



The TEA House Times™



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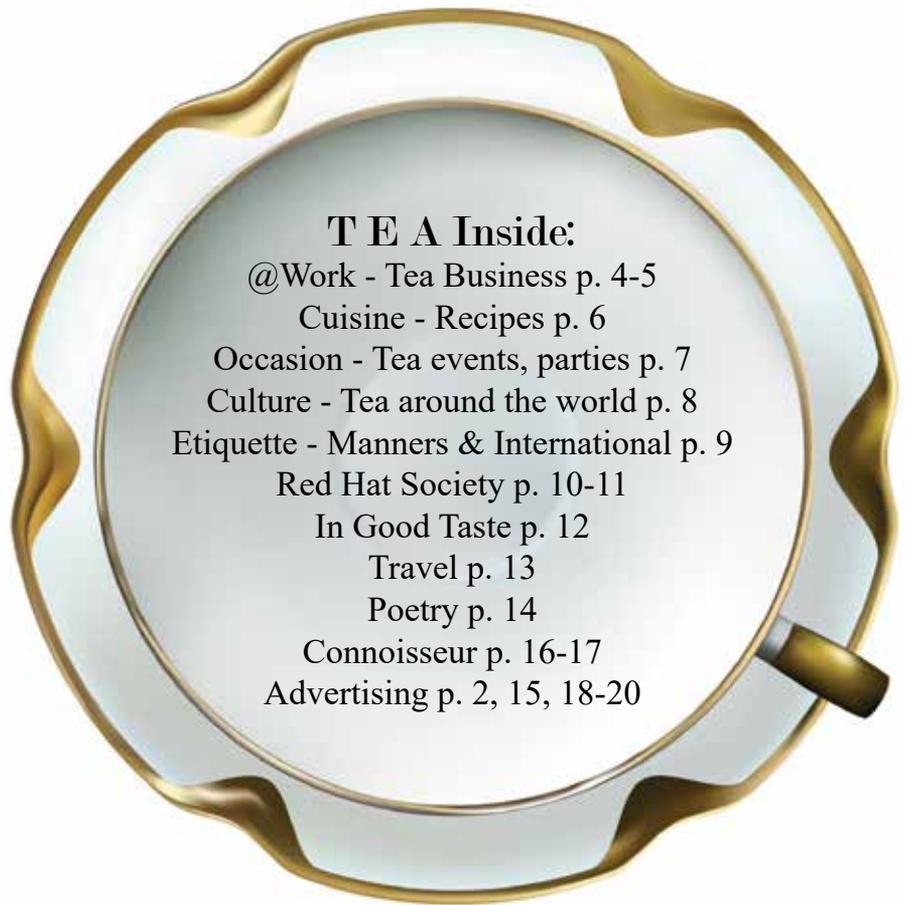
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TEA Inside:

@Work - Tea Business p. 4-5

Cuisine - Recipes p. 6

Occasion - Tea events, parties p. 7

Culture - Tea around the world p. 8

Etiquette - Manners & International p. 9

Red Hat Society p. 10-11

In Good Taste p. 12

Travel p. 13

Poetry p. 14

Connoisseur p. 16-17

Advertising p. 2, 15, 18-20

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Greetings from The TEA House Times!

Happy New Year! If you are looking for a fresh perspective on tea, look no further than the inside of each issue of *The Tea House Times*. Reflecting on 2019 and looking forward to 2020, we are reminded of the people who not only work tirelessly for our industry but constantly bring something fresh and exciting to our everyday enjoyment of tea.

In December, I had the pleasure of attending ART/TEA which is a combination of art appreciation and tea discovery all in one amazing experience. It is curated by JeniDoddTea.com - I swear you can feel the breeze blowing through leaves on the top of a tree and taste the earth when a visual of exquisite art is paired with exquisite tea of unique terroir. Quite an amazing discovery!

For those of you in the business of tea, be sure to take a fresh look at our TeaTradeShow.com since we are in the process of adding an education center to complete the “virtual” tea trade show experience. “Exhibitors” pay

SALUTATIONS

once per year. Pre-screened buyers “attend” for free all day, every day, all year long. Because you deserve it! Your company is worth it. And it’s time for a change. You know it! ..and I am pleased to offer it. Let’s keep leading the future of a strong and enjoyable, sustainable, tea industry for all.

Best wishes for good health and happiness in 2020. See you at UC Davis in January, Coffee & Tea Festival/ NYC in March, SIAL Canada in April, and World Tea Expo in June!



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.

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.

