

福

2009-2010

www.silkroadtea.com

SILK ROAD

EVENTS CALENDAR

Explore the world of tea with a visit to the Silk Road Tea Tasting Bar. Discover different methods for tasting teas, experience exotic tea varieties, and encounter intriguing flavours that tantalize your taste buds.

Something's always brewing at Silk Road. Explore the world of tea and tea culture through fun and fascinating Tea Tastings, which take place every Saturday and Sunday at 2pm. Discover how to make 100% natural, home made aromatherapy bath & body care products. Learn to take better care of yourself through workshops focused on wellness and home-spa treatments. Join us for exclusive events and activities.

2009

TEA TASTING 101 \$10

Saturday Sept 12, 2-3pm

The pastime of tasting tea began many centuries ago in ancient China. A range of methods have developed over time in various parts of the world. This session introduces you to the basic principles of how to taste teas and explore flavours using the methods and techniques of tea professionals.

GREEN TEA JOURNEY \$10

Sunday Sept 13, 2-3pm

Naturally rich in anti-oxidants and nutrients, green teas are great for you! Taste a selection of green teas as you find out about proper brewing, storage, freshness and other expert tips to ensure you get the maximum benefits when drinking green tea.



FALL FLAVOURS \$10

Saturday Sept 19, 2-3pm

Fall is a time of year when teas with hearty, robust, toasty and warming flavours are a perfect complement to the season. Taste a selection of teas which are in perfect tune with the autumn season.

BLACK TEA IS GOOD FOR YOU! \$10

Sunday Sept 20, 2-3pm

Recent studies are demonstrating that black tea may be very good for you! From boosting your immune system, to helping the body recover from stress more rapidly, there are many compelling reasons to drink black tea. Incorporating black tea can also assist in helping reduce coffee intake, if you're trying to cut back on caffeine. Taste a selection of anti-oxidant rich black teas, as you learn about proper brewing,

storage, freshness and other expert tips to ensure you get the maximum benefits when drinking black tea.

CLASSIC TEA BOWL TASTING \$10

Saturday Sept 26, 2-3pm

This ancient Chinese method of tea tasting allows a unique enjoyment and understanding of a particular tea. It is a favourite technique among Chinese connoisseurs, and is also referred to as the "Emperor's Teacup" tasting style. The shapes of the bowl and the lid work together to concentrate and intensify the tea's aroma, enhancing perception of both the flavour and aroma of the tea.

SPICE ROUTE JOURNEY \$10

Sunday Sept 27, 2-3pm

Do you love spicy flavours? This is the perfect tea tasting for you. Taste a selection of aromatic, spicy teas, including chai teas.

RESTORATIVE ROOIBOS \$10

Saturday Oct 3, 2-3pm

Rooibos, or "red bush" tea, comes from South Africa, where it is associated with many health benefits. Rooibos is similar in flavour to black tea, but it is caffeine-free and very high in antioxidants. Taste a selection of rooibos teas, and find out more about how you can benefit from incorporating rooibos tea into your life.

CITRUS OASIS \$10

Sunday Oct 4, 2-3pm

If you love the zesty, refreshing flavours of lemons, limes and oranges, then don't miss this oasis of taste! Not only do these teas taste delicious, but recent studies have indicated that when citrus fruits are combined with teas, they can boost the anti-oxidant value of the tea.

continued...

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

1624 Government St.
Victoria, BC V8W 1Z3
t: 250 704 2688 (press 2)
e: silkroad@silkroadtea.com
www.silkroadtea.com

福

2009 EVENTS

MULLED TEA \$12

Saturday Oct 10, 2-3 pm
Warm up with some yummy mulled teas, which are fast, easy, and economical to make! Combine the complimentary flavours of specific teas with apple, pear or cranberry juice, to create delicious mulled tea drinks. Get inspired with great recipe ideas and tips.

WORLD TEA JOURNEY \$10

Sunday Oct 11, 2-3pm
Travel the world and tantalize your taste buds as you taste an exotic selection of teas from China, India, Japan & Sri Lanka.

THANKSGIVING IS MONDAY OCTOBER 12.

This refreshing Sublime Tea Punch is the perfect accompaniment to Thanksgiving dinner! It's a beautiful rich ruby red colour, and the flavour is lively and refreshing.

