

## Tea Enthusiasts Handbook

*Whether you are a tea connoisseur or a tea lover who love tasting different blends and aromas from teas around the world, this Tea Tasting Journal has everything you need to find and track your perfect cup of tea. This log book helps you record all the details so when you find your favorites, they will be one remembered and easily reproduced. Inside you will find prompts for:*
Tea Name · Brand · Type · Origin · Method · Price · Sampled · Color Meter · Flavor Tasting Wheel · Over star rating for tea characteristics such as taste, aroma, smell · Additional notes
With room for over 100 cups of tea, this journal makes the perfect gift for any tea lovers. Bring one home and enjoy the journey to the perfect cup!

*A Mixologist's Guide to Amazing Tea-Infused Cocktails Seventy-five unique cocktail recipes featuring the hottest trend in mixology—tea! In classy bars and cocktail lounges across America, tea is making a big splash. Absolut has launched a line of tea-infused vodka, companies such as Owl's Brew are springing up with teas crafted specifically as cocktail mixers, and foodie magazines such as Saveur and Food & Wine are featuring hot chai toddies and gin-spiked iced teas. Here organic tea company Teatulia partners with Gehring to provide a stunning collection of hot and cold tea cocktail recipes sure to impress any mixologist or tea lover. Learn how to balance the unique flavors of herbal and black teas with just the right spirits to create drinks such as: Rooibos Berry Daiquiri Spiked lemonade with thyme Dark and stormy with ginger tea Lemongrass mojito Chai white Russian Peppermint cosmo Jasmine green tea Julep Yerba mate smoky martini Riesling jasmine hot toddy And many more! Teatulia brings to the book the same passion they bring to their teas, which are grown in a single USDA-certified organic garden in northern Bangladesh and sold across the United States and Canada. With beautiful photographs and easy-to-follow instructions, this is the perfect gift for the bartender, budding mixologist, or tea enthusiast in your life. Skyhorse Publishing, along with our Good Books and Arcade Imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.*

*How do you like your tea? An ethereal infusion, the ghost of a scent waiting across your taste buds? Or a mug of traditional brew, so strong that a spoon can stand up in it? We've been drinking tea for thousands of years, yet few of us realize that all tea/leaf/element lapsang to pungent pu-erh/come from the same source. The taste is down to science: geography, chemistry, and physics, the application of heat and pressure, and the magic of time and enzymes. How to Make Tea lays out the principles for the tea-loving nonscientist; extract the best from every cup.*

*The Book of Coffee and Tea is a passionate guide to selecting, tasting, preparing, and serving the beverages caffeine connoisseurs can't live without. Written by acknowledged experts in the coffee-roasting and tea-importing business, this book will tell you everything you ever wanted to know about that beloved cup of joe (or orange pekoe), including how to: distinguish between Kona, Jamaican, Mocha, Java, and the other varieties of coffee; choose the method of brewing that's best for you; make the perfect cup of coffee at the ideal temperature, no mater which method you choose; recognize ginseng, oolong, Earl Grey Ceylon, and the myriad other types of tea; blend and prepare your own herbal teas at home; recognize quality and freshness; find the best coffee, tea, equipment, and accessories, using the completely updated mail order section. Rich with the lore, steeped in tradition, and brimming with expert information, this is the only book coffee and tea lovers will ever need.*

*20,000 Secrets of Tea*

*An Illustrated Guide to Planting, Harvesting, and Blending Teas and Tisanes*

*The Most Effective Ways To Benefit from Nature's Healing Herbs*

*Most Effective Ways To Revitalize Your Mind And Body*

*Growing Your Own Tea Garden*

*The Guide to Growing and Harvesting Flavorful Teas in Your Backyard*

*Modern Tea*

Freshly blended herbal teas offer more healing power than do pre-packaged tea bags. In Healing Herbal Teas, master herbalist and author Sarah Farr serves up 101 original recipes that not only offer health advantages but also taste great. Formulations to benefit each body system and promote well-being include Daily Adrenal Support, Inflammation Reduction, and Digestive Tonic. Additional recipes that address seasonal needs such as allergy relief or immune support will attune you to the cycles of nature, while instruction on the art of tea blending will teach you how to develop your own signature mixtures to give your body exactly what it needs. This book is an enchanting and delectable guide to blending and brewing power-packed herbal teas at home.

Experience the world's finest tea The Tea Book guides you through the best ways to choose, prepare and taste the many different varieties of tea available around the world, with everything you need to know to bring the fragrance and allure of the tea shop into your home. The essential companion for all tea aficionados, this detailed tea book features over one hundred international tea recipes, including chai tea, matcha, the increasingly popular bubble tea, and herbal tisanes such as Yerba Mate. Tasting notes help you to identify key characteristics, so that you can tell your green tea from your pu'er. With information on growing and harvest seasons, and maps of the most important tea-producing regions. This practical, fully illustrated guide is perfect for tea lovers. Offers advice on understanding, buying, and enjoying tea.