Sustainability has been one of the strategies put forth to help ease the crisis; one very important leg of this platform is economic sustainability. This seems to be ignored almost completely by many retailers, who often refuse price increases and pressure suppliers to reduce cost any way possible.

Unless producers (and everyone else in the supply/value chain) make a profit, all the ecological sustainability initiatives will go away. The cost of doing business is never zero, and anyone who owns their own company, or does business knows that costs go up.

The price of tea today, when taking inflation into account, is no higher than it was in the 1950's and in most cases it is cheaper. Further, as producers engage with their consumers and tea drinkers seek out new experiences, and want to ensure that their money goes to support the livelihood of the grower, it makes sense to ensure a positive profit is realized at origin.

Retailers, who have provided positive pressure in terms of innovations, ecological sustainability, and animal welfare must now raise their sights to improving the welfare of the tea producer. No one should begrudge these artisans the capacity of making a profit, because you know they will re-invest to produce better teas and a more sustainable product.

Let's challenge the retailers to bring their substantial power to bear and provide a fair return to all involved in the manufacturing and delivery of tea to consumers.

Use the #DrinkTea Campaign



A handwritten signature in blue ink, which appears 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

As most of you know, the Tea Sommelier program holds a special place in my heart. It's my baby. And watching it flourish has truly been a joy. What started as an idea, over a decade ago, to provide a comprehensive tea education program, has become a network of thousands of people who have taken the course since and over 300 around the world who are now TAC certified Tea Sommeliers.

The program has seen a few iterations in terms of its delivery, but I have to say that one of my favorites is the one we relaunched at the beginning of 2019; our in-person intensive classes. Here's how it works...two modules offered over three days/two weekends (Saturday, Sunday, Saturday). I won't lie, it's A LOT, and it's INTENSE. Classes run from 9am-5pm, and you are truly submersed in the subject of tea. But, it provides you a hands on, in person experience and gives a chance to fit tea school into busy life/work schedules.

Here are the nuts and bolts of the program: eight modules covering tea overall – from TEA101 Introduction to Tea to TEA108 The Business of Tea. Each module has an exam, a blind cupping and presentation. Once you've completed all eight modules, you are eligible to take the final certification exam to become a TAC Certified Tea Sommelier!

For me, teaching tea is truly satisfying. But more than the teaching, the satisfaction and joy comes from planting that seed of learning and loving tea into other people. Watching people get as excited by tea as I am, is truly fabulous. Stop putting it off! Go to TeaSommelier.com for more information on the program, and to register for our intensive classes in 2020!



Shabnam Weber
President
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Cooking with Tea

Happy 2020! Did you follow through with the smarter, better, healthier choices you were going to make in 2019? If it was a struggle, don't feel frustrated. Little steps and small changes to your everyday rituals can make all the difference. The key to those changes is something you already enjoy every day - tea.

I'm talking about adding the wonderful goodness of tea to your culinary creations. Tea? Yes, and it is going to be the special ingredient that will change how you cook and bake. Not only are you adding antioxidants to your food, tea has a stable shelf life when stored properly, has no known allergens (unflavored), and adds depth of flavor naturally. Once you think of the tea in this new role, you will be imagining new ways to incorporate tea every time you start to cook or bake.

Tea can be used:

1. steeped in water to use as a broth;
2. ground (use a dedicated coffee grinder or spice mill) or as whole leaves to add to cooked or baked goods;
3. as a poaching liquid;
4. as a marinade or dressing; and
5. for infusing flavor into dairy or nut milks, oil, fruit, and simple syrups.

Although any tea (*Camellia sinensis*) can be used in cooking, you will discover favorites that you will use over and over. One of mine is lapsang souchong, one of the oldest black teas produced. From the Wuyi Mountains, Fujian Province, China; this highly oxidized tea is dried over pine fires, permeating the tea leaves with deep smoke aroma and taste. This "campfire" quality will give your food a smoky, roasted flavor naturally. I even keep a pepper grinder on the counter filled with lapsang souchong to add a little extra smoke to my dishes. Order on-line through Harney & Sons (Harney.com). Organic lapsang souchong can be found at SerendipiTea (serendipitea.com). The following recipes require ground tea leaves.