Sublime Cranberry Punch

Bring 2 cups water to just before the boil. Steep 2 tbsp. **SUBLIME** loose tea for 3 min. and strain. Combine with 2 cups heated cranberry juice. Can be served hot or cold. To serve as a hot punch, pour into a heat resistant punch bowl, and garnish with cranberries and thinly sliced lemons and limes. To serve cold, refrigerate brewed tea until cold. Combine cold tea with chilled cranberry juice. Serve in pitchers, or in a punch bowl. Garnish with cranberries, limes and lemons. For an extra kick, add a shot of gin, rum or vodka to each glass. Makes 1 litre.

HEALTH BENEFITS OF TEA \$10

Saturday Oct 17, 2-3 pm
The arrival of winter weather also signals the onset of cold and flu season. Studies have shown that drinking tea can help boost your immune system, so this is a great time to learn how to harness the health properties of tea! Rich in powerful antioxidants, teas have been associated with a wide range of health benefits.

PINK TEA PARTY FREE

Sunday Oct 18, 11 am – 5 pm
Celebrate the 80th anniversary of the day women gained the right to participate in the Canadian Senate. Opponents of the women's movement often made political meetings difficult, so women gathered during afternoon teas, which became known as "pink teas." Throughout the day, we'll be sampling "afternoon teas" and serving goodies. Wear pink to commemorate this historic event and be eligible to win a Silk Road gift certificate. Net proceeds from all merchandise sold throughout the day will benefit the Victoria Women's Transition House.

TEA LATTÉS \$12

Saturday Oct 24, 2-3 pm
Take the chill out of winter by learning how to make home-made tea lattes, with milk as well as non-dairy alternatives. Discover how to make a London Fog, Peaches & Cream and a Matcha tea latte, along with other great recipes. Best of all, these are stove-top recipes, so you don't need a milk frother or cappuccino machine to make them. If you can't attend this workshop, purchase our Take-Home Tea Latte recipe guide, or workshop kit instead.

MINT MEDLEY \$10

Sunday Oct 25, 2-3 pm
Crisp, cool and refreshing, mint pleases the palate, and soothes body and soul. Taste a selection of mint flavoured teas (including herbal and caffeinated teas).

HALLOWEEN IS SATURDAY OCT 31. BEWITCH OTHERS WITH THIS MAGICAL DRINK!

The Vampire's Spell

Bring 3 cups water to a full roiling boil. Steep 2 tbsp. Alchemist's Brew tea for 10 min and strain. Combine tea with 1 cup heated purple grape juice. A dark and delicious potion emerges! Serve in clear heatproof glasses. For an adult version, add a generous splash of vodka or tequila (1 to 2 oz per cup). Makes 1 litre.

HOT CHOCOLATE TEAS \$12

Saturday Oct 31, 2-3 pm
Learn how to make gourmet hot chocolate and tea drinks. It's incredibly easy and economical to combine hot chocolate with tea, with delicious results! Hot Chocolate-Teas lift your spirits and give you a warm, cosy glow. They can be enjoyed as a dessert after dinner, as an afternoon treat, or as a fireside drink. Get inspired with delicious drink ideas such as a cherry tea & chocolate drink, a mint hot chocolate, and a spicy Mexican-style hot chocolate with tea.

HERBAL TEA JOURNEY \$10

Sunday Nov 1, 2-3 pm
There's an amazing array of flavours in herbal teas – some which are delicate, and others which are robust. Discover energizing herbal teas that are perfect for a caffeine-free lift in the morning, or throughout the day. Find out which herbal teas are soothing and perfect for helping you relax, stay calm, and sleep better.

RUSSIAN TEA TRADITIONS \$10

Saturday Nov 7, 2-3 pm
Tea has been popular in Russia for centuries. It was first introduced to Russia through Mongolian traders, and was further popularized when the Imperial family became avid tea drinkers. Russian tea customs were influenced by China, Europe and the Middle East, and some wonderful and unique traditions have evolved. In Russia, tea is served from a decorative hot water urn, known as a Samovar. It is typically sweetened with fruit jam, sugar or fresh-pressed apple juice, and the occasional dash of vodka is also considered appropriate! Explore Russian tea traditions and taste tea served Russian style.

