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Greetings from The TEA House Times!

This is our 16th publication of a NovDec issue, where we began in 2003! That makes this our 97th issue in print. And I am still lovin' it! Thanks to everyone who reads *The Tea House Times*, writes for me, advertises with us, or assists with any of the tea programs we are participating in world-wide. What a warm and wonderful industry to be part of! All for the love of tea.

Don't miss the Coffee & Tea Festival, this December in Pennsylvania. See ad on page 19. Use our discount code THOUCETIME for \$10 off online ticket purchase. Open to everyone, this event is fun for the entire family.

For serious business, be sure to register to attend the UC Davis Global Tea Initiative 5th Annual Colloquium, Tea & Wine, January, 2020. Registration opens soon. See ad on back cover (p. 20).

Tea Masters Cup Canada was a huge success and I was thrilled to be one of the judges. What fun! See p. 5.

SALUTATIONS

Our cover image draws me in to that wintry, warm feeling of holding a nice cuppa tea in hand. But, now I am wondering... is it punch? Ha! Quite possibly could be! Have a look at the wonderful recipes and articles inside this issue and I am sure you will agree that tea, no matter what you do with it, definitely delivers a warm cozy feeling this time of year.

My best wishes to you and yours for a very happy, healthy, holiday season and into the New Year too.



All the best,

*Gail
Gastelu*

@WORK

A message from . . .



Founded in 1899, the Tea Association of the USA, Inc. was formed to promote and protect the interests of the tea trade in the United States and is the recognized independent authority on Tea.

Shaping the Future - Together

The Tea Association of the U.S.A., Inc., and the Tea & Herbal Association of Canada just jointly hosted the 10th North American Tea Conference in Miami, Florida.

The conference is a great opportunity for the entire tea supply chain to meet, network, and contemplate what our industry will look like going forward.

We have key challenges to face, particularly as we are in the agricultural sector and vulnerable to changes in climate, global trade restrictions and the vagaries of supply/demand.

Each year we have a Producer/Packer breakfast, providing a forum for members of the tea industry to learn from one another and seek understanding to what is happening across the tea world. This year, we tried to change this from just an information exchange to a meeting with a more dynamic template and actionable outputs.

The almost 100 participants broke up into small discussion groups and identified the key issues of interest to those in the group. They also proposed three solutions to each and then groups reviewed and developed a list of what needed to be overcome to make those solutions viable. The work was engaging, solidifying and enervating and the issues presented were topical and relevant.

Key issues that were identified by the teams were:

- How to Promote Consumer Engagement with our Product
- Issues of Supply & Demand
- Declining Tea Consumption at Retail
- Promoting Business Sustainability
- How to increase product value through sustainability initiatives
- Flight of Labor/Labor issues
- Increasing Demand via consumer education

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While many of these questions may not be new, what is refreshing is that we provided a setting to articulate the issues, propose solutions and begin the process of creating a roadmap to success.

The documents generated will be shared with our members and participants and will hopefully serve as a basis for discussion in corporate, national and international forums on tea.

As Steve Jobs often stated,

"Have passion for what you do and be persistent."

These life lessons were certainly on display during our North American Tea Conference!

A handwritten signature in blue ink, appearing to read "Peter F. Goggi".

Peter F. Goggi, President
Tea Association of
the U.S.A., Inc.
TeaUSA.org



DrinkTeaCampaign.com



A message from . . .



Tea and Herbal Association of Canada
Association du Thé et des Tisanes du Canada

Inspired by Tea

On September 22nd and 23rd, the Tea and Herbal Association of Canada hosted Canada's first Tea Masters Cup. I've talked to you about the event in previous issues and told you all about its beginnings and concept. But none of that prepared even me for the extraordinary two days we spent with some beautiful tea people.



When I build something in my mind, I have a very clear vision of what I want it to be, how I want it to look and how I want it to be executed. And nothing is more satisfying than watching that come to life before your eyes. What I wasn't prepared for however were the overwhelming emotions. Yes, they may have been partially due to exhaustion. But the truth is that they were from watching seven tea professionals compete in our first category, Tea Preparation; and three more in our second category, Tea Mixology.

These competitors brought with them their stories, their passion and their remarkable attention to detail. We watched tea being roasted in front of us, tea brewed cold in five minutes without ever touching hot water and a preparation that involved alchemy of brewing tea in various water types and teapot materials in order to blend the perfect combination. Simply put...wow.

But even more than being enamoured by what I was served, I was beguiled by each and every competitor. The camaraderie between them and the true love they showed of tea was a beautiful reminder of why we all do what we do. It was a refreshing reminder that inspired us all to simply find the LOVE in tea.

*Winners: Kate Kendall (Tea Preparation)
Jean Francois Desaulniers (Tea Mixology)*

Shabnam Weber
President
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Fireside Tea with Friends

by Karen Donnelly,
Certified TAC Tea Sommelier Professional

Winter entertaining conjures up visions of crackling fires, clinking glasses, warm spices – and good friends. Infuse your next celebration with the goodness of tea. (Continued: see punch recipe on page 19.)