Cooking with Tea

by Karen Donnelly,
Certified TAC Tea Sommelier Professional

French Lentil Soup

- 3 Tbsp. olive oil
- 1 large onion, chopped (about 2 cups)
- 2 celery stalks, chopped
- 2 large carrots, chopped (about 1 cup)
- 1 teaspoon minced garlic
- 1-2 Tbsp. ground lapsang souchong loose tea
- 4 cups vegetable broth
- 1-1/4 cup lentils, rinsed
- 1 14 oz. can diced tomatoes
- salt & pepper

In a large, heavy saucepan, heat oil over medium heat. Sauté onions, celery, carrots and garlic for about 15 minutes, stirring often. Add broth, lentils, tomatoes and 1 Tbsp. ground tea. Reduce heat and simmer for about 30-40 minutes, until lentils are tender. Sample the soup and add up to another tablespoon ground tea to taste. Add about 2 cups of soup to a blender, puree and add back to pot. Salt and pepper to taste. The blending is optional, if you are happy with the thickness of the soup. If you have an immersion blender, pulse a few times until you are happy with how it looks.

Smoked Spice Rub

- 1 Tablespoon salt
- 3 Tablespoons brown sugar
- 2 Tablespoons paprika
- 4 Tablespoons ground lapsang souchong
- 2 teaspoons ground black pepper
- 2 teaspoons ground cumin

Mix well and store in airtight container. Use as a dry rub, or brush vegetables with olive oil and sprinkle on to taste for oven roasting or grilling. Customize this blend by adding lemon or orange zest, onion or garlic powder or other herbs and spices.



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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by Kim Hendrickson

Legend says that the Jade Emperor needed to choose 12 animals as palace guards. The Cat asked his neighbor Rat to help him sign up. Rat forgot, that is why they became mortal enemies. At the palace, Ox was first in line, but Rat secretly climbed on Ox's back and jumped in front of him. Tiger and Dragon thought it was unfair, but they could only settle behind Ox. Rabbit found it unfair too, he wanted to race with Dragon and succeeded. This angered Dog, who bit Rabbit in a fit and was sent to the back as punishment. Snake, Horse, Goat, Monkey and Rooster fought amongst themselves as well. Pig came late, after everything was finally settled, and could only be the last. (Of course, this is only a story...cats didn't even exist in China when zodiac animals first came about!)

If we can extract a moral from the telling of this story, it is the chaos of the past, a Chinese New Year's celebration must be chaotic---ly fun. Another opportunity for us to celebrate a new year, our friendships and family, and make more resolutions.

Use the Chinese New Year as your next gatherings' theme and use the Pig's characteristics; good will and peacefulness as a jumping off point for your next party particulars...maybe some of these ideas will prompt you to think of more ways to make your gathering unique. HAPPY NEW YEAR!

*Use the "Chinese good luck colors for 2019": red, orange, and pink for a color theme accenting with gold and white.

*Unearth any Asian dishware or linens you have to decorate your table.

*Research the Chinese letters for pig and enlarge them as the root of your centerpiece.

*Ask your friends to put their name and year they were born on a piece of paper before they are seated. Use these slips as conversation starters, or for entertainment ask your guests to guess "Who was born in the year of the horse", for example. Amp it up by adding a few "zodiac animal" characteristics to the descriptions!

*Don't forget to offer an assortment of Chinese teas: oolong, gunpowder, matcha, etc.

*Find Asian themed blank note cards for snail-mail invitations.

*Try using sparklers! Chinese celebrations are noth-

ing without some fireworks; maybe poke it into the dessert at the conclusion of the meal?

*Include some fish into the menu for prosperity and oranges/citrus for good luck and fortune.

*Traditionally gifts of money are given in red envelopes. Turn it around, ask your guest to give a monetary gift that will be donated to a local charity---you provide the red envelopes, of course.

*Give your guests a "tray of togetherness" as a take-home gesture. Traditionally they are an 8-sectioned tray of assorted sweets/dried fruit/nuts wishing the recipient a "sweet year ahead". You can make a smaller version, combining 8 different items in a small bowl or decorative bag.

*Plants and calligraphy play a role in this New Year's celebration. Decorate your table by filling the center with potted plants; and using calligraphy to make place cards for each guest.

HAPPY NEW YEAR. "Always welcome the new morning with a new spirit, a smile on your face, love in your heart and good thoughts in your mind."

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>



Tea in the Province of Quebec by Gail Henderson

From business to pleasure, tea in Canada's Quebec province is sophisticated, international, and, well, French. Case in point: Camellia Sinensis. From its very name, you would expect this company headquartered in Montreal to be serious about tea. It has shaped the tea industry, shipping to over 2500 wholesale companies worldwide and recently winning World's Best Tea Shop as well as World's Best eCommerce Website. (The on-line site is nothing short of fascinating!)