TEA TASTING 101 \$10

Sunday Nov 8, 2-3 pm
The pastime of tasting tea began many centuries ago in ancient China. A range of methods have developed over time in various parts of the world. This session introduces you to the basic principles of how to taste teas and explore flavours using the methods and techniques of tea professionals.

TEA & CHOCOLATE PAIRING \$12

Saturday Nov 14, 2-3 pm
Tea & Chocolate are a match made in heaven! Teas can be used in a number of ways to enhance the enjoyment of eating chocolate. Similar flavours can be layered to create an even greater intensity - such as tasting Earl Grey tea with an orange flavoured chocolate. Contrasting flavours such as a spicy chocolate with a floral tea are also unexpectedly delicious, as are classics such as mint tea with chocolate. There are also mutually enhancing complementary flavours which can be found in tea and chocolate - such as a full-flavoured black tea, with a full-bodied dark chocolate. Learn the basic principles for how to pair tea and chocolate, as you sample some delectable chocolates with tea.

BLOSSOMING TEAS \$10

Sunday Nov 15, 2-3 pm
Explore the magical world of blossoming teas, which are created by hand-tying tea leaves so that they unfurl into exquisite flower blossom-like shapes. For centuries, blossoming teas have been enjoyed both as a tea and a meditative experience.

SANTA'S POTION LAB – BATH, BODY & MASSAGE OILS \$15

Saturday Nov 21, 10:30-noon
Gift giving is fun, easy and very affordable when you learn how to create fabulous eco-friendly xmas gifts! Learn the ancient art of making 100% natural bath and massage oils. During this hands-on session, you'll make a bath, body & massage oil, and receive a take-home workshop guide, complete with recipes and blending tips (\$25 total value). If you can't attend the class, you can still enjoy this workshop by purchasing the take-home workshop guide for only \$10.

GLACIAL MELTS \$12

Saturday Nov 21, 2-3 pm
Glacial Melts are a simple, yet heavenly dessert idea that combines ice cream and tea. Pour hot tea over scoops of ice cream with delicious results. The hot tea combines with the slightly melting ice cream to create a syrup-like effect. There are an endless array of fabulous combinations – from mint tea and chocolate ice cream, to a London Fog glacial melt. Serve as an instant treat for kids, or as a decadent after-dinner dessert with the addition of liqueur. Learn how to make Glacial Melts and taste a selection of terrific combinations. A very yummy way to spend the afternoon! Contact Silk Road to register, but please note that this workshop will be held at Rogers' Soda Shoppe, 801 Government St.

WHITE TEA JOURNEY \$10

Sunday Nov 22, 2-3 pm
Research indicates that white teas have more anti-oxidants and nutrient value than any other type of tea. They are also highly prized by Chinese connoisseurs for their subtlety, complexity and natural sweetness. Taste a selection of white teas as you learn more about this intriguing tea variety.

HOLIDAY LOUNGE NIGHT FREE

Thursday Nov 26, 5–9pm
Get in the holiday spirit with our 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. Enjoy free mini-workshops on how to make natural perfumes and bath products as xmas presents. Door prizes and special offers this one night only!

FUROSHIKI - JAPANESE CLOTH GIFT WRAPPING WORKSHOP \$10

Saturday Nov 28, 10:30–11:30 am
Wrapping with fabric is easy, versatile, eco-friendly, and fun! Learn how to wrap your gifts with fabric, using different folding techniques to

transform a square piece of cloth into a beautiful and special presentation. Reduce waste by using fabric wraps that can be reused over and over again. Furoshiki, is a traditional Japanese wrapping cloth. Jenn Playford, an award winning illustrator and author of Wrapagami, the Art of Fabric Gift Wraps,

will lead this interactive session. Jenn is the founder of Furochic, making reusable cotton gift wraps printed with her original patterns. Workshop fee includes a free Furochic wrap, along with a sheet of illustrated techniques as a reference guide (\$10 value).

TOAST THE HOLIDAYS \$12

Saturday Nov 28, 2-3:30 pm
Learn great tea recipe ideas guaranteed to heat up your xmas and winter season. Find out how to make tea punch, mulled teas, tea martinis, tea infused spirits, tea sangrias, and dreamy dessert drinks. 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 workshop kit.