As the world's most popular beverage, tea has fascinated us, awakened us, motivated us, and calmed us for well over two thousand years. A History of Tea tells the compelling story of the rise of tea in Asia and its eventual spread to the West and beyond. From the Chinese tea houses of the ancient Tang Dynasty (618-907) to the Japanese tea ceremonies developed by Zen Buddhist monks, and the current social issues faced by tea growers in India and Sri Lanka—this fascinating explores the complex history of this universal drink. This in-depth look illuminates the industries and traditions that have developed as tea spread throughout the world and it explains how tea is transformed into the many varieties that people drink each day. It also features a quick reference guide on subjects such as tea types, proper terminology and brewing. Whatever your cup of tea—green, black, white, oolong, chai, Japanese, Chinese, Sri Lankan, American or British—every tea aficionado will enjoy reading A History of Tea to learn more about their favorite beverage.

The World Tea Encyclopaedia

The Life of Tea

A Little Tea Book

All the Essentials from Leaf to Cup

The world of tea explored and explained from bush to brew

Healing Herbal Tea

World Atlas of Tea

*Enjoyed by millions the world over for two millennia as a soothing, fragrant hot drink, green tea has steadily gained popularity in recent years. Those looking for ways to experiment with this hip, healthy, and delicious beverage will find 50 sweet and savory recipes and beautiful color photos in Mary Lou Heiss's Green Tea. Included are recipes for everything from classic hot and iced green teas to fruit smoothies, cocktails, entrees, and desserts. Warm up with Chrysanthemum Harmony Green Tea or Cinnamon-Star Anise Green Tea, and find cool refreshment in Toasted Coconut Iced Green Tea or with a Green Tea, Watermelon, and Pear Smoothie. Green tea serves as a terrific ingredient in mixed drinks like the pomegranate-infused Tropical Sky. Rounding out this collection is a selection of savory and sweet food recipes, including Spicy Green Tea – Rubbed Grilled Salmon and White Chocolate – Green Tea Ice Cream. In addition to the versatility of this beverage, medical research has proven that drinking green tea can have significant health benefits such as lowering blood pressure, bolstering immunity, protecting skin from free-radical damage, and reducing the incidence of cancer. It contains fluoride, helping to reduce the risk of cavities, and has also been shown to help maintain a healthy digestive tract. In Green Tea, enthusiasts will learn information on the history of green tea and how to select, purchase, brew, and store it. No matter how it's served, green tea is guaranteed to calm the mind and stimulate the palate with its unique, timeless flavor.*

An updated edition of the "World's Best Tea Book" acclaimed by the 2014 World Tea Awards. This widely praised bestseller has been updated to incorporate the changing tastes of tea drinkers, developments in production, the impact of climate change, and an expanded and more highly developed tea market. This third edition improves Tea with this revised and extended content plus new photographs. Teatime Magazine called Tea "the reference work we've been waiting for", noting its value to students. Library Journal praised Tea as a "definitive guide to tea (that) will appeal to die-hard tea enthusiasts." Tea House Times found Tea "impressive, well researched, and complete." Tea takes readers on an escorted tour of the world's tea-growing countries -- China, Japan, Taiwan, India, Sri Lanka, Nepal, Vietnam and East Africa -- where they will discover how, like a fine wine, it is "terroir" (soil and climate) that gives a tea its unique characteristics. The authors own the popular Camellia Sinensis Tea House in Montreal which imports teas directly from producers in these countries. Each author focuses on specific tea regions where they travel every year to work with growers and producers, discover new teas and keep abreast of developments that might, for example, remove a tea from the tea house's menu. The book covers black, green, white, yellow, oolong, pu'er, perfumed, aromatic and smoked teas and includes: An overview of the history of tea Tea families, varieties, cultivars and grades How tea is grown, harvested and processed The tea trade worldwide Profile interviews with tea industry personalities. Special features that loyal tea drinkers will especially enjoy are: Local tastes and methods of preparing tea (e.g. macha) Tasting notes and infusion accessories Teapot recommendations Caffeine, antioxidant and biochemical properties of 35 teas 15 gourmet recipes using tea A directory of 42 select teas.