Caramelized Onion & Stilton Cheese Tart

A rich savory made of caramelized onions infused with Keemun tea (rich, fruity black tea from China). Try one from SVTea.com

Pastry Shell

1 cup unbleached flour
6 Tbsp. butter
½ cup finely chopped walnuts
2 Tbsp. brown sugar
2-4 Tbsp. ice water

Preheat oven to 400 degrees. Place flour in bowl and cut in butter with pastry cutter. Add walnuts and sugar, stirring well. Fold in 2 Tbsp. of ice water and add more water, if necessary, to form firm dough. Roll out dough to line a 9" fluted tart pan with removable bottom. Trim edges and chill while making the filling.

Tart Filling

2 Tbsp. butter
2 large Spanish or yellow onions, cut in half, then cut in thin slices
1 Tbsp. granulated sugar
¾ c. Keemun tea (2 level tsp. tea steeped in 1 cup boiling water for 5 minutes and strained.)
1 Tbsp. fresh chopped thyme or 1 tsp. dried thyme
Fresh ground pepper to taste
4 oz. Stilton cheese (or favorite blue cheese)

In a large, heavy skillet melt butter over medium heat. Add onions and sugar. Stirring frequently, sauté 15-20 minutes or until the onions are golden brown and caramelizing. Stir in steeped tea. Reduce heat; simmer uncovered, for 5-7 minutes or until liquid has evaporated. Keep stirring so that the onions don't stick and burn. Add thyme. Remove from heat and add fresh ground pepper to taste. Let cool. - - Add onions to chilled tart shell, spreading evenly over bottom. Crumble Stilton cheese over the onions. Bake for 20-25 minutes until crust is golden and cheese bubbling. Cut into 10 slices. May be served at room temperature.

Aunt Charlotte's Gingerbread Scones

A very old recipe with its sweetness coming from molasses and soaked currants. An Assam tea or a Masala Chai is a good go-to choice for this, or try American Chai from The Cozy Tea Cart (thecozyteacart.com); it has orange peel for additional flavor.

2-1/2 cups unbleached flour
1 tsp. baking powder
½ tsp. baking soda
1 tsp. ground cinnamon
½ tsp. ground ginger
¼ tsp. ground allspice
¼ tsp. ground nutmeg
½ cup (1 stick) butter

½ cup Zante currants soaked in a cup of prepared hot tea for about 20 minutes to plump
1/3 cup molasses
¾ cup whipping (heavy) cream

Preheat oven to 425 degrees. Mix dry ingredients well. Cut in butter with a pastry blender until mixture resembles coarse meal. Stir in currants. Add molasses and cream, stirring just until dry ingredients are moistened. Turn dough out onto a lightly floured surface and knead a few times, not overworking the dough. Roll dough to ½" thickness and cut with a 2" biscuit cutter. Place on parchment covered baking sheet. Bake for 8 to 10 minutes until lightly brown. Serve with Lemon Butter.

Lemon Butter

¼ cup butter
¼ cup sifted powdered sugar
1 tsp. grated lemon rind
1 Tbsp. lemon juice

Combine all ingredients stirring until blended. Makes ¼ cup.



Karen Donnelly is a certified Tea Association of Canada Tea Sommelier Professional and has been an afternoon tea event planner, speaker and teacher for over 20 years. She is the owner of Greenhalgh Tea and manager of the Orchard Tea Room at Rose Hip Barn, Thornton, PA. See GreenhalghTea.com

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Holly & Ivy Celebration

by Kim Hendrickson

OCCASION

THE HOLLY and THE IVY Song Lyrics

*The holly and the ivy,
When they are both full grown,
Of all trees that are in the wood,
The holly bears the crown.*

*O, the rising of the sun,
And the running of the deer
The playing of the merry organ,
Sweet singing in the choir...*



Long before the Victorians started to use decorated pine trees to celebrate the Christmas season, holly and ivy had been used as decorations to celebrate Saturnalia (mid winter celebration of feasting and gift-giving) since pagan times. Holly tree has always represented eternal life because it could be grown in the winter when others died. Ivy seems to grow everywhere once planted and remains strong and green late into the cold season.

Nowadays, the holly image, ivy greenery and mistletoe are standard images for all decorations the minute Thanksgiving/fall decorations are taken down (and sometimes long before!) but this holiday season keep the vintage meaning and simple but elegant use of these leaves to make your gathering unique in its simplicity. Add a few of these ideas to add more leafy green to your next party season.

- * Decorate the table with bottles filled with sprigs of greenery and water and topped with candles.
- * Large ivy leaves and/or holly leaves flattened can be the actual invitations. Metallic felt pens will spell out the details of your party. Use the same idea for place cards—both ivy leaves and holly flatten easily.
- * Decorate the table top (even the back of chairs) with ivy vines or clusters of ivy ties with ribbons. All can be made in advance as both greens hold up well indoors.
- * Both holly and/or ivy can be tacked to a tall Styrofoam cone. Attach decorative balls or ornaments randomly; then give each guest one as they leave.
- * Choose traditional folk Christmas songs to play as background music and DON'T forget The Holly and the Ivy song.

