOUS TEAS FOR KIDS \$10

Sunday Mar 4 10, 2-3pm
A class for parents and grandparents who want to learn healthy, economical and delicious recipes using herbal teas that kids will love. You'll love that the teas are rich in vitamins and minerals to help boost immune systems, for avoiding colds, flu and reducing allergies. They're also free of artificial flavours, and low in calories and sugar.

TI KUANYIN, IRON GODDESS OF MERCY \$10

Saturday Mar 10, 2-3pm
An exceptional oolong tea named after the Buddhist Goddess of Compassion. Made from a large leafed varietal of the tea bush, that is said to resemble a Buddha's palm. It requires incredible skill to produce, and undergoes an intricate process that is a closely guarded secret.

CHINESE TEA CEREMONY CLASS \$10

Sunday Mar 11, 2-3pm
See write-up from Jan 21.

TULSI, ELIXIR OF INDIA \$10

Saturday Mar 17, 2-3pm
See write up from Sept 17.

HOW TO COLD BREW TEA \$10

Sunday Mar 18, 2-3pm
Discover a unique method for "cold brewing" teas popular in Asia which results in lower caffeine content, a pleasing mild flavour and increased benefits in certain teas. Cold Brewed teas are a great alternative to drinking juice, pop or even water – they are sugar-free and nutrient enhanced!

ART OF TEA APPRECIATION \$10

Saturday Mar 24, 2-3pm
See write-up from Nov 13.

GREEN TEA JOURNEY \$10

Sunday Mar 25, 2-3pm
See write-up from Oct 9.



JOIN THE FUN

Tea recipes, health benefit tips, special offers, prizes & tons of fun when you join our online community.

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[@silkroadtea](https://www.tumblr.com/silkroadtea)



CHINESE NEW YEAR MONDAY JANUARY 23

2012 is the Year of the Dragon. This year, Chinese New Year falls on Monday Jan 23. Chinese New Year is a celebration of the approaching spring. Celebrations usually take place for 15 days. In the spirit of this tradition, we've got several activities planned for Chinese New Year!



2012

EVENTS



TEA LATTÉS \$12

Saturday Mar 31, 2-3pm
See write-up from Jan 14.

TEA & TERROIR \$10

Sunday Apr 1, 2-3pm
Explore regional characteristics of teas. Teas vary dramatically in flavour depending on soil conditions, altitude, and climate. Terroir, a French term that refers to the impact that geography has on wine, can be used to refer to tea. Learn about "tea terroir" and be fascinated by the variety of flavours from different tea growing regions.

TEA & CHOCOLATE PAIRING \$12

Saturday Apr 7, 2-3pm
Indulge your love of chocolate, over the Easter weekend. Learn basic principles for pairing tea and chocolate, as you sample delectable combos and discover the secrets of how tea can enhance the enjoyment of chocolate.

SPRING HARVEST \$10

Sunday Apr 8, 2-3pm
In most parts of the tea growing world, spring is the first harvest of the season. Taste freshly harvested spring teas, and learn about growing seasons and tea "flushes" - the different harvests that each bush produces.

HOW TO MAKE NATURAL PERFUMES \$25

Saturday Apr 14, 10:30am-noon
Explore the ancient art of making natural, alcohol-based perfumes. Natural perfumes are fun and economical to make, and allow you to avoid chemicals and synthetic ingredients in commercial scents. During the class, you'll learn blending techniques, receive a workshop guide and make a perfume to take home. If you can't attend this session, pick up our take-home workshop guide for only \$10.



TEA WARE & TEA IN PERFECT HARMONY \$10

Saturday Apr 14, 2-3pm
See write-up from Nov 19.

CHINESE TEA CEREMONY CLASS \$10

Sunday Apr 15, 2-3pm
See write-up from Jan 21.

TEA SODAS \$12

Saturday Apr 21, 2-3pm
Taste an array of refreshing, Italian-style sodas made with simple

tea-flavoured syrups. Imagine your favourite tea as a soda. Easy to make, they're perfect for kids and adults alike - preservative-free, low in calories and high in antioxidants.

WHITE TEA JOURNEY \$10

Sunday Apr 22, 2-3pm
See write-up from Oct 30.

OO LONG TEA JOURNEY \$10

Saturday Apr 28, 2-3pm
Popular throughout Asia for their many health benefits, oolong teas assist digestion and help boost metabolism. Half way between green and black tea, oolongs are highly sought after by tea connoisseurs for their complex flavours.

HERBAL TEA TONICS \$10

Sunday Apr 29, 2-3pm
Rich in antioxidants, vitamins and minerals, some herbal teas have been used as traditional remedies in India, South Africa, and throughout the world. Sip and explore the beneficial, balancing properties of these caffeine free tonics.

MAY IS ASIAN HERITAGE MONTH

Celebrating the diversity, beauty and wisdom of Asian cultures & their contribution to Canada. In celebration of Asian Heritage Month, throughout May we offer a wide range of workshops exploring Asian tea culture.

YIXING, CHINA'S LEGENDARY TEA WARE \$10

Saturday May 5, 2-3pm
See write-up from Jan 28.