*You Love To Drink Tea. Why Not Grow Your Own? If you've ever considered raising your own tea, this comprehensive guide is the place to start. Growing Your Own Tea Garden is packed with inspiration and practical instructions for cultivating and enjoying delicious teas. Author Jodi Helmer helps you plan and plant a productive backyard tea garden, with sample garden designs and cultivation advice. She shows you how to choose the right crops for your soil and climate, starting with the tea plant (Camellia sinensis) and going on through a comprehensive survey of tisanes, or herbal teas. Discover how to grow the full range of herbal infusions that make wonderful teas, from flowering chamomile and lavender to chicory roots, rose hips, lemon verbena, peppermint, aromatic bergamot and more. Jodi shows you how to harvest, dry and store your tea to enjoy all year long, along with brewing tips and creative recipes. Inside Growing Your Own Tea Garden . Everything you need to know to create a healthy, bountiful tea garden and enjoy high quality tea . How to grow dozens of crops that make marvelous teas, herbal infusions and decoctions . Sample tea garden designs, including instructions for growing tea in container gardens and raised beds .*

*Understanding the differences between black tea, green tea, white tea and herbal tea . How to dry and store your leaves for consumption on cool autumn days . Let it steep: how to brew the perfect cup of tea .*

*It's a beverage, a commodity, a ceremony, a meal, a spiritual encounter, a connector of people, a drink of peace, a comforter, and a way of life for many. As tea continues to rise in popularity, this comprehensive guide explores the celebrated beverage through the eyes of a certified tea specialist. From its sometimes murky origins to today's wide range of tea ceremonies, Lisa Boalt Richardson delves*

*into the world of tea to create a fresh and accessible package for tea rookies and gurus alike. With tips for shopping, storing, steeping, and tasting, plus advice for using tea in pairings, cooking, cocktails, and home health remedies, this fascinating read is everyone's cup of tea.*

*A Mixologist's Guide to Legendary Tea-Infused Cocktails*

*A Handbook in the Ancient Art of Tea Leaf Reading*

*The Tale of Tea*

*An Enthusiast's Guide to Selecting, Roasting, and Brewing Exquisite Coffee*

*The Art and Craft of Tea*

*Darjeeling*

*A History of the World's Greatest Tea*

*Finding her once-tightly-knit circle of friends growing apart as eighth grade comes to a close, Annie takes a new job at her grandmother's tea shop and rallies her friends to help save the shop from a competitive new coffee chain across the street. Reprint.*

*Homegrown Tea explains how to grow a large variety of plants in your own garden, on a balcony or even on a window sill could become your tea cupboard. It shows you how to grow your tea from seeds, cuttings, or small plants, as well as which parts of the plant are used to make tea. Livsidge lays out when and how to harvest your plants, as well as information on how to prepare the plant, including how to dry tea leaves to make tea you can store to last you throughout the year. As a guide to using tea to make you feel better, there are nutritional and medicinal benefits. Finally, there is an illustrated guide to show how to make up fresh and dried teas buds and how to serve a delicious homegrown tea. It is sustainable way to look at a beverage, which is steeped in history and tradition. Sample drinks include well-known plants such as rose hips, mint, sage, hibiscus, and lavender, as well as more obscure ones like chictory, angelica, apple geranium, and lemon verbena.*

*Fight Colds and Flu Lower Cholesterol Beat Simplex Fibrosis Enhance Memory Lose Weight And More! An ancient Chinese legend: Once there was a man who knew 100,000 healing properties of herbs. He taught his son 80,000 secrets. On his deathbed, he told his son to visit his grave in five years, and there he would find the other 20,000 secrets. When the son went to his father's grave, he found, growing on the site, the tea shrub... Teas are the gentle, natural, most beneficial way to absorb the healing properties of herbs—easily and inexpensively. A simple cup of tea not only has the power to soothe and relax but to deliver healing herbal agents to the bloodstream more quickly than capsules, tinctures, or infusions. Feeling tired? Rose hip tea will rev you up and beautify your skin. Need some help with your diet? Ginger tea will provide the boost you need and help aching joints too. Hot or iced, these pure and simple drinks offer delicious ways to stay healthy and revitalize you from the inside out. This unique guide offers: An A-Z listing of common ailments followed by the teas best used to treat them Instructions on how to create your own medicinal kitchen Advice on creating your own tea blends Descriptions of the top 100 herbs and their secret healing properties And much, much more!*

*Tea has been an integral part of Japanese culture for hundreds of years. In recent years curiosity about Japanese tea has grown around the world. Information about it in English has been fairly limited and quite sporadic. This book, hence, is the first comprehensive source about Japanese tea in English. Here you will find how Japanese tea is grown and processed as well as what different kinds of teas are made in Japan. In addition to that, you will learn about the chemical composition of Japanese green tea and how to brew it. You will also discover how the history of Japanese tea has developed and what the current situation is. Additionally, you will learn about the Japanese tea ceremony and teaware used for Japanese tea. All together the book will prove to be a reliable source for your tea studies and professional tea career.*