CHAMPAGNE TEAS \$10

Sunday Nov 29, 2-3 pm
Some of the world's finest, rarest and most delicate teas! Taste and learn more about a selection of these unique and wonderful teas.

DECEMBER INSPIRATION TASTINGS FREE

Throughout December
Every day we have unique and wonderful tea samplings and inspiring holiday ideas taking place. For that reason, afternoon tea tastings do not take place on weekends throughout December. Tea Tastings and workshops begin again on January 2.



2009 HOLIDAY GIFT GIVING IDEAS

» Make 100% natural gifts with a personal touch by purchasing one of our take-home workshop kits. Workshop kits include supplies, recipes, and easy-to-follow instructions. Make perfumes, bath and massage oils, bathsalts, or tea bath sachets. Get a group of friends together, and spend a fun filled evening or afternoon making homemade products!

Visit www.silkroadtea.com for a full list of take-home workshop kits.

» Our seasonal gift baskets will be launched on Nov 26, at the Holiday Cheer Lounge Night. They make shopping as effortless as can be.

» For the tea lover who has everything, purchase a gift certificate for one of our workshops!

» Give the gift of relaxation with a spa gift certificate. You can order gift certificates via email or over the phone, and we will mail out the gift certificates or have them ready for pick-up within 24 hrs.

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

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 16**
- » to the U.S., Ontario, Québec, NWT, and the Yukon, place orders before **December 14**
- » to Nunavut, the Maritimes and international place orders before **December 9**

2010 EVENTS

ANTIDOTE \$10

Saturday Jan 23, 10:30-noon
A workshop devoted to renewal. Find out how to create a wellness program for yourself by combining the slimming and digestive benefits of tea, with the power of aromatherapeutic baths and self-massage. If you can't attend the class, you can still enjoy this workshop by purchasing the take-home workshop guide or kit.

TEA LATTÉS \$12

Saturday Jan 23, 2-3 pm
Take the chill out of winter by learning how to make home-made tea lattes, with milk as well as non-dairy alternatives. Discover how to make a London Fog, Peaches & Cream and a Matcha tea latte, along with other great recipes. Best of all, these are stove-top recipes, so you don't need a milk frother or cappuccino machine to make them. If you can't attend this workshop, purchase our Take-Home Tea Latte recipe guide, or workshop kit instead.

GREEN TEA JOURNEY \$10

Sunday Jan 24, 2-3 pm
Naturally rich in anti-oxidants and nutrients, green teas are great for you! Taste a selection of green teas as you find out about proper brewing, storage, freshness and other expert tips to ensure you get the maximum benefits when drinking green tea.

RESTORATIVE ROOIBOS \$10

Saturday Jan 30, 2-3 pm
Rooibos, or "red bush" tea comes from South Africa, where it is associated with many health benefits. Rooibos is similar in flavour to black tea, but it is caffeine free, and is very high in antioxidants. Taste a selection of Rooibos teas, and find out more about how you can benefit from incorporating Rooibos tea into your life.

CLASSIC TEA BOWL TASTING \$10

Sunday Jan 31, 2-3 pm
This ancient Chinese method of tea tasting allows a unique enjoyment and understanding of a particular tea. It is a favourite technique among Chinese connoisseurs, and is also referred to as the "Emperor's Teacup" tasting style. The shapes of the bowl and the lid work together to concentrate and intensify the tea's aroma, enhancing perception of both the flavour and aroma of the tea.

EXPLORING MATCHA \$10

Saturday Jan 16, 2-3 pm
Matcha is a powdered green tea used in the Japanese Tea Ceremony. You'll learn how to properly prepare Matcha, and discover its many health benefits. You'll also get great tips for cooking with Matcha. From smoothies to salad dressings, the refreshing flavour of Matcha enhances a wide variety of foods.

HERBAL TEA JOURNEY \$10

Sunday Jan 17, 2-3 pm
There's an amazing array of flavours in herbal teas – some which are delicate, and others which are robust. Discover energizing herbal teas that are perfect for a caffeine-free lift in the morning, or throughout the day. Find out which herbal teas are soothing and perfect for helping you relax, stay calm, and sleep better.

CHINESE TEA TREASURES \$10

Saturday Feb 6, 2-3 pm
Tea was invented in China, and it continues to be the region which produces more varieties of tea than any other. There are many exquisite and rare teas that China produces – from mandarin oranges stuffed with tea, to blossoming teas which unfurl into the shape of flowers once they are placed in water. Explore a unique selection of Chinese teas that will amaze and delight!

