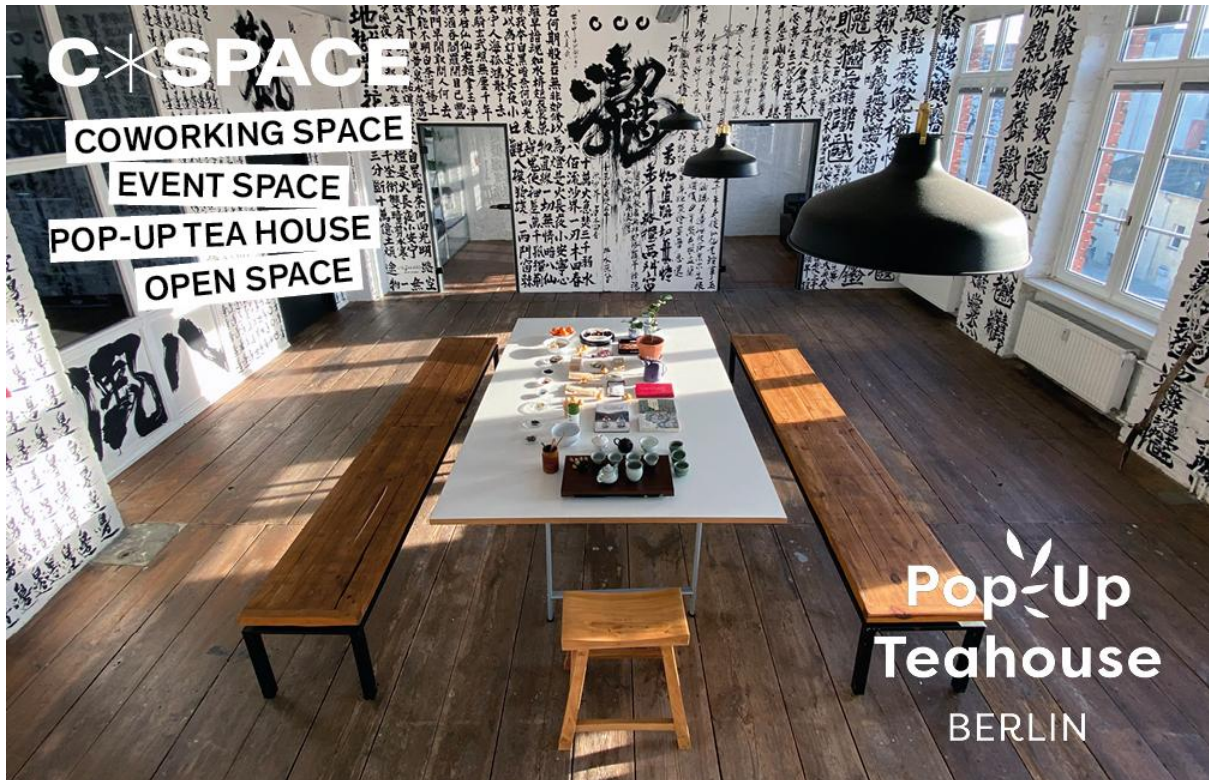


C*SPACE COLLECTIVE TEAHOUSE
“Berlin Tea Sunday” November 19th 2023



On the last day of the Berlin Tea Festival, **C*SPACE** will transform into a **COLLECTIVE TEAHOUSE**. Throughout the day of November 19th, from 10 am till 7 pm, you will have the chance to join diverse tea-related programs, workshops, seminars and tastings.

Our **COLLECTIVE TEAHOUSE** is a co-creation of different tea lovers and connoisseurs from our network to share their knowledge and passion for tea with us. It appeals to tea nerds as well as to all those who appreciate the special atmosphere of informal personal exchanges, while relaxing in a nice community over a few cups of tea.

Program:

COLLECTIVE TEAHOUSE & Salon - on our 1st Floor, from 1 to 7pm

Tea tasting & casual tea hangout at individual tea tables, hosted by different tea lovers and connoisseurs from our network ([Hong Mai Dang](#), [Teeraus](#), Joao Pinheiro-[Tiny Teapot](#), [Claudia Priemer](#)-Büro für Geist und Genuss, [Moychay](#) -tbc, [Lavia](#) & [Jan](#)-C*SPACE Team).

1st Floor Community entry fee: 15 Euro (10 Euro for workshop participants)

Salon Activities:

- **Presentation by Olaf Tarmas**, founder of [t-Magazin](#), introducing the freshly published 4th Edition on “Taiwan”, from 3 to 4pm
- **Musical intervention by pianist [Melyna Purba](#)**

Workshops & Seminars - 3rd Floor

In-depth workshops & seminars offered by tea experts.