*Green Tea*

*The Tea Book*

*From the leaf to the cup, the world's teas explored and enjoyed*

*The Complete Guide On How To Make Fermented Tea At Home Without Stress (Everything You Need To Know)*

*Experience the World's Finest Teas*

*Steeped in Tea*

*The Teashop Girls*

The Tale of Teais the saga of globalisation. Tea gave birth to paper money, the Opium Wars and Hong Kong, triggered the Anglo-Dutch wars and the American war of independence, shaped the economies and military history of Tāng and Sōng China and moulded Chinese art and culture. Whilst black tea dominates the global market today, such tea is a recent invention. No tea plantations existed in the world's largest black tea producing countries, India, Kenya and Sri Lanka, when the Dutch and the English went to war about tea in the 17th century. This book replaces popular myths about tea with reconcilte knowledge on the hidden origins and detailed history of today's globalised beverage in its many modern guises.

"Plant a tea plant and watch it grow! Your Own Tea is truly a masterpiece how-to guide to cultivating and enjoying the sacred leaf. It will delight even the armchair gardener and casual tea lover." —James Norwood Pratt, author of James Norwood Pratt "s Tea Dictionary Tea lovers, make a fresh pot, sit down with this delightful guide, and discover the joys of growing and processing your own tea at home. Tea farmer Christine Parks and enthusiast Susan Walcott cover it all from growing tea plants and harvesting leaves, to the distinct processes that create each tea 's signature flavors. In this comprehensive handbook, you'll discover "it" differences between black tea, green, oolong and black teas, and discover step-by-step instructions for plucking, withering, and rolling. Simple recipes that highlight the flavor of tea and creative uses for around the home round out this must-read for tea fans.

Now available in PDF A beer bible for the beer connoisseur World Beer gives beer the billing it deserves, proving that there is now as much opportunity for beer connoisseurship as wine and whisky. Craft beer is experiencing a radical renaissance, with new breweries with exciting beer styles and personalities appearing all over the world, from the USA and Japan to the great brewing nations of Europe. Discover the stories of over 800 creative and successful breweries with accompanying maps to show brewery locations, alongside information on the brewing process, different beers and food pairing suggestions. The basics of home brewing are also clearly explained so that you can set up your own microbrewery and become part of the brewing revolution. World Beer showcases the greatest classic and craft beers and breweries, giving this diverse drink of the masses some well-deserved recognition.

Do you wish you could live happier?... or do you wonder if you can be rid of serious illnesses and diseases? Are you tempted to find out if a Tea Lovers Guide is right for you? Do you feel stagnant, stuck in a rut, and ready for a change? Are you terrified of ending up over your life unhappy? If you keep wondering what you've always done, you'll never fight the blues and get find happiness. Is this positive for you? Tea Lovers Guide: Most Effective Ways To Revitalize Your Mind And Body teaches you every step, including an action plan for becoming healthier. This is a book of action and doesn't just tell you to try harder. Life rewards those who take matters into their own hands, and this book is where to start. Tea Lovers Guide is full of real-life methods for people just like you, proven techniques that have worked for many people. These methods are backed up by countless studies, all of which will arm you with a mindset primed for success, happiness, and proven effective ways to revitalize your mind and body. Easy-to-implement small changes and practical takeaways for immediate action. What happens if you ignore your health? - Learn what the Tea Lovers Guide can do for you. - Why should you care about caffeine? - What could you achieve with a nudge in the right direction - The consequences of ignoring your health problems How will you learn to free your healthier self? - Identify the source of getting chronic diseases - How to build a lifestyle for health - Tricks for getting the hot beverage you need - How to develop new habits to maximize the effectiveness of your Tea Lovers Guide What happens when you don't let life pass you by? - Never wonder "what if" you could be a happier version of yourself - Wake up every day with high energy and desire - Inspire yourself and others to gain the life you want. - Start your journey to find your true identity. Find out how to let go of your lack of energy and take flight towards being happy, period. Create a happy life and excitement you want. Try Tea Lovers Guide: Most Effective Ways To Revitalize Your Mind And Body today by clicking the BUY NOW button at the top right of this page! P.S. You'll be on your way to getting happy within 24 hours.

A Guide to the World's Best Teas

Tea Lovers Guide

The Spirit of Tea Making

Homegrown Tea

A Comprehensive Guide

Stuff Every Coffee Lover Should Know

A Journey to the World's Finest Teas

"Tea, in all its varieties, offers just as much subtlety and complexity as fine wine, and in many countries around the globe, the tea service is one of the highest expressions of culture. Tea Sommelier will provide the knowledge and practical tips you need to feel at home in the world of tea, in 160 easy lessons. Topics include the varieties of tea and where they are grown, how to select and prepare tea, how to taste and serve it, how to pair tea with food, and how to cook with tea. Stylish illustrations on every page add extra enjoyment to the process of becoming a true tea sommelier."--Provided by publisher.

