
TEA TALK:

NEWS FROM ACQUIRED TASTES TEA COMPANY

Issue 3

April 1998

Greetings!

Spring is here & Acquired Tastes' first anniversary has come and gone. The year sure went by quickly! We are proud to have increased our bulk tea selections to over 50 teas & to have located some of the brands most requested by you, such as Tazo, Ty-Phoo and Murchie's. We're looking forward to year #2, and finding even more delicious teas. Looking forward to seeing you soon!

Colleen

What's New?

Blends:

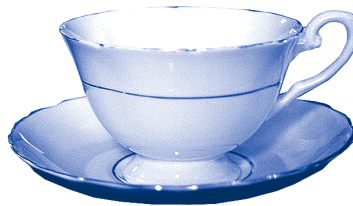
By popular request, we have included Prince of Wales tea in our bulk loose tea list. Prince of Wales is a blend of black Assam tea & Formosa Green tea, lightly flavoured with black currants.

Personal blending is an old tea shop custom that has given us favourites like the Lady Londonderry blend. If you have a personal blend that consists of some of our bulk teas, we can blend it in-store too, and name it after you, of course. The blend can be purchased by others, but the exact ingredients and measures will be kept private and altered to your specifications.

Also New:

- SanAnselmo's Tea Cookies (3 flavours)
- More Tea Cozies!
- New tea storage tins, in a variety of shapes and colours.

ACQUIRED TASTES TEA COMPANY



"Savouring the Good Life"

Mother's Day

Mother's day is one of Acquired Tastes' most important times of year. Tea is a great gift for any Mom, but especially the Mom who has everything. Other gift ideas:

- ◆ Gift baskets of various teas & tea accessories. (sugar tongs, fancy strainers, trivets, napkin rings etc.)
- ◆ A new Teapot or Tea Cozy.
- ◆ Tub Tea or Natural Soaps & Bubble Baths.
- ◆ A hand-painted flower vase.
- ◆ Mother's Day Cards too!

Did you know?...

Herbal tea is not really "tea" at all- it is more properly called a tisane or an infusion. What makes black, oolong, green and white tea "tea", is that it all comes from the tea plant (the *Camellia Sinensis*). Herbal teas contain either herbs, fruits or flowers, or a blend of all three, but do not contain leaves from the *Camellia Sinensis*. Now you know the truth, but don't let it alter your enjoyment of fine teas in any category- they all have a lot to offer.

Upcoming Events

Tea Tastings

Tuesday, May 5, 7 p.m.

Theme: Introductory Tea Tasting : As promised, we are repeating this tasting for those of you who missed it before. We will taste one tea from each of the 4 major tea categories & learn a bit about them. Cost: \$3 per person.

Thursday, June 4, 7 p.m.

Theme: Tea & Health- This is a new tea theme for us. We will taste four teas and herbal infusions believed to be especially healthy. Cost: \$3 per person.

Tuesday, June 23, 7 p.m.

Theme: Tea Around the World- Our apologies to those who wanted to attend this tasting in February, but could not make the rescheduled date, changed after Colleen came down with bronchitis. This theme was quite popular with those who did attend, so we are repeating it & Colleen promises to do her best to be healthy. We'll taste four teas, at a cost of \$3 per person.

Tuesday, July 14, 7 p.m.

Theme: An evening of Blacks & Greens. In order to compare teas within one category, we will sample several green teas in unison, and several black teas in unison, and learn a bit about their differences & similarities. Cost \$5 per person.

As usual, attendance is limited, so please register early to avoid disappointment. Call or register at the store.

Tea Recipes

Blending your Own Teas

Tea blends are very personal. Finding the blend best suited to your own tastes may require some experimentation. The following are some traditional recipes and other quick blends, which require few ingredients, and are easy to make in your home. While it is generally difficult to entirely replicate the taste of a favourite commercial blend, it can be fun to try. You may find that you enjoy your own concoction more because it is blended to suit you especially.

Traditional Blends:

Moroccan Mint: Formosa Gunpowder green tea & Peppermint leaves.

*Try equal proportions to start, and add more mint if you are not completely comfortable with green tea.

Russian Caravan: China Black Tea (Example Keemun) & Lapsang Souchong Tea.

*If you don't have any China Black on hand, nothing prevents you from using any basic black tea, or sometimes even an Oolong tea is used. Go easy on the Lapsang Souchong, unless you really love that smoky taste. Try 3 parts China black to 1 part Lapsang Souchong to start, and adjust according to taste.

Flavoured Blends:

Fruity Blend: Try equal parts of Strawberry & Blueberry tea for a simple, tasty iced tea. Try adding additional berry teas for a Summer Berry blend.

Vanilla Maple: Try blending our Vanilla & Maple bulk teas together. Try equal parts, and adjust according to taste.

Colleen' Recommendation:

Toasty Breakfast: Add equal parts of Keemun & Formosa Oolong for a morning blend so easy to make you can do it with your eyes closed! The result is a medium strong cup with a hint of smoke or toastiness. Good with milk. Yum!

Your imagination is the limit. Use these hints as a starting point, but adjust them depending on your mood and taste! Good luck!



"Tea is drunk to forget the din of the world"

- T'ien Yiheng

Feature Tea

Chai – On the cutting edge of tea

In Mandarin the word for tea is "cha", and tea is called by variations of this word in many different languages. (ch'a, shai, chay, and chai). However, if you purchase a tea labeled as chai, you are more than likely buying an East Indian inspired blend of tea and spices. While there is not a set ingredient list for chai, you can expect spices like cardamon, star anise and ginger, blended with a strong black tea like an Assam. Chai is prepared with milk instead of water, usually in a saucepan, or using an espresso maker's frothing wand, rather than in a regular teapot. The tea is sweetened with either sugar or honey. The result is a thick, rich tea latté that is both sweet and spicy. Variations of the drink are available, such as our Indian Mocha Chai, which adds some chocolate into the equation. Chai's popularity is on the rise, so if you like to try new teas, come in for some chai, and of course a chai recipe, with preparation suggestions.

Please forward newsletter ideas or questions,
as well as mail orders to:

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Thursdays 10 a.m. – 8 p.m.

Closed Sundays