- * Serve a mulled cider, claret cup, or spiced tea as beverages.
- * Use the leaf image as a shape for finger sandwiches; cutters are available online and you could request green tinted bread from a local bakery for your sandwiches. Just remember to ask them to slice it lengthwise.
- * Marzipan, tinted, can be easily molded into holly leaves and berries to add an edible and traditional sweet to your dessert plate.
- * Crown a Holly King at your party. Celtic mythology chose a king to “govern” from summer to mid-winter solstice when the Oak King took over.
- * Play charades when the meal is done. It was a Victorian favorite.

*“But like ivy, we grow where there is room for us.”
Miranda Joy*

“Have a holly, jolly Christmas!”

Kim Hendrickson, author of the *Tastefully Small* cookbook series, has been teaching for nearly twenty years. A regular instructor at the John C. Campbell Folk School, she is a frequent speaker at culinary events throughout the U.S. She has catered for The Travel Channel's Bizarre Food Show, the New York Metropolitan Opera, the Penguin Repertory Theater and TV's "Slangman", David Burke. Kim's book, "Finger Sandwiches", is the only one of its kind, dedicated exclusively to a celebration of unique and flavorful tea sandwiches, and her "Savory Bites" and "Dessert Canapes" books help round out the *Tastefully Small* series to make any gathering both fun and delicious. Please visit SalviaPress.net See also: <http://kim.theteahousetimes.com>



December Tea Traditions by Gail Henderson



Annual Boston Tea Party Reenactment.

Photo Credit: Michael Blanchard Photography.

This year I discovered two ways to celebrate tea in December that happen to date back to colonial times but can still be experienced. One happens when Boston Tea Party Ships & Museum once again re-enacts the famous December 16, 1773 Boston Tea Party, when an equivalent of \$1.5 million dollars' worth of tea was dumped by colonists into the Harbor. Actors in costume perform fiery debates at the Old South Meeting House to a crowd of onlookers before traveling a few blocks to the harbor to board the replicated ship and commence dumping tea. (You can participate by sending your own "old" tea to the Boston Tea Party Ships & Museum.) See BostonTeaPartyShip.com for information.

Or better yet, visit the Museum any time to re-enact this event daily and hoist a tea chest overboard for fun! Next enter Abigail's Tea Room and taste the five authentically recreated teas that were actually dumped! That's right—Elmwood Inn Fine Teas supplies this unique museum with "the five teas that launched a revolution." Sample the three black teas: Bohea, Congou, and smoky Souchong, plus two green teas: Singlo and Hyson (the favorite of George Washington and Thomas Jefferson). What a fun way to drink some history with your tea!

Another December tradition that can be celebrated with tea revolves around an old English rhyme first published in 1780: "The Twelve Days of Christmas," now a carol sung to French music.

This year Simpson and Vail (svtea.com) has provided us with an amazing choice of flavored holiday teas in a decorative tea box that are to be drunk Dec. 25-January 5th. The centuries' old carol involves gift-giving and now there are 12 packets of tea for sharing with friends or neighbors each day from Christmas to Epiphany.



Indulge your taste buds with Candy Cane, Blueberry Cinnamon Crumble, Roasted Chestnut or Sugar Plum Fairy—all rooibos teas, Almond Sugar Cookie, Crème Brulee or Gingerbread Black teas and Figgy Pudding green tea plus others. Yum! And just think of the calories you will save by drinking your dessert!

So whether you shout on December 16th from your living room or from the balcony of Boston's Old South as did one colonist, "Boston Harbor- a tea pot tonight!" or generously give gifts of tea samples to your neighbors on the days following Christmas or Hanukkah, these two time-honored traditions could easily become yours also.

Happy holidays and a hearty good cuppa to ye!



Gail Henderson connects people through her business - Love Your Neighborhood.

She lives in Palmetto, Florida. Gail makes memories with her grandchildren and helps others make memories by giving away tea resources and information. Visit her website to learn more: LoveYourNeighborhood.com Or call 813-928-1166 for information and help. Photo credit: Martha DeWeese

Your Manners Matter® Minute with Cynthia Grosso

This is a global movement no matter what part of the globe you are in. Whether you are setting for a dinner or high tea, engage with your family by being present, instilling value and building relationships.

Etiquette Tip: Set the Table Sunday



As we come into this holiday season, when we spend time celebrating the season with family and friends, it is a great time to keep traditions and maybe for some, to start some new ones.

When I was growing up if you asked me where the heart of our home was, I would have said our kitchen table. It was a place, where there were a lot of conversations, laughter, tears, decisions made, etc. I believe through these moments, realized or not, our family values were conveyed to us. It was a place where my family gathered pretty much every day to do life together.

Actually, throughout history, the dining table has always been a place for people to bond. People could have eaten anywhere, but they created the table to bond with others around the pleasure of dining. Being respectful by using table manners was a part of that event.

For some of us today, I think we have lost the understanding of how important dining together is to the health and well being of our families.

Studies show that when children dine with their families, they have less depression. Studies also indicate that children who know their identity, i.e., who they are, also have less depression and additional issues. I believe it is all connected.