THE WAY OF TEA \$10

Sunday May 6, 10-11am
The Way of Tea, known as the Japanese Tea Ceremony, is an art form that takes a lifetime to perfect, and reminds participants to live in the moment. Observe a ritual that draws from the aesthetics of Zen Buddhism to create a harmonious retreat for the mind and spirit. Performed by the Urasenke Nagomi Tea Circle. We cannot admit latecomers. Please plan to arrive 15 min early.

JAPANESE KYUSU \$10

Sunday May 6, 2-3pm
See write-up from Feb 25.

THE EMPEROR'S TEA BOWL \$10

Saturday May 12, 2-3pm
This ancient Chinese tea brewing device predates the invention of teapots. It acts as both a teapot and a teacup, and is still highly prized as a brewing method among tea aficionados. The shape of the bowl and lid intensify the pleasing flavour and aroma of the beautiful teas you'll taste.

MOTHER'S DAY IS SUNDAY MAY 13.

Nurture mom with a spa gift certificate, bath goodies, and teas. Bring mom to our special Mother's Day Tea Service, or give her a Silk Road gift basket.

MOTHER'S DAY TEA SERVICE

Sunday May 13 - all day
Bring Mom into the shop for a sit-down tea. Enjoy an assortment of delectable desserts paired with a flight of teas while you make her feel special.

KOREAN TEA JOURNEY \$10

Saturday May 19, 2-3pm
See write-up from Sept 24.

CHINESE TEA CEREMONY CLASS \$10

Sunday May 20, 2-3pm
See write-up from Jan 21.

TAIWANESE TEAS \$10

Saturday May 26, 2-3pm
See write-up from Feb 26.

SALT SCRUBS FOR GLOWING SKIN \$15

Saturday May 26, 10:30-noon
Rejuvenate dull, dry winter skin, improve muscle tone, boost circulation, and aid metabolism in time for summer with mineral rich exfoliating Salt Scrubs. Body scrubs are beneficial and easy to make. You'll make a salt scrub and receive a take-home workshop guide. Special discounts on select supplies will be in effect. If you can't attend the class, get the take-home workshop guide for only \$10.

HOW TO COLD BREW TEA \$10

Sunday May 27, 2-3pm
See write-up from Mar 18.

SUMMER TEA COCKTAILS & MOCKTAILS \$12

Saturday June 2, 2-3pm
The ultimate cocktail class for tea lovers! Learn how to make fabulous tea cocktails that are perfect for summer entertaining. From sangrias to tea martinis and tea mojitos, this class teaches you how to create effortless, fun concoctions. *Must be 19 or older to attend.*



MINT MEDLEY \$10

Sunday June 3, 2-3pm
See write-up from Nov 6.

COLLECTOR'S EDITION DARJEELING TEAS \$10

Saturday June 9, 2-3pm
Introduce your palate to exceptional Darjeeling teas. Each year, Darjeeling's renowned tea estates produce a small quantity of some of the world's most highly coveted tea. These vintages are sought after, and celebrated for their exquisite and delicate notes.

CHINESE TEA CEREMONY CLASS \$10

Sunday June 10, 2-3pm
See write-up from Jan 21.

TEA MASTERPIECES \$10

Saturday June 16, 2-3pm
Exceptional skill and mastery of the tea production process is required to create artisanal teas - from growing and harvesting, to rolling and drying. Mastering the art of production can take a lifetime to learn. It is both a skill and an art to bring out the exquisite flavours hidden within the leaf. Explore some of the world's most incredible teas.

FATHER'S DAY IS SUNDAY JUNE 17.

Bring dad to a tea tasting, or offer him a tea tasting gift certificate. Give dad the pampering he deserves, with a gift certificate for a foot or back massage at the Silk Road Spa.

ART OF TEA APPRECIATION \$10

Sunday June 17, 2-3pm
See write-up from Nov 13.

TEA POPSICLES \$12

Saturday June 23, 2-3pm
An icy cool gourmet treat that delights both kids and adults! Our recipes are fun and easy to make, low in calories and sugar, and are free of artificial flavours and colours (unlike store-bought popsicles). Taste yummy tea popsicles and get a recipe guide for fun at home!

TEA ZEN \$10


Sunday June 24, 2-3pm
See write-up from Feb 4.

TEA SLUSHIES \$12

Saturday June 30, 2-3pm
Learn how to make cool and refreshing tea slushies using your blender. They're as easy to make, as they are to drink! Get luscious recipes for nutrient-rich slushies, popular for all ages, as well as adult slushies made with wine and spirits.

JOIN THE FUN

Tea recipes, health benefit tips, special offers, prizes & tons of fun when you join our online community.

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 @silkroadtea



IN HOUSE OR TO GO...

COME IN THE SHOP & LINGER OVER A POT OF TEA.

We're now offering tea by the pot, as well as to-go. There's a wide selection of teas to choose from, as well as a wonderful selection of Tea Service Styles to select from. Enjoy having your tea served Chinese Tea Ceremony style, in a modern Tea Press, as a Tea Flight, or in an authentic Japanese method. We look forward to seeing you here for a cuppa.

"Vancouver Island's Best Tea Purveyor"

EAT Magazine Exceptional Eats Reader's Choice Awards