PU-ERH, ANCIENT ELIXIR \$10

Sunday Feb 7, 2-3 pm
Pu-erh is an exotic type of Chinese tea, produced through a unique aging and fermentation process. Developing a very intriguing, deep, earthy and woody flavour, it is highly prized for its health properties. Taste green, semi-green, black and white Pu-erh teas.

VICTORIA TEA FESTIVAL

Saturday Feb 13 & Sunday Feb 14
The fourth annual Victoria Tea Festival, presented by Silk Road, is an event supporting Camosun College Childcare Services. It will be held at the Crystal Gardens, and tickets can be purchased at Silk Road. For more information, visit www.victoriateafestival.com

CHINESE NEW YEAR TEA SAMPLING FREE

Sunday Feb 14, 11 am to 5 pm
Celebrate the Year of the Tiger with fortune cookies and a selection of rare & precious Chinese teas. Stop by anytime throughout the day, to enjoy a sampling of some of China's very best teas, and take in the ambience of Chinese New Year.

VALENTINE'S DAY

Valentine's Day is Sunday Feb 14! Share a romantic bath for two, with our Passion or Bliss bathsalts, while sipping the Passionate Kiss tea-cocktail. Give your Valentine a Silk Road Spa Gift Certificate. Create a romantic atmosphere by placing some seductive essential oils in an oil warmer or plug-in diffuser. Try jasmine, black pepper, rose, ylang ylang, ginger, sandalwood and neroli, for maximum effect! Place up to 6 drops of any of these essential oils in an oil warmer or plug in diffuser to scent the air.

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

Passionate Kiss Tea Cocktail

Add 3 tbsp. **ROSE PETAL** loose tea to ½ cup gin or vodka. Wait 20 minutes and then strain the tea leaves out. In a pitcher, combine infused spirit with 1½ cups chilled lychee fruit juice and 2 cups chilled, freshly squeezed sparkling white wine or champagne. Stir gently to mix. Serve in champagne flutes.

FRUIT-TEA \$10

Sunday Mar 7, 2-3 pm
Explore a selection of teas with fruity flavours. Taste a selection of herbal, green and black teas which have luscious, fruity flavours.

OOLONG TEAS \$10

Saturday Feb 20, 2-3 pm
Oolongs are popular throughout Asia for their health benefits. An oolong tea is halfway between a green tea and a black tea. Some oolongs tend to be more "green," while others tend to have more toasty, earthy flavours. Taste high-altitude oolongs, prized for their delicate flavours.

HERBAL TEA JOURNEY \$10

Sunday Feb 21, 2-3 pm
There's an amazing array of flavours in herbal teas – some which are delicate, and others which are robust. Discover energizing herbal teas that are perfect for a caffeine-free lift in the morning, or throughout the day. Find out which herbal teas are soothing and perfect for helping you relax, stay calm, and sleep better.

LIQUID JADE \$10

Saturday Feb 27, 2-3 pm
In China, green teas are referred to as "Liquid Jade" due to their colour, and because they are as prized as jade itself. Taste a selection of Chinese green teas, and learn how they are made, as well as why they are considered good for your health.

A TASTE OF CHINATOWN \$10

Sunday Feb 28, 2-3 pm
Victoria's Chinatown is Canada's oldest. Taste a selection of classic Chinese teas that were popular when Victoria's Chinatown was first founded.

HEALTHY & LUXURIOUS HAIR \$15

Saturday Mar 6, 10:30 am-noon
Home spa treatments for healthy, shiny, luxurious hair. Discover which essential oils help re-balance dry or oily hair. Encourage hair growth, improve scalp condition and remove hair product residue. Find out how to make a hot oil treatment, and learn to customize shampoo and conditioner so that they are specifically targeted for your hair. Uncover the benefits of how your hair and scalp can benefit from a tea rinse. Learn how to give yourself an acupressure scalp massage to stimulate hair growth and promote healthy hair. You will get to make a hot oil treatment, and you'll also receive a take-home handout (\$25 value). Special discounts on selected supplies will be in effect. If you can't attend the class, you can still enjoy this workshop by purchasing the take-home workshop guide for only \$10.