For beginners and long-time tea lovers alike, this engaging book explains the practice of tasseomancy, or reading tea leaves. The hands-on exercises and activities are complemented by background information on the history of tea, growing tea plants, tea drying and processing, and the best equipment and techniques for brewing. Rather than the mystical focus usually associated with reading tea leaves, this presentation emphasizes rational and intuitive processes such as learning old traditions, observing carefully, finding patterns, and enjoying a few minutes of concentration.

**ABOUT THE WORLD IN A TEACUP** Did you know that tea is the most widely consumed beverage on the planet after water? Or that all of the world's tea originates from only three varieties of a single plant? While a cup of tea may be a simple pleasure for most of us, there are a dizzying number of tastes from which to choose. And every tea, whether a delicately sweet green tea from Japan or a bracing, brisk Darjeeling black, tells a story in the cup about the land that nurtured it and the tea-making skills that transformed it. In this authoritative guide, veteran tea professionals Mary Lou and Robert J. Heiss provide decades of expertise on understanding tea and its origins, the many ways to buy tea, and how to explore and enjoy the six classes of tea (green, yellow, white, oolong, black, and Pu-erh). Additional advice on steeping the perfect cup and storing tea at home, alongside a gallery of more than thirty-fi ve individual teas with tasting notes and descriptions make The Tea Enthusiast's Handbook a singular source of both practical information and rich detail about this fascinating beverage.

Darjeeling's tea bushes stretch across a picturesque landscape steeped in religious, sacred and mythical history. Planted at high elevation in the heart of the Eastern Himalayas, in an area of northern India bound by Nepal to the west, Bhutan to the east and Sikkim to the north, the rows of brilliant green, waist-high shrubs that coat the steep slopes and valleys around this Victorian 'hill town' produce only a fraction of the world's tea, and less than one per cent of India's total. Yet the tea from this limited crop, with its characteristic bright, amber-coloured brew and muscatal flavours – delicate and flowery, with hints of apricots and peaches – is generally considered the best on the globe. This is the story of how Darjeeling developed its prodigious tea industry under Imperial British rule and eventually came to produce some of the highest-quality leaves in the world. It is a fascinating portrait of the region from the days of the Raj to that of the 'woodoo farmers' of the present day, who get world-record prices for their fine teas, all set against the backdrop of the looming Himalayas and drenching monsoons. It is a story rich in intrigue and empire. Full of adventurers and unlikely successes in culture and religion, ecology and terror, and one that began with one of the most audacious acts of corporate smuggling in history. It is also the tale of how the industry had spiralled into decline by the end of the twentieth century, and how this paradisaical spot in the high Himalayas seethes with union unrest and a violent struggle for independent statehood. It is on the front line against the devastating effects of climate change and decades of harmful farming practices, a war that is being fought in some tea gardens – and, astonishingly, won – using radical methods.

*An Enthusiast's Guide to Selecting, Brewing, and Serving Exquisite Tea*

*Tea Time*

*Tea Sommelier*

*A Beginner's Guide and Tea Tasting Journal*

*Wine's Secret Sibling*

*The World in Your Cup*

*How to Make Tea*

Winner of Fortnum & Mason Food and Drink Awards Drink Book Award 2019 Shortlisted for the André Simon Drinks Book of the Year Award 'Masterfully written, beautifully photographed' Nigel Slater This journey to the world's finest teas, captured in extraordinary photography, brings alive the aroma, taste and texture of this drink in all its many nuances, and will give connoisseurs and casual readers alike a much deeper understanding of how great tea is created. Includes sections on botany, cultivation, processing methods and the impact tea has had, and continues to have, on culture. The Life of Tea also follows Michael and Timothy's travels in China, Japan, India and Sri Lanka, featuring the producers of some of the world's finest teas and the characteristics that make these teas so sought after. This book is the ultimate guide for tea enthusiasts, following the journey from plantation to pot.

The Tea Enthusiast's HandbookA Guide to the World's Best TeasTen Speed Press

TeaTime Magazine called Tea "the reference work we've been waiting for", noting its value to students. Library Journal praised Tea as a "definitive guide to tea (that) will appeal to die-hard tea enthusiasts." Tea House Times found Tea "impressive, well researched, and complete." Tea takes readers on an escorted tour of the world's tea-growing countries -- China, Japan, Taiwan, India, Sri Lanka, Nepal, Vietnam and East Africa -- where they will discover how, like a fine wine, it is "terroir" (soil and climate) that gives a tea its unique characteristics. The authors own the popular Camellia Sinensis Tea House in Montreal which imports teas directly from producers in these countries. Each author focuses on specific tea regions where they travel every year to work with growers and producers, discover new teas and keep abreast of developments that might, for example, remove a tea from the tea house's menu.