Camellia Sinensis is owned by four tea tasters who for over twenty years have personally selected the best teas from Asia and India. Beyond the business of finding and sharing teas, Camellia Sinensis also offers travelers a very sophisticated tea experience in Montreal and Quebec City, including Tea Schools in French, and English.

In Montreal, Camellia Sinensis' two locations have both boutiques bustling with world travelers buying the 200 teas they cannot find where they live. Their tea salons serenely serve tea, tea flights, and tea snacks. They include a "no techno zone" where no computers are allowed and phones must be on silent mode.

The Quebec City's smaller location also has a boutique, tea bar, and tea school. The most popular tea served in winter is Chai, and you could be served any one of their fourteen Chai blends in any of the three sleek, modern settings.

If you prefer a more timeless setting for tea, you need go no further to experience Camellia Sinensis teas than the 5-Star Chateau Frontenac, where the ambiance is international while essentially French, sophisticated as

well as elegant, and totally remarkable. Whether you are dining in their 5-star Le Champlain Room, and enjoy the extraordinary salad dressed with fermented Kombucha tea vinaigrette, made from Camellia Sinensis tea, or sipping their in-room selection of Camellia Sinensis teas, or experiencing the five-course afternoon tea on weekends, you have experienced Camellia Sinensis.

A new Quebec City tea company uses Camellia Sinensis tea to make Lao Kombucha, now the first course of the Chateau's afternoon tea. It is a fermented tea, slightly alcoholic and bubbly with various flavors. Although the Chateau's afternoon tea politely nods to British tea traditions ("Classique scones and Devon Crème" are served), the rest of the tea is decidedly French. Gone is the traditional tea caddy, replaced by a trendy glass "tea tower" that serves open-faced savories and elegant French desserts.

Whether or not you speak French, let the "language of tea" do the talking this year. Enjoy drinking a tea tasted first by a tea taster in the nation where it was grown, then shipped to your country and sold to a tea vendor near you! That's the power of Camellia Sinensis - to bring the world to you. So let's toast the entire tea industry and make 2020 its best ever.



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

Empathy, as part of the skill of listening, does not mean I have to take a side, make a decision, agree or disagree. It simply means I can let you say how you feel. I do not have to engage...I can do nothing.

Etiquette Tip: Empathy Polite and Civil



International Protocol: Empathy is a Global Need

Incivility is a big topic in America. Human beings are diverse and unique in nature and created to be as such. This is proven as evidenced by the fact that in 7.3 billion people currently on the planet, no one else has your fingerprints, DNA, or any other unique identifiers. This also includes the millions of people that have come and gone already, and the millions of people yet to come. Not then, not now and never again will someone be just like you!

Along with that individuality comes independent thoughts and opinions. Etiquette does not give advice on who is right or wrong, but rather gives respect to both. One way to do that is to have empathy as a form of respect for someone.

Empathy, as part of the skill of listening, does not mean I have to take a side, make a decision, agree or disagree. It simply means I can let you say how you feel. I do not have to engage...I can do nothing.

I can say thank you for sharing that thought; I do not know if I agree or disagree, or I do not know how I feel, or I am not ready to make a decision, or I do not have all the information to make a choice...but thank you for sharing how you feel.

That's all!!

If we understand the skill of empathy, we can respect their opinion and not feel we have to respond, agree or disagree.

In international business discussing the politics of someone's country may be very impolite and, in some cases, may even be illegal.

However, the ability to let someone be heard no matter what the topic is an act of respect for that person whether you agree with them or not. The skill of empathy gives you the ability to interact in a civil manner.

Being mindful of your interactions with your international business counterparts enables respectful and continuous relationships.



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.



A Decade of Fun

Queen Lucia from Ontario, Canada, loves to surprise her Chapterettes with unusual events and destinations, so when her Chapter, “The La-Tea-Da Ladies,” celebrated their 10th anniversary, she had a wonderful plan in store!

They started the day with tea, followed by fun at the park which included a visit to the floral clock and rides on both the antique carousel and the kiddie train! Talk about a fun time embracing your inner child!

The group then took their fun to the Maddie Hatter Tea Shop & Café in true Red Hat style – dressed up as characters from the beloved Alice in Wonderland story, with a red and purple twist.

“We brought such delight to the owners and other patrons,” Queen Lucia shared. “We continue to bring smiles with our fun and frivolity wherever we go in our RHS colors!”

The Chapter is excited to be celebrating their anniversary all year long. We can’t wait to see what other surprises Queen Lucia has under her hat!



If you like to gather with fun-loving women, we'd love to invite you to join the Red Hat Society! The fun and friendship that comes with RHS Membership is just the beginning! Visit RedHatSociety.com to join today!