CEYLON TEAS \$10

Saturday Mar 6, 2-3 pm
Teas grown in Sri Lanka are known as Ceylon teas, and they are renowned for their quality and delicate flavour attributes. The high altitude, humidity, and soil conditions in Sri Lanka produce an excellent cup of tea. Taste a selection of delicious green and black Ceylon teas.

FRUIT-TEA \$10

Sunday Mar 7, 2-3 pm
Explore a selection of teas with fruity flavours. Taste a selection of herbal, green and black teas which have luscious, fruity flavours.

continued...



2010 EVENTS



...continued

YERBA MATÉ, TEA OF THE GODS \$10

Saturday Mar 13, 2-3 pm
Yerba Maté comes from an evergreen shrub originally found in Paraguay and Brazil. It has been used in South America for thousands of years in both ceremonies and community celebrations. It is a stimulating beverage rich in antioxidants and nutrients. Maté is believed to energize, help you achieve mental clarity, and promote general well-being. Taste and learn about Yerba Maté, and get great recipe ideas for making Maté lattes and more!

TEA TASTING 101 \$10

Sunday Mar 14, 2-3 pm
The pastime of tasting tea began many centuries ago in ancient China. A range of methods have developed over time in various parts of the world. This session introduces you to the basic principles of how to taste teas and explore flavours using the methods and techniques of tea professionals.

JAPANESE KYUSU STYLE TEA TASTING \$10

Saturday Mar 20, 2-3 pm
The Kyusu is a traditional Japanese teapot, used for brewing tea on a daily basis. However, the Kyusu is also used for a specialized tea tasting ritual. This method involves tasting green tea at several infusions, using differing water temperatures and steeping times each time, allowing you to fully experience the tea in differing contexts. It is an enjoyable and interesting way to taste any type of green tea.

SILK ROAD BIRTHDAY PARTY

Sunday Mar 21, 11 am – 5 pm
Come celebrate our 18th birthday! We'll be serving sweets and giving away door prizes. This party, featuring a one-day sale and other surprises, is an event you won't want to miss!

MOROCCAN TEA TRADITION \$10

Saturday Mar 27, 2-3 pm
Moroccans drink a lot of tea; in fact, Morocco imports more green tea from China than any other nation in the world! Learn about Moroccan tea traditions and customs, and taste tea served in the Moroccan style.

TEA & TERROIR \$10

Sunday Mar 28, 2-3 pm
Teas can vary dramatically in flavour, depending on soil conditions, altitude, and climate. Explore the regional characteristics inherent in teas. Terroir is a French term that refers to the impact that geography can have on wine, but it can also be used in relation to tea. Become a tea connoisseur, learning

about how "terroir" applies to teas, and how geography plays a role in determining a tea's flavour.

TEA & CHOCOLATE PAIRING \$12

Saturday Apr 3, 2-3 pm
The perfect way to indulge your love of chocolate, over the Easter weekend! Tea & chocolate are a match made in heaven. Teas can be used in a number of ways to enhance the enjoyment of eating chocolate. Similar flavours can be layered to create an even greater intensity - such as tasting Earl Grey tea with an orange-flavoured chocolate. Contrasting flavours such as a spicy chocolate with a floral tea are also unexpectedly delicious, as are classics such as mint tea with chocolate. There are also mutually enhancing complementary flavours which can be found in tea and chocolate - such as a full-flavoured black tea, with a full-bodied dark chocolate. Learn the basic principles for how to pair tea and chocolate, as you sample some delectable chocolates with tea.

CHAMPAGNE TEAS \$10

Sunday Apr 4, 2-3 pm
Some of the world's finest, rarest and most delicate teas! Taste and learn more about a selection of these unique and wonderful teas.

AFTERNOON TEA TRADITIONS \$10

Saturday Apr 10, 2-3 pm
Learn about the delightful ritual of afternoon tea, and taste a selection of traditional black teas from China, India, and Ceylon.

SECRET TREASURE TASTING \$10

Sunday Apr 11, 2-3 pm
This fun tasting helps you gain a better understanding of the inherent flavours in tea. We are often influenced by preconceived ideas of what something should or shouldn't taste like. Learn how to fully engage all of your senses and open yourself to the unexpected aromas and flavours that tea can hold. At the end of the tasting, we'll reveal the teas that you tasted. If you happen to guess them all correctly, you'll win a prize!