Even the lessons we learn at the table help us throughout our lives. For example, when you teach your child to hold the fork correctly you are not just teaching the action of holding the fork, but rather you are teaching the attitude of self-respect and confidence. You are not teaching what to do, you are teaching how to be...it is much bigger!

I encourage us to set the stage, by setting the table for time to bond with our families. To show them they are of value by declaring it a cell free zone and spending this time in personal space and not in cyberspace. Whether we set a formal fun place setting using our good china or plastic plates, we show that everyone has a place at the table to connect, be present, feel valued and belong.



Editor's note: Alongside the multi-cultural experience of tea, many tea lovers travel the world - to tea growing countries and to those places where tea is experienced in special ways. Updates to this wonderful feature page for manners, etiquette, and international protocol will help you in every situation around the world. Enjoy!

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Cynthia Grosso is Founder of The Charleston School of Protocol and Etiquette. The Charleston School of Protocol and Etiquette specializes in helping people handle life's events and changes with style, polish and confidence. The Charleston School of Protocol and Etiquette teaches the skill of confidence to eliminate personal and professional barriers and live an extraordinary life.



Christmas in July

The Rowdy Red Hatters, led by Hatter of the Year 2017, Queen Sue Nicholson of Ohio, USA, held a “Christmas in July” event – because the holiday cheer is just too much fun to only celebrate once a year!



Hatters from all over the country and parts of Canada gathered together for the Christmas-themed festivities, dressed in their holiday best with a red hat twist, of course! Other Hatters of the Year, Linda Theriot (2011) and Marcy LaSalle (2018), made an appearance and brought a special sparkle to the event.

The attendees enjoyed a delicious holiday meal, decorated Christmas trees with themes that represented those at the event, and enjoyed a performance from the Red Hat Society’s Glee Club! Many also came dressed to impress in their holiday costumes, which brought smiles to everyone around them. A truly fun and festive time was had by all!



Hatters of the Year: Linda Theriot (2011), Sue Nicholson (2017), and Marcy LaSalle (2018)



If you like feeling festive and celebrating fun all year round, we’d love to invite you to join the Red Hat Society! There are women all around the world who would love to get to know you! Visit RedHatSociety.com to join today!



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IN GOOD TASTE

A Moment in the Life of a Tea Taster, Part II by Birendra “Jopy” Perera

The first step is to see that the teas are visually appealing – Is the leaf size visually understood? Is it too big? Is it too small? Is it just right? Of course this all depends on what you look for depending on the requirement. If one is simply looking for a tea bag filler – Broken Orange Pekoe Fannings (BOPF), Dust, Pekoe Fannings (PF), or something slightly larger to fill their tea pot – Flowery Broken Orange Pekoe (FBOP) or perhaps something even larger – Orange Pekoe (OP) or an Orange Pekoe A (OPA), it must be identified at this point. The sense of sight has to be engaged right at the start in order to establish the visual guidelines expected of specific grades by size of leaf. This leaf size has to then be associated with the hue of the cup – the colour can tell a taster a lot about depth, weight of the tea upon the tongue – the mouth feel and the density of the liquid. All of this will begin to help the taster have an advantage in his next assessment and association – the smell of the tea about to be tasted.

Once the visual is understood, the senses of smell and taste have to follow through – each grade has its own distinct smell and taste, and again each of these grades will vary from region to region or even origin to origin in strength, colour, robustness, depth and collectively in taste. Aroma, strength and hue have an interesting play together inside your mouth, for before the taste hits your tongue it has stirred your sense of smell to associate the sip you are about to have.

But not before you have engaged your sense of smell. Inhaling deeply you realize there are so many tones and layers of taste involved with what is about to pass through your lips – sweet, bitter, sour, salty fresh, sharp, round – all there, but which one will first be decided by your nose? Though your mind knows it at this point, you still haven’t made your decision because your tongue will make the correct decision and give its seal of approval.

Each sip is drawn in at speed to spray the tea through your lips onto your upper palate and to swirl onto your tongue with as much oxygen as you can draw in with your action of



sipping in order to alleviate the taste and to maximize the effect it will have on your taste buds and all your senses associated with taste to result in one final decision – your choice. All of this action is completed in a mere few seconds and the once hot tea that went into your mouth will now depart from your lips and into a spittoon as cold water. In that instant you have decided on many things all at once, using so many senses all at once.

If the tea is good – all of this will bring a smile to your face, and a sense of happiness as you give the tea your seal of approval and decide the fate of the tea – price, demand and a decision on if you want this for your blend or not.

Centuries of evolution, decades of training and hours of work – all rolled into one in the meticulous search for the perfect cup – a moment in the life of a tea taster.



