
TEA TALK:

NEWS FROM ACQUIRED TASTES TEA COMPANY

Issue 12

Spring 2001

Spring Greetings!

Spring has arrived & it's time to start planning for Mother's Day. Mom's- if there is a tea, teapot or teacozy you'd love to receive, be sure to update your tea registry in the shop. Looking forward to seeing you soon!

~Colleen

What's New?

New Bulk Tea:

New Darjeeling tea- Gopaldhara Estate. An autumn picked tea with round taste & delicate colour. The best leaf grade of all our Darjeeling teas.

Other Teas:

Numi Teas- We introduced this line of teas at our March birthday party. Since then, we've expanded our offerings to include 8 blends, plus an assorted pack: Chinese Breakfast Yunnan, Smoky Tarry Lapsang Souchong, Monkey King Jasmine, Temple of Heaven Gunpowder, Red Mellow Bush Rooibos, Bushmen's Brew Honeybush, Mexican Fields Lemongrass & Simply Mint Moroccan Mint.

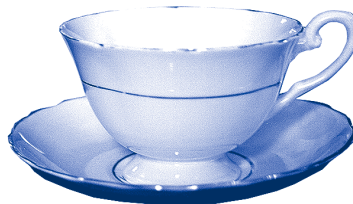
Republic of Tea – A new Dragonwell green tea, & Ti Kuan Yin, an oolong tea. Both are excellent!

Ahmad- We have 2 new teabag flavours- Vanilla & 'Lemon & Lime'.

Swiss Gold Iced Tea Makers

-Iced tea pitchers with removable filters for steeping loose tea.

ACQUIRED TASTES
TEA COMPANY



"Savouring the Good Life"

Don't forget Mother's Day!!

Mother's Day is May 13 & it is one of the busiest times of year in a teashop. Mom's are pretty selfless people, & they don't often treat themselves to exotic specialty teas, or to that teapot they've had their eye on for weeks. So say thank-you to your Mom this year with tea & tea accessories she'll really enjoy.

-We have blended up our popular Mother's blend of tea.

-We have a number of tea-for-one teasetts perfect for her solo teatimes.

-We have jams & scone mixes for making breakfast in bed for Mom.

-We have hundreds of teas your Mom hasn't tasted yet!!

Upcoming Events

Tea Tasting:

Wednesday, August 22, 7 p.m.

Theme: Japanese Tea

In the year 805, the first tea seeds from China were planted in Japan. Since that time, Japan has become one of the most productive tea growing nations, per area of land under cultivation. Tea is not only enjoyed for taste in Japan, an elaborate ceremony surrounding tea has developed and is taught in tea schools. We will taste several different Japanese teas, as well as learn a bit about tea cultivation & tea tradition in Japan.

Cost: \$5/person plus GST, non-refundable & due at the time of registration to guarantee your spot. Cancellations with 24 hrs notice receive credit to attend a future tasting. If you do not wish to reserve in advance, you may phone August 22nd to check availability, & pay at the door if space is available. Attendance is limited, so early registration is recommended.

We're Hiring!

We are looking for a friendly, responsible, tea-loving individual to work in our shop on a part-time basis. If you, or someone you know is interested, let us know!

Mail-Order Mother's Day Gifts

If you & Mom live in different cities, we can ship your gift to her! Visit our website at www.CanadianTea.com, select your gift & our website will automatically calculate your postage charges based on the size of your order, destination & speed of delivery. We can gift wrap on-line orders too!



*"Stands the church clock at ten to three?
And is there honey still for tea?"*

-Rupert Brooke, Heaven

~Question & Answer~

Q. What is a Tea Brick?

A. Since the shop began displaying a tea brick, this has become the question most commonly asked of us. In summary, a tea brick is the perfect gift for the tea drinker who has everything! It is a block of compressed tea, available in either green or black tea, that is lovely to look at, can be prepared as tea, or can be used as a trivet.

It is estimated that the Chinese have been compressing tea for over 1000 years. The bricks were easier to transport than the loose leaf, & the tea retained its quality for a longer period of time- perfect for the tea being produced for trade. Because tea was a very valuable product, the bricks were also used as currency when trading with neighbours.

The front of the tea brick is compressed into an attractive picture. For this reason, some people choose to frame their tea brick. Early North American colonists sometimes displayed framed tea bricks in their homes as decoration, but also as a sign of their affluence.

And yes, tea bricks can actually be enjoyed as tea. Simply shave off about a teaspoon of tea brick into a pot of boiling water & let it steep for a few minutes. Bricks are usually composed of strong China Yunnan black tea, but are also available in green tea. Traditional tea in Tibet is still prepared from a brick.

Feature Tea

~Honeybush Herbal Tea~

Honeybush, like rooibos, is an herb grown in South Africa. Both herbs are gaining attention due to their numerous health benefits, & especially because they are high in anti-oxidants. (Anti-oxidants are compounds that help protect us from damage to body cells that could result in heart disease & certain cancers.) Both black & green teas are also high in anti-oxidants. But unlike regular tea, honeybush & rooibos are caffeine-free.

As you may suspect from the name, honeybush has a naturally occurring sweet taste of honey. Enjoy honeybush alone, or with a dash of sugar, milk or honey. It can be served hot or cold, or added to fruit juices.

Tea & Dessert Pairings

The British Tea Council & the Academy of Food & Wine Service laboured together to produce this important piece of research. Can you guess which tea they matched with which dessert? Warning: Several tastings of teas & desserts may be necessary to successfully complete this quiz!

List of Teas

1. Earl Grey
2. Ceylon
3. English Breakfast
4. Darjeeling
5. Lapsang Souchong
6. Kenyan Tea

List of Desserts

- A. Lemon Tart
- B. Chocolate Cake
- C. Cheese Cake
- D. Lemon Sorbet
- E. Crème Brûlée
- F. Ice Cream

Answers: 1E, 2A, 3F, 4C, 5D, 6B

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