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# TEA TALK:

NEWS FROM ACQUIRED TASTES TEA COMPANY

Issue 15

Summer 2002

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## I'm Back!

Hi! In case you haven't heard, I have a new baby girl named Julia Claire! Julia is showing some interest in tea, but more interest in milk right now. She is currently in a "shouting phase", so she hasn't made many visits to the shop during store hours. However, her proud mom has left a few pictures around for you to see! Hope to see you soon!

~Colleen

## What's New?

### New Bulk Tea:

**New Black Tea: Organic Ceylon-** an organic from the Koslanda estate. We also have a new chai, **Chai Masala**, and **Queen Mary**, a black tea blend that several of you requested. Whittard's **Sticky Toffee** tea is now in bulk. Yum!

**New Green Tea: Moroccan Mint-** Gunpowder green tea with mint.

**New Herbal Tea: Rooibos- Rainbow** Fruit & amaretto flavoured.

### Other Teas:

**Whittards of Chelsea-** Mango Indica

**Murchies-** After a 3 year hiatus, the **Empress Blend** is available again! Also new, is the **Queen Victoria blend**.

**New from the Republic- Republic Red Chai** in concentrate form. Also new, **Republic Chai** teabags and several Rooibos teabag blends.

**Algonquin Teas-** A line of 100% handpicked, organic & ethically wild-crafted herbal teas in teabags.

## ACQUIRED TASTES TEA COMPANY



*"Savouring the Good Life"*

## Sunday Shopping!

We have been listening to your requests, and we have decided to introduce Sunday shopping hours, from **12pm til 4pm**. See the back page for all of our store hours!

## Did you know?..

...that whether you call tea "tea", or "chai" probably depends on which area of China your ancestors bought their tea from?

Ch'a is a Cantonese word for tea. Variations of that word (usually "Chai") were used in many countries, especially those in Asia who imported tea via a land route.

The word "Tea" comes from a Chinese dialect that was spoken at one of China's major International ports. Thus, most European customers who imported their tea via the water, such as the English, French & Germans learned to call the beverage tea, thé or tee.

## Upcoming Events

### Tea Tasting

**Tuesday, Sept.17, 7 p.m.**

**Theme: Tea & Chocolate**

Come help us kick off our new line of chocolates in this tasty way! In collaboration with Chocolates by Cheryl Ann, we will taste tea & chocolate combinations. Questions on both tea & chocolate production will be addressed.

Cost: \$10/person plus GST, non-refundable & due at the time of registration to guarantee your spot. Cancellations with 24hrs notice receive credit to attend a future tasting. If you do not wish to reserve in advance, you may phone the day of the event to check availability, & pay at the door if space is available. Attendance is limited, so early registration is recommended.

## MYSTERY TEA

To celebrate Halloween in a tea-like fashion, we will once again be having a Mystery Tea contest. We will concoct a mystery tea, and the person who comes closest to guessing the ingredients will win a tea prize! Do it for the prize, or do it for the honour! The Mystery tea will arrive in September.

## Feature Tea

### Moroccan Mint Green Tea

Moroccan Mint tea is a blend of Gunpowder tea & mint. Gunpowder is the high-quality green tea produced in China or Taiwan, that is rolled into tight pellets, resembling gunpowder.

Mint beverages have been a long time favourite in Morocco, but this famous concoction was not invented until tea was introduced to Morocco about 150 years ago. The mint and green tea combination is very refreshing in the hot Moroccan weather.

Moroccan Mint tea is usually served in glasses rather than teacups, and is traditionally served with a certain amount of flair. The teapot is held quite a distance from the glass, creating a long arc in the liquid as the tea is poured.



*"Here thou, great Anne, whom three realms obey,  
Dost sometimes counsel take-- and sometimes tea."  
- Alexander Pope, The Rape of the Lock*

## Tea & Royalty

Many blends of tea have been created over the years for different members of the Royal family. Murchie's Queen Victoria blend, for example, was created especially for that popular monarch to enjoy on her visits to Scotland's Balmoral Castle. Special permission must be obtained to name a tea after a Royal.

Certain members of the Royal family can grant Royal Warrants. Warrants allow a company to supply the Royal's household with their product, and use the Royal Arms on their packaging, stating "By appointment to Her Majesty the Queen" etc. Although every package of tea sold by a warrant holder will proudly mention their royal affiliation, the tea actually consumed by a Royal is usually an exclusive blend. The tea served at the famous garden parties held every summer at Buckingham Palace is a blend of Assam & Darjeeling Indian teas. The exact blend is not available for sale, but we do carry one blender's interpretation of this royal tea.

The Queen is said to be a fan of Keemun teas. The Queen Mum was most fond of Earl Grey. The Duchess of York, now the spokeswoman of Wedgewood, is said to like a blend of Earl Grey & Lapsang Souchong for breakfast. She also enjoys Ginger tea & English Breakfast tea. Queen Victoria was apparently not especially fond of tea, but found the beverage much improved by a spot of whisky!

## Cooking with Tea

Courtesy of Algonquin Tea

### ~Wild Organic Sweetfern Rice~

In a medium saucepan over moderate heat, sauté:  
1 Medium Onion, diced  
2 Garlic Cloves, minced (1 Tbsp)  
3 Tbsp Butter  
Sauté until garlic is slightly browned.

Add:

1 Cup of Brown Organic Rice  
1/8 Cup of Canadian Wild Rice  
2 **Sweetfern Tonic Teabags (Algonquin Tea)**  
1/4 Tsp. Cracked Black Pepper  
1/2 Tsp. Salt  
2 1/2 Cups of Water  
1/2 Cup of White Wine  
Bring to a boil, then remove teabags. Simmer covered for 45 – 60 minutes.

Please forward newsletter ideas, address updates, resumés & mail orders to:

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Store Hours: Daily 10 a.m. – 5:30 p.m.

Thursdays 10 a.m. – 8 pm.

Sundays 12pm – 4pm