Birendra Perera grew up in a family business through which he engrained or “infused” himself in the art of selecting and tasting the finest teas of Sri Lanka. As a director of Mlesna Group, Birendra leads the marketing and export of tea; actively participates in the procurement of tea at public auctions; procures unique flavours and ingredients; and expertly carries out daily tea tasting and blending activities ensuring all Mlesna products match their tagline, “Naturally the best!” Birendra has worked with major universities; is a regular presenter; and works closely with the Colombo Tea Traders Association and the Sri Lanka Tea Board on promotion, authenticity and the global marketing of Pure Ceylon Tea from Sri Lanka. MlesnaTeas.com

TheTeaHouseTimes.com | 12 | *November/December 2019*



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This Savannah Bed and Breakfast is chosen year after year as Savannah's Most Romantic Inn by Savannahians with selective taste. Get away to premier historic Savannah hotel luxury lodging; 16 beautiful guest rooms, Victorian furnishings, elevator, modern amenities, delicious full southern breakfasts served in the elegant mansion or in the lovely courtyard garden, high tea with delectable homemade delights, exclusive hotel bar, private courtyard garden, accommodating staff and incomparable privacy.



Tea is Fit For Royalty at Ballastone. Their formal High Tea hour is held daily from 4 p.m. to 5 p.m. It's served in the Tea Room and can be a social endeavor or a private dining experience.

Whether you choose to spend this hour outdoors or inside at a table for two, you may enjoy various finger foods made in-house. Help yourself to Southern staples like pimento cheese and tomato sandwiches and tomato, bacon, and basil sandwiches. Or, indulge in miniature red velvet cakes and tart lemon bars if you have more of a sweet tooth.

Tea Package availability is based on house occupancy.

Enjoy afternoon tea service in the Southern splendor that is Ballastone. The afternoon tea consists of tasty delights including finger sandwiches, sweets and scones with Devonshire cream, all created in house by talented chefs. And, at Ballastone, they only serve the finest in teas – Harney and Sons, with a variety of flavors.

Visit Ballastone.com for more information.



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Innkeepers who choose membership in PAII are committed to high standards of hospitality through continuing education on management, marketing, and exceeding guest expectations. PAII's membership includes hundreds of innkeepers in the US, and is seasoned with innkeepers outside of the US borders. PAII is delighted to acquaint *The Tea House Times* readers with the historic mansions, rustic lodges, intimate cottages, contemporary inns, and more, with innkeepers that offer tea service. To discover more about PAII, visit <http://www.paii.org>

TEA IS POETRY POURED

By Susan Patterson aka Earlene Grey

Hello there! Happy winter season to each of you. May your tea warm you and your scones fill you.

In the prior column of 'Tea is Poetry Poured', we strayed from the subject of tea a bit, and talked about the variety in human personalities. Through a very useful tool in the study of human nature, the Myers-Briggs Personality Type Indicator, we can understand how humans approach the world, gather information, make decisions, and organize their world. Understand however, these differences are only preferences. People can choose to be organized or not; outgoing or not; and so on. Last issue we discussed the difference between extroverts (God love them.) and introverts (God help them.) This issue we will talk about the two main differences in how humans gather information, either through sensing or through intuition.

Some people gather information through their five senses. What they touch, see, hear, taste and smell is what they believe. Their understanding of the world is created from those senses. This group of humans is called Sensors. Other people trust that sixth sense we have. They do not necessarily know why they know something, they just do. Further, the Intuitives as they are called, often make a decision and then use their senses to justify the choice. A pretty cheeky way to operate I would say, but that's me. I don't know why I'm right, I just know I am. Ah, the vanity we intuitive poets sometimes have! But I'm certainly not right all the time! Just ask my husband, James.

Well, of course both ways of gathering information are important. We do not always use just one method of gathering information or learning. Nor should we. What we surely must do however is to give people space to learn in his or her unique way. If someone you know is struggling with an understanding, maybe he or she needs the information presented in a different way. We are all a complex organism with combinations of preferences of how to be human. We all struggle with understanding at times.

Now, I think I hear my husband making tea! And, by golly, I can smell the type. Oh, I bet it is my favorite, Yunnan! How delicious! I'm off to see if I'm right.

Happy tea times from your poet in Oregon. Susan Patterson



One Source (Variations From One Root)

Tea comes in many variations,
And so do we.
We naively think
There are many different kinds.
There are not.

Assam, Oolong, Earl Grey, English Breakfast,
Asian, Negroid, Hispanic,
Mongol, Caucasian.
Tea comes from one plant. One root.
And so do we.

We think, "Oh, this is a different tea."
It is not.
Just grown in a different place.
Just brought up differently.

Let us then not forego
The enjoyment of our own
Human variations,
Sometimes grown in a different place,
Brought up differently.
Variations from one root.

Susan Patterson



Susan Patterson is an unexpected author. She did not put writing into her life's plan. However, after a demanding and busy career in business, much to her surprise, poetry came to her. Ms. Patterson is an author of the heart and writer for the soul. Her work, it has been said, is so sharp, so intricate; it is like a Fabergé egg. Ms. Patterson's worldwide audience declares her writing to be in the top caliber of modern poets. Her work, which ranges from humorous to thoughtfully intelligent, is always quietly compelling. Please visit EarleneGrey.com See also: <http://susan.theteahousetimes.com>



FEATURED TEA SERVICE

The Lowell Hotel

28 East 63rd Street, New York, NY

This Fall (Oct. 2 – Nov. 10, Wed.-Sun. 2-6), The Pembroke Room at The Lowell Hotel debuted its Gentlemen’s Tea; the combination of a pleasing afternoon tea with a tasting of whiskey or port, all enjoyed as they were meant to be, leisurely and thoughtfully. A unique twist on the traditional tea service, gentlemen (and ladies) indulged in one of the suggested teas from Dammann Frères – Assam Doomni T.G.F.O.P, Lapsang Souchong or Vanille, accompanied by a carefully selected whiskey or port. Sandwiches and sweets complemented the featured beverages.

