

# Let's enjoy O-CHA (tea) in Shimizu

You can experience hand made Tea Processing and learn about green tea in Shimizu, where is a central and historical place of tea production in Japan. Shimizu district developed from Shimizu Port as an entrance of Shizuoka and export base for more than 100 years. We want to introduce the attraction of Shimizu green tea to many people as possible. Please come and join us! We will be waiting for your participation.

## Event

Organizer "World Green Tea Association"

Supporter  
"Shimizu minnano O-CHA wo tsukuru kai"  
(清水みんなのお茶を創る会)  
"Shimizu cha temomi hozonn Kai"  
(清水茶手揉保存会)

Time May 29, 2004 (Sat.) Starting hour 10:00  
※Reception from 9:30



Event (Interpretation: Japanese-English/ English-Japanese)  
First stage "Let's try hand made Tea Processing" 【10:15~12:00】  
Second stage "Let's drink Shimizu O-CHA" 【13:00~16:00】

Venue "Mobata-Jichi-Kaikan" (茂畑自治会館)

Meeting Place South exit of JR Shizuoka station  
※We will take you to the venue by bus from Shizuoka station.  
※If you are coming to the venue directly, please go through reception desk by 9:50.

Participation fee Yen 6,000 (Please pay the fee on May 29<sup>th</sup> at the reception desk.)

Participant 20

## ★How to apply

◆Fill in application form below and send it by FAX or mail to "World Green Tea Association". You can also apply by e-mail.

## ◆Contact

"World Green Tea Association" Office

9-6 Otemachi Shizuoka shi, Shizuoka ken 420-8601  
Shizuoka prefectural Government,  
O-CHA (tea) promotion office, Department of Agriculture  
and Fisheries  
TEL : 054-221-3641 Fax : 054-221-2299  
e-mail : ryokucha@pref.shizuoka.lg.jp

◆ Application deadline : May 25, 2004

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## World Green Tea Association May Seminar Application

●for foreigner living in Japan

Name		Sex		Occupation	
Zip Code		Add			
Tel			Fax		
e-mail address					
Transportation	1 by own car		2 by JR		