The world boasts myriad teas, most of them living undiscovered by Western cultures still rooted in the view that tea comes from a tissue bag at breakfast or 4pm. The World Tea Encyclopaedia aims to shed light on this wealth of variety and to debunk the snobbishness and doctrine that can scare off newcomers from the joys of tea connoisseurship. For almost 20 years, Will Battle has been tasting teas and creating blends for tea lovers all over the world. He has lived and worked alongside tea producers in Asia and Africa, visiting hundreds of tea gardens and gaining unparalleled expertise in the process. Here, he gives an in-depth look at the wealth of teas on offer to everyone who loves to steep, infuse and brew. Through intuitive categorisation by taste, the book will help enthusiasts navigate the sometimes complex world of tea terminology to find a tea that suits them. It will educate, inspire and feed a new world of tea-drinking enjoyment and boutique. The knowledge to upgrade the tea bag, to know what to seek online, to brave a journey to the local tea shop, to submit to curiosity and jump into a world of discovery, or better still: to visit the countries and people that lovingly produce it... The World Tea Encyclopaedia lifts the lid off the teapot and allows readers to peer inside. Containing beautiful images, the most detailed maps yet created for the world of tea, and in-depth exploration of tea-producing countries, it will transports readers into the world of the tea garden, showing them that there is life beyond a discount tea bag. Readers will also find out more about camellia sinensis – the tea bush and the hero of this book. Will Battle takes a look at the origins in which it grows, the landscapes and climate that influence it and the artisans who craft it – and how it all comes together to make a delicious cuppa: surely the only drink to enjoy with this delightful, detailed book, perfect for all tea fans and enthusiasts.

The Book of Coffee and Tea

Fermented Tea Manual

Tea Tasting Journal

Stuff Every Tea Lover Should Know

The secret to sourcing and enjoying the world's favourite drink

A Comprehensive History of Tea from Prehistoric Times to the Present Day

The Life and Times of the World's Favorite Beverage

*It is fascinating to think that our comforting morning cup of tea - with more than 3,000 different variations - has such a rich history. Tea was sipped in Ancient China as long ago as 2737 BC, and continues to be a staple in households everywhere - from Buckingham Palace to the streets of India. to your kitchen. Treasured in cultures worldwide, tea is filled with history and tradition. Different teas have different healing properties that aid digestion, boost mental clarity, fight insomnia and even enhance the dreaming process. But this doesn't mean the tea has to be intimidating or overly complex. This beautifully designed, Tea Time: A Beginner's Guide and Tea Journal, with it's brief introduction to the history of tea, to selecting quality teas and steeping information, is the perfect starting point for budding tea enthusiasts. The tea tasting sheets will help you chronicle your personal journey through the world of tea by giving you a place to keep your notes about the varieties of teas you taste and experience. Best of all, this 8.5 x 11" logbook, handy enough to carry your tote bag or backpack, has 100 tea tasting sheets featuring ample space for recording, rating and taking detailed notes about your tea-tasting experiences, making it a reference and keepsake all in one. On each tea tasting sheet there is places to fill in the date, name of tea, brand, type (ie: green, black) origin (ie: china, India), region (ie: Fujian Province, Assam), purchase location, purchase size and cost, amount used for this brew, time brewed, impressions (aroma, flavors, mouth feel) and any additional notes you wish to make. There is an overall star rating and whether you would purchase it again. This tea notebook is great whether you sip tea from home or visit a Tea Room. What are you waiting for? Start your lifelong tea journey today! Tea Time features Introduction to tea, selecting quality teas and steeping information, 100 tasting sheets with space for date, name of tea, brand, type, origin, region, purchase location, purchase size and cost, amount used for this brew, time brewed, notes, overall star rating and whether you would purchase it again. 8.5" x 11" Paperback notebook, glossy cover. Great size to carry in your tote bag, backpack or purse. Makes a great gift idea for family, friends, co-workers who are tea enthusiasts for: Christmas - White Elephant Gift Exchanges or Stocking Stuffers Birthdays Mother's Day Father's Day Thank You Or any special gift giving occasion*

*Details ways to select and brew a perfect cup of tea for any occasion, create tea enjoyment settings, plan inventive tea parties, and design tea gardens*