The Classic Pembroke Tea includes a seasonal selection of English tea sandwich, homemade traditional scones, and sweets. The Gentleman’s Tea includes an added tasting of Whiskey or Port. The Imperial Tea includes champagne and optional caviar. Tea sandwich and scone selections vary with each tea service. Grand Cru Teas include a premium Darjeeling, a Himalayan first flush, or an Assam tea. Black tea selections offer a mix of traditional to flavored and even smoky teas. Green teas include a variety of green tea blends and a lovely scented jasmine tea as well. For those watching their caffeine intake, several herbal or fruit infusions are available to choose from including chamomile, lemon verbena, rooibos, and peppermint.

In preparation of the holidays, The Lowell’s Holiday Tea will not disappoint if you fancy a cup of holiday themed tea. Served from Nov. 20 to Jan 12, 2020 (Wed.-Sun. from 2-6), the Pembroke Room will be decorated in the season’s finest with holiday trimmings and views of wintry New York City from the terrace.

Savor the crème de la crème from Dammann Frères like the Noir Parfume Black Tea, a fragrant blend of orange peels, caramel and a hint of maraschino cherry, or a Vert Parfume Green Tea with hints of the season like cinnamon, vanilla, apple and ginger. The delightful “Tisane de Noel” is the ideal decaffeinated option, featuring notes of cinnamon, cocoa, pink peppercorn and a hint of ginger and pepper to warm you up from the blistery winter winds.

As a special limited offer during the month of December (beginning Dec. 16), afternoon tea will also be available on Mondays and Tuesdays.

Learn more at LowellHotel.com





James Norwood Pratt



Image: Tarzhanova/Shutterstock.com

Courtney Fong emailed my tix to this weekend's (Sat/Sun 19/20 Oct) San Francisco Tea Festival. (A separate \$25 ticket is required for each day--good thing mine are "comp'ed" so I can afford a visit with Courtney's parents, founders/owners of Imperial Tea Court, America's first traditional Chinese tea house.) This year the festival is being held in our venerable (1915) Palace of Fine Arts to accommodate more people. At least 3,500 attended the Northwest Tea Festival in Seattle the last weekend in September. Beautiful sunshine and \$15 two-day tickets contributed to a super-successful show for all 60 participating tea concerns. Bruce and Shelley Richardson sold out of many Elmwood Inn Fine Teas the first day. Bruce's class this year was on Bourbon and tea tasting, I compared the histories of tea and wine, Kevin Gascoyne of Montreal's Camellia Sinensis reprised his stellar Rare Tea Experience class, to name a few from the amazing line-up of presentations. By the time you read this our tea gang will have descended on Chicago for its first ever International Tea Festival Nov. 1/2/3. Nicole Burriss, god-mother of the Kansas City festival, is our Chicago organizer and impresario so everybody can expect great things. Each festival lifts up hearts by the thousands, seems like.

Immediately after the NW Tea Fest Valerie and I slipped away for a few days of R-and-R with fellow Tea-istas. Helga and Nigel Melican, who have just moved from England to Ireland to escape Brexit, were with us. (Nigel, internationally renowned tea scientist and consultant, is always reminding us that even one tea plant in a flower pot entitles you to membership in the US League of Tea Growers!) Also with us was Caroline Cahane, freshly retired from the store in Chapel Hill, NC, where for years she retailed more fine tea than anybody else in America,

Doug Livingston and Julee Rosanoff were our leaders, having just presided over the 12th consecutive Northwest Tea Festival they helped found. We settled into a comfortable house on the shore of Puget Sound and did nothing but read, sleep, eat, drink and talk tea together. I am a far better fellow for the times spent with these friends.

In September we took a vacation FROM tea, visiting Valerie's family in the county of Norfolk, England. All of them seemed to be addicts of PG Tips and consider it good tea if stewed and dosed with plenty of milk and sugar. We concluded the reason is the hardness of Norfolk water which destroys tea aroma and flavor. We could hardly tell Darjeeling and Ceylon apart--no wonder the locals took no interest. For whatever it's worth, Twinings has now overtaken PG Tips as the UK's most popular tea brand and Mariage Freres has now opened a branch in London, where we took no tea but drank brown British ale. On a flying visit to Paris we did stop for tea with friends at the Grand Mosque---delicious North African mint tea the only way China's Gunpowder green is fit to drink. Back home again in San Francisco, tea never tasted better to us--thank God the municipal water supply is Sierra Mountain snow-melt! One evening it was even prepared for us by the champion US tea maker, JoJo, proprietor of JoJo's Teas in Miami. He was passing through en route to the Tea Making World's Finals competition in Beijing and the tea he made us was Mike Harney's newest discovery-- yellow Tie Guan Yin or Huang Guan Yin: Unforgettable! There's no end of teas to try, even after all these millennia of Tea Society.