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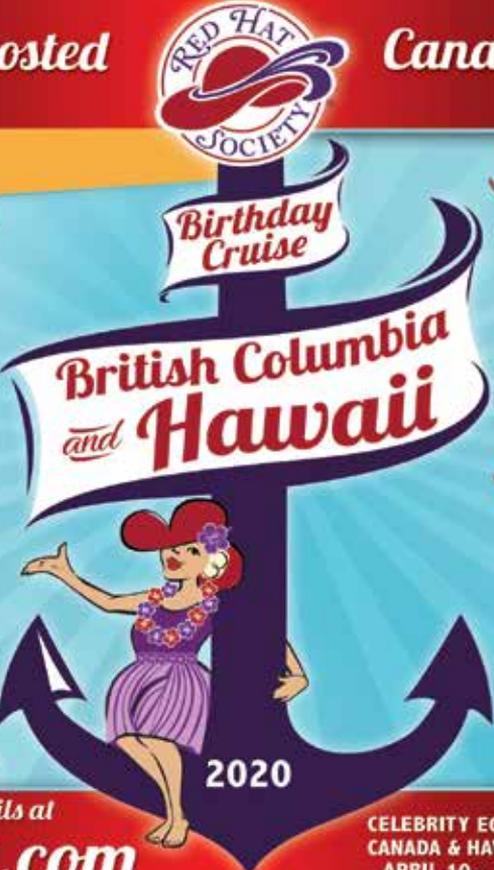
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IN GOOD TASTE

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

Blending – Brief Intro

What is blending when it comes to tea?

The better way to start this segment would be to say – no one can satisfy everyone – after all, no one is a cup of tea. Only a cup of tea is a cup of tea. However, let us ponder the question of the tea we drink – what is a blend? How does one blend? And more importantly, why does one blend tea. Many think that tea should not be blended, especially with the availability of single estate teas, speciality seasonal teas, regional teas, handmade specialties, naturally occurring specialties etc. etc.... but the truth is this – blending is very important in order to be able to repeat and to experience. And experience is what tea is all about; to feel, to taste, to take in and to relish. In other words, to Taste, Enjoy and Appreciate – TEA!!!!

The basic art of blending is to be able to marry two or more teas together to create a blend which the end drinker is going to enjoy. Essentially this needs to be something that the consumer will repeat. If this practice is not sought, after the experience of the first cup – then the blending has been moot or a failure. If however the end drinker enjoys this and wants to repeat this experience, then the blend has been a success. If you think about it, any endorphin releasing exercise is worthy of repeating – over and over again, because the satisfaction of some pleasures is insatiable! And that is where the story of a winning blend will begin.

Knowing taste profiles – why blending is important

It is very important to know the basic taste profiles of tea in order to create a blend. In order to take the first step in this exercise, one must know what they are going to blend and who they are going to blend it for. And essentially, they need to know how this will taste in the cup of the end drinker. For example – if a blend is performed in my tasting room in Sri Lanka, I must be aware of the lovely person who is going to



drink my blend in, let's say, Japan, or New York. Why? – because the water in each place will be different, and this will change the way my blend will brew and taste, especially as the water counts for 90% of your drink. The tea will alter the status of the water and add value to one of the worlds' basic elements. The blend will make the element irresistible – if done right.

Types of leaf – the perceiving of leaf and strength

In order to master this process, the type of leaf selected will vary according to the blend. For example if it is a leaf tea blend it will be completely different from a tea bag blend. Mainly because to fit into a tea bag, the leaf size has to be small, whereas a leaf tea blend can be any size. But bear in mind here that some leaf tea sizes will have varying strengths and some smaller leaf, even if it is a tea bag blend may not be essentially strong. So there is no one standard for small equals strong or large equals light and this is especially true when it comes to regional variances, especially with black tea from Sri Lanka. However, it is important to know that certain grades cannot be mixed with certain other grades. Note to mind here – when most tea tasters speak of grades – it is not to do with the quality of tea – it is to do with the particle size of the tea leaf. *Continued in the March/ April Issue.*