*Tea: Wine's Secret Sibling is a multilayered handbook and cookbook with tea in the lead. It is an in-depth guide into the myriad possibilities of tea for tea connoisseurs and beginners alike. This book explains how similar tea and wine are and how they react when associated with food. Try over 70 original recipes, each with three matching tea suggestions and mouthwatering pictures, and experience the wonders of tea for yourself. There are chapters that explore the relationship and pairings of tea and cheese, tea and chocolate, and tea in mixed drinks, both alcoholic and non-alcoholic. Readers will also learn about how food pairings work and how to use tea as an ingredient for cooking through easy-to-follow recipes. Various methods of steeping tea are covered, and readers will learn how to easily prepare tea for everyday enjoyment to be the best practices for restaurant use to more advanced, intricate methods for the experienced tea lover. Explore the many infographics, tables, overviews, and graphs used to illustrate the major concepts of the book, and take a deep dive into the world of tea and food pairings with 294 pages brimming with information, including 6 pages with tea-related links to recommended tea shops, schools, and interesting videos about tea. In short: this book is a must for everybody who is looking for the best food and drink experience, but especially for those who look for a non-alcoholic option for wine. Tea is that option. In fact, it is the only true replacement for wine, as it enhances the flavor of food, just like wine does. Often even better so.*

*This pocket-sized handbook is the perfect gift for coffee connoisseurs, those looking to grind and brew their own beans, and anyone who appreciates a cup of coffee with or without caffeine. If you're like most people, you start every day with a hot cup of joe. But beyond your steaming morning mug, there's a whole culture of coffee waiting to be discovered. There are dozens of distinct brewing methods and recipes, with bean type, processing method, roast, and preparation working together to create unique tastes, textures, and aromas. Coffee is embedded in the traditions of many cultures around the world and is shared with others through ceremonies that integrate unique customs, foods, and accessories. Within the pages of this guide, coffee lovers of all levels will find useful information, helpful how-tos, and fascinating trivia about their beloved beverage, including - Highlights from Coffee History - Anatomy of the Coffee Cherry - Freshness in Coffee - Caffeine Content 101 - Popular Espresso Drinks - Coffee Cocktails So get ready to read about the world's best coffee-growing regions, learn how to host a coffee cupping like a pro, get tips for buying ethically sourced beans, and much, much more!*

*Tea Tasting Journal| Tea Tasting Log Book| Tea Lovers Journal Notebook to Record and Rate Tea Varieties| Tea Tasting Diary| Handbook for Tea Lovers to Track and Rate Their Favorite Tea| Tea Variety Taster*

*Tea*

*Tea Cocktails*

*The Science Behind the Leaf*

#### Japanese Tea

#### History, Terrors, Varieties

A cup of tea is an everyday pleasure for people the world over. And increasingly there is a dizzying array of teas to choose from - from robust black tea to elegant green tea and everything in between. In fact every tea has a fascinating story to tell about the place in which it grew - from soil, climate and altitude to the choices its producers made in processing it. Then there are the myriad ways in which that tea can be prepared for your daily cup. Tea mixologist Krisi Smith sets out what you need to know to appreciate teas of all descriptions - from harvesting and processing methods for different varieties to how to make the perfect cup. The world's key tea-growing regions and their best products are identified and their taste profiles explained - from China, Taiwan, Japan, India and Sri Lanka to Nepal, Vietnam and East Africa. The world of tea is fast-moving and Krisi also includes info on everything from blending teas to your own taste and some innovative recipes, to health benefits and the perfect kit to make your brew truly delicious.

Tea is arguably the most popular beverage in the world, but there's more to know beyond the colorful boxes sold at your local grocery store. Like wine and beer, each tea variety has its own distinct history, source, and flavor profile, from Darjeeling to matcha to Silver Needle. Tea is also embedded in the traditions of many cultures around the world and is shared with others through distinctive ceremonies that include unique customs, foods, and accessories. Within the pages of this pocket-sized guide, you'll find information, how-tos, and trivia for tea lovers of all levels. Experts and newbies alike will learn about: • Tea Bags vs. Loose Leaf • How to Prepare Tea • Tea Families and Common Varieties • Tea Traditions around the World • How to Host an Afternoon Tea for Adults • How to Throw a Tea Party for Children • And more!

From tea guru Sebastian Beckwith and New York Times bestsellers Caroline Paul and Wendy MacNaughton comes the essential guide to exploring and enjoying the vast world of tea. Tea, the most popular beverage in the world after water, has brought nations to war, defined cultures, bankrupted coffers, and toppled kings. And yet in many ways this fragrantly comforting and storied brew remains elusive, even to its devotees. As down-to-earth yet stylishly refined as the drink itself, A Little Tea Book submerges readers into tea, exploring its varieties, subtleties, and pleasures right down to the process of selecting and brewing the perfect cup. From orange pekoe to pu-erh, tea expert Sebastian Beckwith provides surprising tips, fun facts, and flavorful recipes to launch dabblers and connoisseurs alike on a journey of taste and appreciation. Along with writer and fellow tea-enthusiast Caroline Paul, Beckwith walks us through the cultural and political history of the elixir that has touched every corner of the world. Featuring featuring charming, colorful charts, graphs, and illustrations by bestselling illustrator Wendy MacNaughton and Beckwith's sumptuous photographs, A Little Tea Book is a friendly, handsome, and illuminating primer with a dash of sass and sophistication. Cheers!