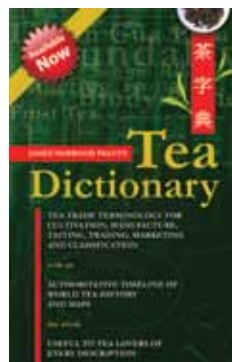


*James Norwood Pratt
is acknowledged as America's Tea Sage.
He is an award winning author and authority on tea.*

Please visit
JamesNorwoodPratt.com for Norwood's schedule of
appearances and to purchase his books.

****Do you have input or a question for Norwood?**
Send your question to info@theteahousetimes.com

*Find more of James Norwood Pratt's work at
TeaCourse.com where learning never ends.*



PUNCH IT UP

by Linda Villano, SerendipiTea

'Tis the Season of parties and festivities ~ Including an historic punch recipe at your next gathering would be a great way to cheer guests while introducing a bit of tea lore. The punch bowl, like a communal watering hole, attracts a crowd without fail. It becomes the holiday centerpiece. Who can resist the big, shiny vessel filled with colorful liquid and those adorable little cups?

A bit of sleuthing reveals that the word punch might be derived from the Hindi word paanch (from Sanskrit pāñcan) meaning five. Also the name of a traditional Indian drink, punch was originally made with five ingredients: tea, arrack, sugar, lemons, water (some references include spices). Arrack was a Hindi umbrella term for distilled spirits.

According to author John Ayto, "another possible origin of the word could reference the vessel that held the potent potion....In the seventeenth century the word would have been pronounced not as now to rhyme with lunch but with a short 'oo' sound, 'poonch', and this is not really consistent with a borrowing from Hindi panch; so it has been speculated that it is short for puncheon, a large cask from which the drink might have been served. The classic simplicity of the original type did not survive long; an assortment of variations was soon dreamed up, including punch made with tea, with milk (this enjoyed a wave of popularity in the early eighteenth century), and without any alcohol." ~*An A to Z of Food and Drink*, [Oxford University Press: Oxford] 2002 (p.272-3).

The English created their own version of the puncheon. An early rendition, quite fashionable in the late 1600's to early 1700's, was called a Monteith (a term for a fashionable man who sported a scalloped coat). The scalloped edges of the bowl allowed for easy resting of the ladle and wine glasses which were placed cup part facing inwards, stem and foot out ~ no doubt for the easy taking of eager participants.



Pewter Monteith England; 1725-75
(Museum purchase with funds provided by Henry Francis du Pont 1959.4.2);
CREDIT: Winterthur Museum, Garden & Library Collection

As with tea, sugar, spices and other goodies we enjoy today in the West, punch was first brought to England by sailors and officers of the British East India Company in the early 17th century and it wasn't too long before variations of the perfect party potion was being enjoyed in Europe and eventually North America.

Silver Bowl

CREDIT:
The Metropolitan Museum
of Art Collection.

Punch bowl, ca. 1751 New York City Silver; Overall 4 3/8 x 9 15/16 in. (11.1 x 25.2 cm) Inscription: This, Plate Won By a Horse, CalD, OLD Tenor Belonging To Lewis Moris, Junr, Octobr, Ye, 11, 1751 [engraved image of horse and jockey]

Continued on page 18.



This topic is continued in greater detail including additional resources and information at TeaCourse.com



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See also <http://linda.theteahousetimes.com>

Photo Credits: SerendipiTea



CONNOISSEUR

PUNCH IT UP

by Linda Villano, Continued

“Rum, the most popular distilled liquor during Colonial American times, was one of the main ingredients in what one writer of the day described as ‘a very good, pleasant and healthful drink, punch’. A popular beverage, punch was considered as genteel as imported tea. It was routinely served at every conceivable tavern event from political gatherings to the meetings of men’s clubs, before and after a meal, or during an evening’s activities...punch was a combination of then luxurious ingredients. The drink was made using the rinds and juice of imported lemons, limes, and even oranges, commonly mixed with rum, and white or brown sugar. In some taverns, customers paid extra for the inclusion of sugar and fruit in their drinks. Lime punch was the most popular version of the drink, and the beverage was aptly described as sour punch....Punch was also made with eggs and milk... Like some other beverages, punch was served warm and sold in taverns by the bowl. A quart of the mix would fill about half a large punch bowl. Tavern inventories indicate that both delft...and china...punch bowls, in large and small sizes, were used. Since delft was widely available and inexpensive, most tavern keepers kept only a modest supply of punch bowls on hand...That punch had a special place in the tavern is also evident from the number of silver punch strainers, punch ladles, punch spoons, and even in one case, silver punch bowls found among the stocks of taverns in centers like New York, Boston, Charlestown, Philadelphia, and Williamsburg. With those exceptions, silver rarely appears in 18th-century tavern inventories.” ---*Early American Taverns: For the Entertainment of Friends and Strangers*, Kym S. Rice [Regnery Gateway:Chicago] 1983 (p. 94-95)



Punch Bowl: John Wilkes

CREDIT:

Colonial Williamsburg Museum Masterworks Collection
For more information: emuseum.history.org

Tea Punch

Make a pint and a half of very strong tea in the usual manner; strain it, and pour it boiling on one pound and a half of loaf sugar. Add half a pint of very rich cream, and then stir in gradually a bottle of claret or of champagne. You may heat it to the boiling point, and serve it so, or you may send it round entirely cold, in glass cups.”
Source: *Kentucky Housewife*, Lettice Bryan, 1839 edition (p. 407)



Gillray, Anacreonticks in full Song, 1801, courtesy Library of Congress Prints and Photographs Division Washington, D.C. 20540 USA.