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



Zuber's Homestead Hotel

2206 44th Avenue
Homestead, IA 52236
319-622-3911

Website: ZubersHomesteadHotel.com

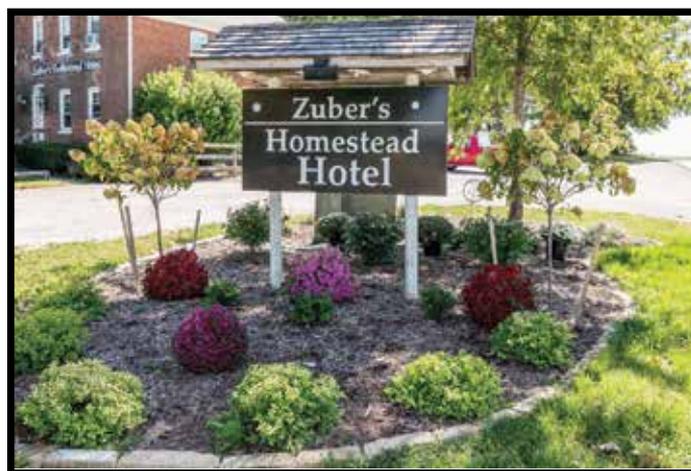
In May of 2013, Brian and Bonnie became the owners of Zuber's Homestead Hotel fulfilling a dream to become innkeeper/owners of a unique bed and breakfast located in Iowa.

Zuber's Homestead Hotel offers a memorable experience staying in a century old hotel with varied-size rooms all fitted with modern amenities. The room names and themes reflect a celebration of Iowa – its heritage, people, places, and culture. In the rooms you'll find a notebook with information about things to do and see in the Amana Colonies, information about the theme of the room, and suggested day trips to learn even more about that particular Iowa theme.

Friendly staff members all are ready to help you plan and then enjoy a memorable stay in the Amana Colonies at Zuber's Homestead Hotel.

Zuber's has done "Tea and Tales" for the last 4 years. They serve two teas each year that are part of events happening in the Amana Colonies.

The third weekend in April they have "Take A Bite" weekend, it is a weekend full of food events. The first weekend



in November is "Girls Get Away Weekend", this is the start of the holiday season. There are many activities in the colonies for 'girls'. In addition they serve private teas to groups who call to book. They can seat up to 20 guests.

Every tea begins with the innkeeper sharing some history about the evolution of having tea, and sharing some tea etiquette. They also share the story behind several different tea pots they have collected.

While a local guest speaker talks about varied predetermined topics and answers questions about the Amana Colonies, they bring out the first two courses - the savories and scones; as well as tea. When these courses are over, dessert is served. Usually they serve three different scones, three savory tea sandwiches, and three desserts.

The teas generally last about an hour and a half. The next tea is always announced on their website as well as pictures of previous teas.

Through our partnership with PAII - Professional Association of Innkeepers International, their member Bed & Breakfasts / Inns / Boutique Hotels are featured in every issue of *The Tea House Times*. All PAII member innkeepers receive a digital subscription and may share it as an amenity to guests. PAII's non-innkeeper members include future innkeepers, retired innkeepers, vendor affiliates, and lodging associations - all receive *The Tea House Times* digital subscription to discover the inns that will welcome them with tea time and hospitality, and that also will enhance their personal knowledge and enjoyment of tea.



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

Greetings, to all tea aficionados, both here in the United States and across the globe. Blessings of discernment to all in this very important year. You see, for us in the United States, it is an election year. And, for some reason, it seems that our elections are of great import. Ah, so how does that fit in with “Tea is Poetry Poured”? Let’s find out.

In this column we are in the midst of a discussion about personalities and how we use the personalities we were born with. Through the Myers-Briggs Personality Type Indicator, we have learned that there are four parts to our personalities; how we approach the world, gather information, decide choices and organize our world. In this issue, we will talk about making decisions. Okay, now might be a good time for a cuppa.

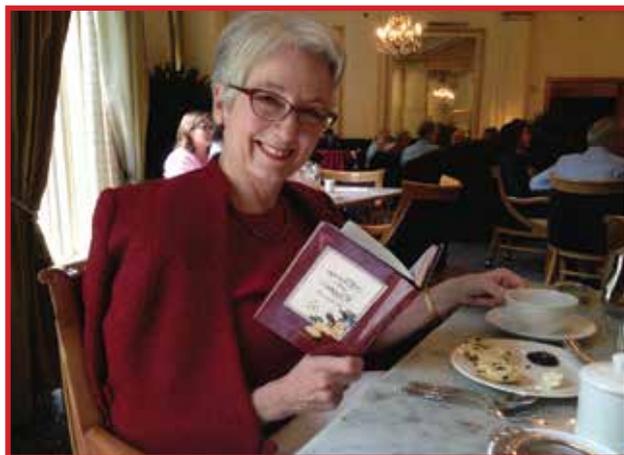
Some of us make decisions based on how we feel about a given subject of choice. Do we like the subject in question? Does he/she/it make us feel good inside? What does our gut say? Feeling (quite naturally) is the name of this personality choice.

