

The Way of Japanese Tea and Sweets Making Demonstration

On Friday, December 6, 2013, the Embassy of Japan in Jamaica and Jamaica Promotions Corporation (JAMPRO) sponsored by the Japan Foundation, hosted “The Way of Japanese Tea and Sweets Making Demonstration” at JAMPRO’s auditorium in Kingston from 5:30pm.

Since there is hardly an opportunity to experience authentic Japanese tea and sweets making in Jamaica, about 50 invited guests were delighted to have Japanese green tea and sweets making. The participants were especially impressed by the beautiful color and presentation of Japanese sweets, saying they learned a lot. The event was featured by the Gleaner (<http://jamaica-gleaner.com/gleaner/20131212/cook/cook5.html>).



(left) (From the left) Tea Master Yoshino Higurashi and Tea Master Yosuke Higurashi
(right) Beautiful three different Japanese sweets



(left) Tea Master Yoshino Higurashi, preparing tea (*Urasenke* Tea School)
(right) Demonstration by the Tea Master Yoshino Higurashi (left) and Mr. Susaki, the Director of Japan Foundation in Mexico on the stage



(left) Participants enjoying the green tea after having Japanese sweets



(right) (From left) Ms. Diane Edwards, President of JAMPRO; Tea Master Yoshino Higurashi; Tea Master Yosuke Higurashi; Tea Master Carolina Contreras Anton; H.E. Mr. Yasuo Takase, Ambassador of Japan to Jamaica; and Mr. Susaki, Director of Japan Foundation in Mexico