SPRING HARVEST TEAS \$10

Saturday Apr 17, 2-3 pm
In most parts of the tea growing world, spring is the first harvest of the tea growing season. Taste a selection of freshly harvested spring teas, and learn about growing seasons and tea "flushes."

RARE & PRECIOUS TEAS \$10

Sunday Apr 18, 2-3 pm
Experience some of the world's rarest and most precious teas. Learn how these wonderful teas are produced.

TEA LOVER'S TASTING \$10

Saturday Apr 24, 2-3 pm
Another level of tea understanding. Experience a selection of exotic teas, and find out more about where and how these unique and wonderful teas are made.

GREEN TEA COMPARATIVE TASTING \$10

Sunday Apr 25, 2-3 pm
Compare green teas grown in different regions, and discover the spectrum of flavours that green tea can possess. Find out about the importance of freshness, and proper storage and brewing. Green teas are packed with antioxidants and nutrients. Learn about the exciting research into the many health benefits of green tea.

MAY IS ASIAN HERITAGE MONTH, which acknowledges the long and rich history of Asian Canadians. It also provides an opportunity for Canadians to reflect on and celebrate the contributions of Asian Canadians to the settlement, growth and prosperity of Canada. Asian Heritage Month celebrates the diversity, beauty and wisdom of various Asian cultures and their significance to this country.

In celebration of Asian Heritage Month, we will be again offering a performance of The Way of Tea- Japanese Tea Ceremony.

THE WAY OF TEA \$10

Date TBA in January
Also known as The Japanese Tea Ceremony, The Way of Tea 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. Sorry, we cannot admit latecomers. Please plan on arriving 15 minutes early.

For more information on Asian Heritage Month, visit www.asian-heritage-month.org.

CHINESE TEA CEREMONY \$10

Saturday May 1, 2-3 pm
The Chinese Tea Ceremony dates back to the Ming Dynasty, and is a ritual traditionally practiced by poets, calligraphers, artists, and tea masters. It is performed as a moving meditation, a blessing, a way of honouring guests, or in celebration of special occasions. By focusing exclusively on one tea, this style of tasting allows you to experience the tea's full character. Enjoy a performance of the Chinese Tea Ceremony, and find out more about Chinese tea traditions.

JAPANESE TEA JOURNEY \$10

Sunday May 2, 2-3 pm
Discover Japanese tea history and culture as you taste a selection of green teas grown in Japan. Find out about the regional flavour characteristics of Japanese teas, and what makes them unique.

EMPEROR'S TREASURES \$10

Saturday May 8, 2-3 pm
Explore the fascinating history of tea in China while you sample highly prized Chinese teas, including tribute teas. Tribute teas were historically reserved exclusively for the Emperor.

BLOSSOMING WORLD TASTING \$10

Sunday May 9, 2-3 pm
A visual feast and meditative experience. Explore the beautiful world of teas that unfurl into the shape of exquisite flower blossoms while they steep.



MOTHER'S DAY SUNDAY MAY 9

Nurture mom with a spa gift certificate, bath goodies, healthy and soothing teas. Bring mom to a tea tasting, or purchase a tea tasting gift certificate for her. Silk Road gift baskets and home spa kits also make gift giving easy!

A TASTE OF CHINATOWN \$10

Saturday May 15, 2-3 pm
Victoria's Chinatown is Canada's oldest. Taste a selection of classic Chinese teas that were popular when Victoria's Chinatown was first founded.

TEAS FROM INDIA \$10

Sunday May 16, 2-3 pm
India, the birthplace of Chai tea, is one of the world's leading tea producers. In this tasting, you'll experience a diverse selection of black, green and white teas grown in India.

PU-ERH, ANCIENT ELIXIR \$10

Saturday May 22, 2-3 pm
Pu-erh is an exotic type of Chinese tea, produced through a unique aging and fermentation process. Developing a very intriguing, deep, earthy and woody flavour, it is highly prized for its health properties. Taste green, semi-green, black and white Pu-erh teas.