(1) Seminar & Reisebericht mit Tees von der Ostküste Chinas von Cordula Paetzel, [Beimake](#) (auf Deutsch und Englisch)

Teilnehmergebühr: : 30 Euro max 25 Teilnehmern

Uhrzeit: 10:30-12:30

Beschreibung:

Möchtest du erfahren, was zum Thema Teekultur in Beijing gerade los ist? Hast du schon einmal Tee aus dem nördlichsten Anbaugebiet Chinas probiert oder vom „verblichenen“ Kultivar gehört? Folge Beimake, ein Stück auf ihrer Reise von Beijing Richtung Shanghai und erlebe dabei seltene Tees aus ihrer persönlichen Sammlung und erfahre spannende Neuigkeiten von der alten Teekultur Chinas.

Anmeldung: cordula@beimake.de oder lavia.lin@c-space.eu kontaktieren

EN:

(1) Seminar & Travelogue with Teas from the East Coast of China by Cordula Paetzel, Beimake (in German & English)

Participation fee: : 30 Euro max 25 participants

Time: 10:30-12:30

Description:

Do you want to find out what's currently happening in the world of tea culture in Beijing right now? Have you ever tasted tea from China's northernmost tea-growing region or heard about the "faded" cultivar? Follow Beimake, on a part of her journey from Beijing to Shanghai and experience rare teas from her personal collection and learn exciting news about China's ancient tea culture.

Registration: cordula@beimake.de or contact lavia.lin@c-space.eu

Note: Please RSVP to secure your place, as seating is limited.

(2) Workshop- Vietnamese Lotus Flower Tea Workshop by [Hong Mai Dang](#) (In German & English)

Participation Fee: Donation-based (10 Euro suggested) max 12 participants

Time: 13:00-14:15

Description:

In this tea workshop, you will discover the origin, importance and the process of making one of the most prestigious teas of Vietnam. During the Lotus season from June to August, Hong Mai Dang followed her relatives who are lotus scented tea artisans for generations, in the early mornings, to pick the unbosomed lotus flowers in the ponds around the edges of Hanoi's famous West Lake.

During her East Asian/South East Asian Studies, Mai became passionate about tea. In addition, she is a certified pastry chef who combines tea and pastry in her own tea house concept. Learn more about Mai: www.maiteahouse.com

Registration: hongmaidang@outlook.de or contact lavia.lin@c-space.eu

Note: Please RSVP to secure your place, as seating is limited.

(3) Workshop & Tasting by [Moychay](#) (in English)

Participation Fee: 30 Euro, max 25 participants

Time: 13:00-15:00

Description:

- *Open fire Boiling of the Old 1970s Hubei province tea brick*
- *tasting of the Taiwanese Lao Cha, aged 90s Sheng puer, from the personal collection of Sergey*
- *fresh autumn 2023 harvest Rare Fujian Oolongs.*

We invite you to a two-hour exploration of some of the finest and rarest teas from various regions, including **Old Hubei tea brick**, **Taiwanese Lao Cha**, and **rare oolong varieties** from the personal collection of Sergey Shevelev, founder of Moychay International.

We will explore some fresh Georgian teas that Sergey made himself in September 2023.

He will demonstrate open fire boiling (Zhu Cha) that is an adaptation of the ancient way of tea preparation described in Lu Yui Tea Canon.

Join us to discover the rare, savour the exceptional, and savour the moment.

We look forward to sharing this experience with you!

Registration: club@moychay.nl or contact lavia.lin@c-space.eu

Note: Please RSVP to secure your place, as seating is limited.

Why Tea Culture at C*SPACE?

C*SPACE founders Katja Hellkötter and Jan Siefke have lived and worked in China for over 16 years, where tea culture became part of their daily life and where they fell in love with the Teahouse as a cultural space. They witnessed that tea has the power to bring people together. Tea culture thus became a central element in the identity and organisational culture of C*SPACE. Beyond the above community formats, we also offer tailor made tea culture learning sessions for corporate events or student lectures alike. Since 2021 the “Pop-Up Teahouse Berlin” has been developed as a cultural project, initially supported by the Berlin Senate. In 2022 C*SPACE also acted as a location partner for the “**Berlin Tea Festival**” together with the first Magazine about tea culture in German language “**t-Magazin**”.

Location:

[C*SPACE Berlin gGmbH](#)

Langhansstr. 86 13086 Berlin

Contact:

pop-up-teahouse@c-space.eu

Registration & questions

lavia.lin@c-space.eu