Located between the Schuylkill and Delaware rivers, Schuylkill (now Pennsylvania) was at one time its own colony and later a sovereign state. The colony was a die-hard fishing community where all local activities took place at a club which was aptly named The Schuylkill Fishing Company. Still in existence, it is arguably the oldest organized club in the English-speaking part of the world. The first recipe for Fish House Punch dates back to 1732 and has over time seen many variations. The following, dated 1893, is from a book entitled *Beverages and Sandwiches For Your Husband's Friends by One Who Knows* (according to *Vintage Spirits and Forgotten Cocktails*, by Ted Haigh).

FISH HOUSE PUNCH

2 quarts Jamaica rum
1 quart brandy
1/2 pint peach brandy
1/2 pint Maraschino liqueur
1 quart fresh-brewed green tea
1 pint fresh lemon juice
1 pound sugar



Stir ingredients together in a large pot with a lid. Let brew (they advise for 2 days). When ready, pour over ice in a punch bowl and stir in a bottle of Champagne.

Charles Dickens is known to have prepared punch for his guests regularly. How appropriate, as he and *A Christmas Carol* are synonymous with this time of year. One would be hard-pressed to find a single individual with Western world roots who isn't acquainted with Tiny Tim and Scrooge. (IMAGE: *Scrooge serving steaming Punch by John Leech for the 1843 edition of A Christmas Carol*)

**Happy Holiday Season Folks!
May all your days be Merry and Bright.**

CUISINE, Continued from page 6.

Celebration Tea Punch

A very good tea punch recipe that makes 38 six ounce servings and is non-alcoholic, making it a thoughtful addition to any celebration. This one is perfect for the old-fashioned punch bowl to show off the slices of oranges & lemons, dotted with fresh sprigs of mint. For good quality and flavor and the ease of using teabags, try Earl Grey and Peppermint Herbal Tea from Bigelow (bigelowtea.com) for punch.

Based on a recipe in *Enchanted Evenings*
by John Hadamuscin, 1990

- 4 cups strong brewed Earl Grey tea, cooled
- 4 cups brewed mint tea, cooled
- 1 quart pineapple juice
- 1 quart orange juice
- 1 quart apple juice
- Juice of 2 lemons
- 2 liters ginger ale
- Orange & lemon slices
- Fresh Mint

Blend teas and juices, adding the ginger ale just before serving. Float lemon + orange slices and garnish with fresh mint.



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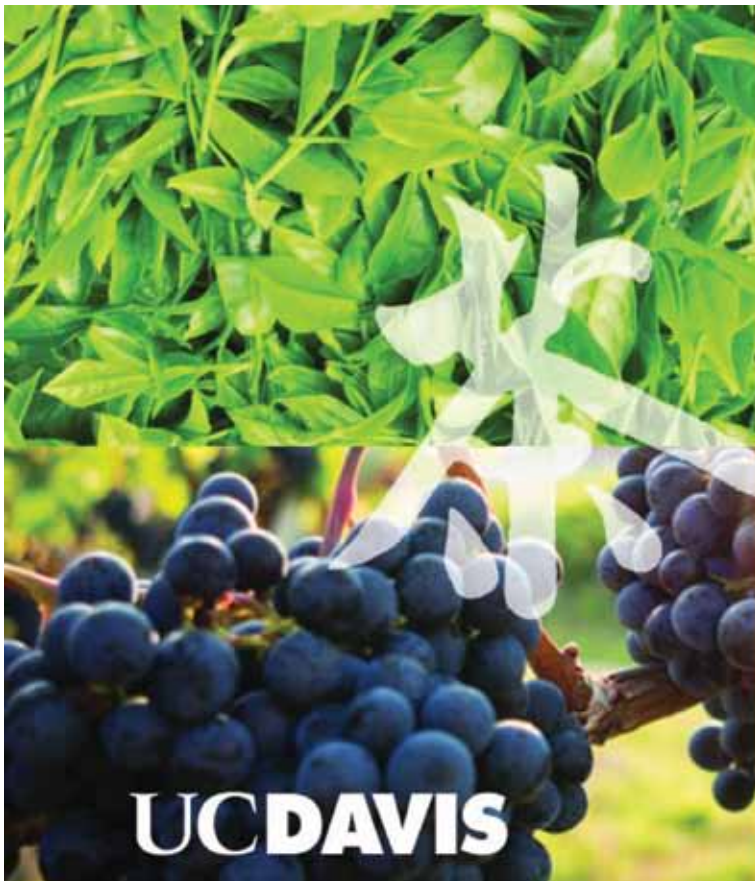
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