Let Joseph Wesley Uhl be your guide to the entire world of tea; from peeks into tea production around the world to brewing your own blends at home. "Water is the mother of tea, a teapot its father, and fire the teacher." -- Chinese Proverb As one of the most consumed beverages in the world, a cup of tea is a common shared experience across cultures and traditions. Companies and consumers alike are reawakening to the benefits of high-quality, unprocessed, natural beverages, and tea is a perfect obsession for anyone interested in artisan food and healthy eating. In The Art and Craft of Tea, entrepreneur and enthusiast Joseph Wesley Uhl brings to the story of tea its due reverence, making its history, traditions, and possibilities accessible to all. If you want to go beyond reading and enter your kitchen, Joseph offers "recipes" for creating your own tea blends using natural ingredients. Inside you'll find: - A detailed overview of tea's history and origins - Thoughtful descriptions of global brewing methods - Innovative ideas for iced tea, tea cocktails, and DIY blends.

The Complete Guide to Cultivating, Harvesting, and Preparing

A Guide to Enjoying the World's Best Teas

A Step-By-Step Guide

Learn to Blend 101 Specially Formulated Teas for Stress Management, Common Ailments, Seasonal Health, and Immune Support

World Beer

The Tea Enthusiast's Handbook

A History of Tea

*A tasteful guide that explores the pleasures of tea through word and image. In a skinny-no-whip-mocha-latte world, "The Tea Drinker s Handbook" is a refreshing return to America s roots in tea-drinking. Though tea is one of the most-consumed beverages in the world, second only to water, it is far from mundane. For both the lifelong tea drinker and the recent convert, "The Tea Drinker s Handbook" is an indispensable reference for anyone interested in all things tea. The founders of Le Palais des Thes, a retail chain known for the high quality of its selection of teas, have traveled for over twenty years to plantations all over the world in search of the rarest teas, and the result is this handsome and enlightening book. This is the first guide written under the Le Palais des Thes brand. In addition to ten shops in France, there are stores in Brussels, Oslo, Tokyo, and Beverly Hills, and their products are sold at Bergdorf Goodman. In this impressive and comprehensive guide, we rediscover tea, its cultivation, and all of its richness and complexity. In addition to being an informative resource, this book is also a true tasting guide for tea lovers. The authors open our eyes (and introduce our palates) to tea-tasting, as they list the top fifty teas of the world complete with tasting sheets and include comments and advice for each. And with 200 illustrations, "The Tea Drinker s Handbook" informs and instructs with both fascinating text and alluring images."*

*Michelle and Rob Comins, co-founders of Comins Tea, a family run direct-trade tea merchants, have spent the last 10 years travelling the world sourcing fine single-estate teas for their business. Often travelling to remote corners of the world in search of tea, their travels have led them to meet and share tea, experiences and stories with many fascinating tea professionals. Their award-winning tea houses in Dorset and Bath give them unique first-hand experience of the consumer-facing side of the tea. Winner of Bath Life Awards 2017 Best Caffé, they also supply independent retailers and restaurants around the UK with their finest tea.*

*"In the decades that Kevin Sinnott has spent meeting with and interviewing hundreds of coffee professionals, rather than crossing over to the dark side and becoming one himself, he has taken what he has learned and translated it from coffee geek-speak into English. Why? For the sole purpose of allowing you to better enjoy your coffee. In short, if you like coffee, you will love this book." —Oren Blostein, proprietor of Oren's Daily Roast There is no other beverage that gives you a better way to travel the world than coffee. You can literally taste the volcanic lava from Sumatra, smell the spice fields of India, and lift your spirits to the Colombian mountaintops in your morning cup of joe. The Art and Craft of Coffee shows you how to get the most out of your coffee, from fresh-roasted bean to hand-crafted brew. In The Art and Craft of Coffee, Kevin Sinnott, the coffee world's most ardent consumer advocate, educates, inspires, and caffeinates you. Inside you will find: Delicious recipes for dozens of coffee and espresso beverages*

The Art and Craft of Coffee

Creative Ideas, Activities, & Recipes for Tea Lovers

The Tea Drinker's Handbook

Grow Your Own Tea

A Simple Guide to Enjoying Taiwanese Tea

Tales of the Tea Trade

A Fresh Look at an Ancient Beverage