Some others of us, however, make decisions based on what we think about the subject. What is the rational choice? What is logical? What is the rule? Thinking is what we call the second group.

Both processes of deciding are useful and justifiable. Feelers want to do the right thing. Thinkers want to do the thing right. These are just different ways of often getting to the same answer.

In this matter, the earthly population is pretty much split down the middle. About half of us make decisions based on what we think; half of us make decisions based on how we feel. Woe to the thinking parent of an overly emotional teenager! Woe to the child of a parent who only decides according to the rule! In this current world age of fitful anxiety, we need all of our talents and means in making the best decisions. May you be blessed with the wisdom you need to decide your choices well this year.

Happy tea times, your poet in Oregon, Susan Patterson



Higgledy-Piggledy

That’s the way it will be if
We do not take time for tea.

You see it is not the caffeine,
It is the sitting down.

It is not the ceremony,
It is the being calm.

It is not what we do,
It is how we get it done.

Higgledy-Piggledy.
That’s the way we will be
If we do not take time for tea.

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>





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James Norwood Pratt



Image: Tarzhanova/Shutterstock.com

Mike Harney surprised Brigitte with an unannounced trip to Paris for their 40th Anniversary in early October, the perfect time of year to visit her hometown. They found the Marais neighborhood near Mariage Freres where they stayed “quiet”--- will Harney & Sons be livening the place up with a new shop?

World traveler Yoon Hee Kim dropped by post-Thanksgiving for a quick catch-up. She’s been on the move almost six months, visiting Kevin Gascoyne’s Tea Studio in south India’s Blue Mountains (Nilgiris), staying with Wu De (aka Aaron Fisher, founder) at Global Tea Hut outside Tapeii, Taiwan, spending time with photographer Matthew and Sylvia London in Qingdao, Sylvia’s (aka Xiaorui’s) hometown in China’s coastal Shandong Province. Finally, then she got home to Korea just across from Shandong to continue her stellar teaching career. Bilingual Korean American photographer and chef, Yoon Hee lives with her husband David and their family in LA, where she has taught tea to luminaries like Anthony Capobianco, the most eligible bachelor in the world of tea.

This year’s Grandest Party of the Season Award is shared between the North West Tea Festivals 12th annual event and the brand-new, first ever Chicago International Tea Festival. Julee Rosanoff and Doug Livingston together with their innumerable tea enthusiast volunteers hosted around 3500 people at the two-day event which featured 59 separate tea vendors, over 200 tea talks, classes and workshops. Doug and Julee were also on hand in Chicago to support fellow impresario Nicole Buriss with her Chicago festival’s debut. Nicole is godmother and organizer of the annual Midwest Tea Festival in Kansas City. She was happy to benefit from the festival experience of Doug and Julee, as well as Babette Donaldson, Bianca Shah and Chicago tea-istas

like Janet and Bill Todd of Todd & Holland, TeeGschwendner and others, you know who you are.

Festivals are always jolly celebrations for everybody concerned and for many like Valerie and me they are always reunions with dear old tea friends. Among the most distinguished of these is Donna Feldman, who told me at Chicago this year she is handing over the reins of the World Tea Academy to Lisa Boalt Richardson. I was flattered to be asked to write the introduction to Donna’s book *Tea Here Now* at the start of her career, for which WTE recognized her with a Best Tea Teacher award last year.

Finally, though I was deliberately not invited, I must report the bridal shower with which Chado’s Reena Shah surprised her daughter Bianca November 16th. Bianca was taken totally by surprise to discover a gathering of female relatives (five great-aunts to start!) and friends at her cousin’s home in Vacaville, California. Bianca inherited International Tea Importers from her late father Devan to become at age 23 the world’s youngest CEO of a major tea importer. It will be my honor to marry her and her intended, the worthy young Sebastian Ospina, next March.

Tea people are homebodies most winters, but we’ll be gathering at UC Davis, California come January 16 and 17 for the Global Tea Initiative Symposium on Tea & Wine. Come All Ye Faithful!