JAPANESE KYUSU STYLE TEA TASTING \$10

Sunday May 23, 2-3 pm
The Kyusu is a traditional Japanese teapot, used for brewing tea on a daily basis. However, the Kyusu is also used for a specialized tea tasting ritual. This method involves tasting green tea at several infusions, using differing water temperatures and steeping times each time, allowing you to fully experience the tea in differing contexts. It is an enjoyable and interesting way to taste any type of green tea.

CLASSIC TEA BOWL TASTING \$10

Saturday May 29, 2-3 pm
This ancient Chinese method of tea tasting allows a unique enjoyment and understanding of a particular tea. It is a favourite technique among Chinese connoisseurs, and is also referred to as the "Emperor's Teacup" tasting style. The shapes of the bowl and the lid work together to concentrate and intensify the tea's aroma, enhancing perception of both the flavour and aroma of the tea.

WORLD TEA JOURNEY \$10

Sunday May 30, 2-3 pm
Travel the world and tantalize your taste buds as you taste an exotic selection of teas from China, India, Japan & Sri Lanka.

ICED TEA \$12

Saturday Jun 5, 2-3 pm
Iced Tea is wonderful refreshment that is rich in nutrients, and great for adults and kids too! When it's home-made with premium quality tea, it's bursting with anti-oxidant goodness and delicious flavour. Iced tea is easy to make in large quantities, and is incredibly economical too. Get techniques, tips, terrific recipe ideas and a take-home workshop guide. If you can't attend this workshop, purchase our Iced Tea recipe guide, or workshop kit instead.

COLLECTOR'S EDITION DARJEELING TEAS \$10

Sunday Jun 6, 2-3 pm
On an annual basis, Darjeeling's renowned estates produce a small

quantity of some of the world's most highly coveted tea. These vintages are very sought after, and are celebrated for their exquisite and delicate notes. Introduce your palate to exceptional first and second flush Darjeeling teas, which are among the world's rarest and finest.

TEA POPSICLES \$12

Saturday Jun 12, 2-3 pm
Discover the icy cool world of tea popsicles. Tea popsicles are an easy and delicious summertime treat. Not only are tea popsicles rich in antioxidants and nutrients that are good for you, they are also low in calories and sugar, and are free of artificial flavours and colours. If you can't attend this workshop, purchase our Tea Popsicle recipe guide.

BLACK TEA COMPARATIVE TASTING \$10

Sunday Jun 13, 2-3 pm
Black teas are primarily grown in India and Sri Lanka (Ceylon). China, Russia, Turkey, Iran, Africa, and South America also produce black tea. Compare black teas grown in different regions, and discover the spectrum of flavours that black tea can possess. Find out about the importance of freshness, and proper storage and brewing.

TEA SODAS \$12

Saturday Jun 19, 2-3 pm
Learn how to make homemade tea soda "pop" and tea sparklers. A captivating array of refreshing Italian-style sodas can be made by creating tea flavoured syrups, which are then added to sparkling water. Imagine your favourite tea as a soda! Since these are homemade, they are preservative-free and all-natural.

FATHER'S DAY IS SUNDAY JUNE 20.

Bring dad to a tea tasting, or purchase a tea tasting gift certificate for him. Give dad a gift certificate for a foot or back massage at the Silk Road Spa.

LIQUID JADE \$10

Sunday Jun 20, 2-3 pm
In China, green teas are referred to as "Liquid Jade" due to their colour, and because they are as prized as jade itself. Taste a selection of Chinese green teas, and learn how they are made, as well as why they are considered good for your health.

TEA SLUSHIES \$12

Saturday Jun 26, 2-3 pm
Summer is fast approaching, and it's time to learn how to make cool and refreshing tea slushies. Tea slushies do not require any special equipment and are as easy to make as they are to drink! Learn how to make healthy, nutrient-rich slushies that are popular with all ages. Get luscious recipes for adult slushies made with wine and spirits. Entertain in style this summer with effortless tea slushie recipes that are sure to please! Special discounts on selected supplies will be in effect.

RARE & PRECIOUS TEAS \$10

Sunday Jun 27, 2-3 pm
Experience some of the world's rarest and most precious teas. Learn how these wonderful teas are produced.

SUMMER TEA TASTINGS BEGIN ONCE AGAIN

JULY 1
To find out about what we have planned for summer events and tea tastings, stop by the store, or go to www.silkroadtea.com. Better yet, sign up for our e-newsletter!