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

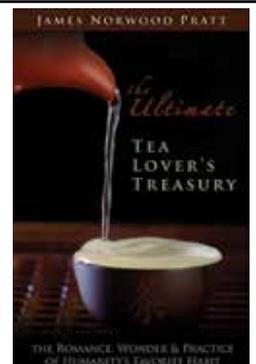
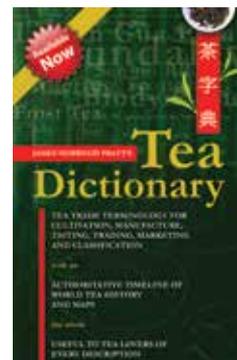
Please visit

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.*



Nanah Tea, Morocco's National Beverage

by Linda Villano, SerendipiTea

CONNOISSEUR

Linda Villano

The varied and far reaching influence a simple leaf has had throughout time and distance is truly awesome. There are few places on this Earth that tea, *Camellia sinensis*, has not touched. On a recent trip to Morocco I was pleasantly reminded of this as I savored the traditional mint (nanah) tea that is served there. At low and high brow eateries, souk (outdoor market) stalls and in medina alley cafes, at riads (guest houses) and in hotel lobbies, in museum gardens, and, well, everywhere, morning, afternoon and evening, Moroccan Mint Tea is ubiquitous.

Morocco's national beverage is also referred to as Maghrebi mint tea as it is traditional to the entire Greater Maghreb region of northwest African countries which includes Algeria, Tunisia, Libya, Mauritania and Morocco. Drinking hot tea in such warm climates might seem counter-intuitive but doing so induces sweating, our natural cooling system.

Woven firmly into daily life, Berber carpet merchants personify Moroccan Mint Tea culture elegantly. Interactions with tourists and locals alike follow a choreographed exchange in which guests (potential customers) are eagerly welcomed and invited to sit while a dizzying parade of magnificent handmade rugs are presented, but not before a heady minty aroma fills the room followed by a gentleman carrying a silver tray supporting beautiful colored glasses and a steaming silver teapot. Tea is poured, skillfully, artistically, proudly from a great height resulting in a foamy, fragrant, warm-

ing cup of hospitality.

Although customs differ from country to country, both green and black tea are drunk in Arab countries. Green tea is common in Morocco and Afghanistan, while black tea is drunk in other countries. In Morocco, the tea is made by first pouring a small amount of boiling water over the green tea leaves and immediately discarding the water to rid the leaves of any bitterness. Next, mint leaves are added. Using a small hammer, usually made of copper, the tea maker taps a sizeable chunk of sugar from a sugar loaf and adds it to the pot with the mint and tea. Finally, more boiling water is added, and the pot is covered with a lid or a fine linen napkin and left to steep. Family members and guests are expected to take these few moments of steeping for quiet reflection and private thoughts. The lid is removed from the teapot, and the tea is stirred and tasted. The host then adjusts the amount of sugar and mint and finally pours the tea. Even pouring is stylized, as the hot, minty beverage is poured from a height that shows off the clarity of the tea and lets its aroma fill the immediate area. In the days when many Moroccans were desert nomads, the moment when the tent filled with the intoxicating aroma of freshly made mint tea must have been magical. During meals, guests are served three glasses of this shai b'nanah, which satisfies the taste buds and acts as digestive aid, necessary in a country where delectable dishes such as couscous and rich tagines are served in generous amounts.

In Morocco, tea is served by the head of the household or by the eldest son as a rite of passage into manhood, but never by women or servants. Making the tea is considered a responsibility and honor in these homes and as such is reserved for the men in the family.



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



Linda Villano is
Co-Founder/President of SerendipiTea.
The NY-Based Importer/Manufacturer est.
in 1995, specializes in Premium Tea &
Tisane and Small Batch Blends.

SerendipiTea.com

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

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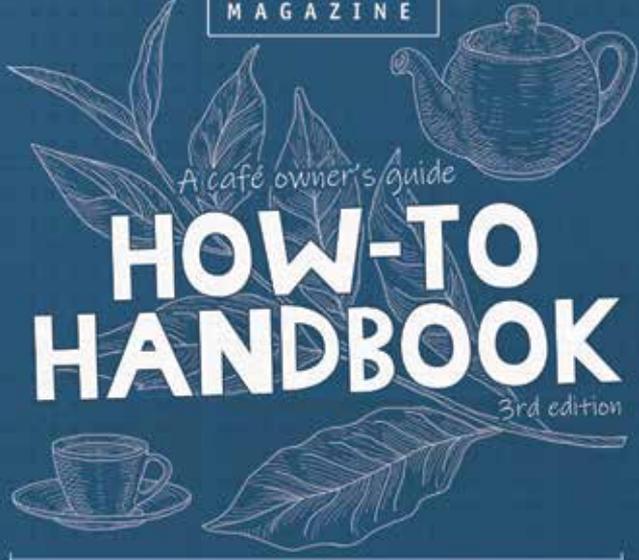
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