

Jane Pettigrews World Of Tea Discovering Producing Regions And Their Teas

AROUND 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 many, a 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, 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 tea is alongside a gallery of more than thirty-five 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.

Our Hearts Are in England offers an impassioned salute to our most cherished destinations.

Jane Pettigrew’s World of TeaDiscovering Producing Regions and Their Teas

Taking the very best recipes for teatime treats from the National Trust, this new edition has been updated and expanded to include more atmospheric colour photography. A wonderful collection of the best recipes for a traditional British tea, from well-known gems that have stood the test of time. Hundreds of recipes for cakes, biscuits, buns, scones, breads, rolls are provided with clear instructions and mouthwatering images. From Herb Bread, Cheese and Celery Whirls and Scarborough Muffins to Melting Moments and Century Honey Cake and Daniel’s Coffee and Drambuie Meringues, there is something for everyone. All the basics of good teatime cooking are covered, including pastry, basic bread-making and pie-making with useful tips on common baking problems and how to avoid them. A leading expert on tea, food and tea history, and she provides not only a brief history of the recipes (some going back centuries) but also the best teas to drink with them. This is the ultimate book for enjoying the wonderful british tradition of an afternoon tea. Meet the cookbook for bakers, by bakers. This new recipe collection from the brilliant minds behind Bake from Scratch magazine is a triumph of dough and batter. From towering layer cakes to simple stir-together brownies, this cookbook offers a little something for everyone, novice to expert. Try your hand at classic breads like sourdough and pain de mie, or venture into new territory with Old-World European specialties such as savarin and potica. With gorgeous photography accompanying each baked good, you’ll find a wealth of tutorials to guide you from beginning to bake. All recipes have been tested and retested with the home baker in mind, formulated to be both accessible and exciting. Celebrate the joy of artisanal baking with this essential tome.

The Art and Craft of Tea

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

The Tealover’s Companion

Recipes for Baking Artisan Bread at Home

The Great Tea Rooms of America

A Step-By-Step Guide

While to us tea is an everyday commodity, in Austen’s time it was relatively expensive, and to be able to offer it to visitors implied some degree of social status. This book examines the social customs of the time, and includes recipes.

This definitive guide to tea is a global journey of discovery of the origins of tea by a world-renowned tea expert.

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 bankruptcy 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 the 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 tea. A 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 Beckwith’s sumptuous photographs, A Little Tea Book is a friendly, handsome, and illuminating primer with a dash of sass and sophistication. Cheers!

Major Ernest Pettigrew is perfectly content to lead a quiet life in the sleepy village of Edgecombe St Mary, away from the meddling of the locals and his overbearing son. But when his brother dies, the Major finds himself seeking companionship with the villain.

Drawn together by a love of books and the loss of their partners, they are soon forced to contend with irate relatives and gossiping villagers. The perfect gentleman, but the most unlikely hero, the Major must ask himself what matters most: family obligations, a comfortable and heart-warming, Major Pettigrew’s Last Stand proves that sometimes, against all odds, life does give you a second chance.

Presents creative themes for afternoon tea parties, along with full menus, recipes, and tips on adding extra touches for the event.

A Social History of Tea

Celebrating the Holiday with Afternoon Tea

The Tea Book

The Life and Times of the World’s Favorite Beverage

Tea Wares from the Dragon Court to Afternoon Tea

Tea’s Influence on Commerce, Culture & Community

For tea devotees, there is no better way to mark the holiday season than with festive tea parties. This collection of ten beautiful, yet varied, table settings, accompanied by more than 70 delectable recipes for scones, savories, and sweets, will inspire anyone who is planning a Christmastime celebration. Tea pairings, along with a tea-steeping guide, make it simple to select and perfectly prepare a pot of tea to serve along with the array of tempting treats in this 136-page book.

"The ages-old tapestry of taking tea is woven with a prismatic palette of threads, from the golden strands of tradition and the silver cords of friendship to the rainbow ribbons of taste bud-tempting refreshments and the brightly hued filaments of an elegantly set table."--Publisher's website.

Takes the reader through the various fascinating groups of tea equipage used over the past 350 years.

Whether it is morning coffee or tea, or champagne with dinner and a glass of port after, these handy reference books offer insight into coffee and tea blends and champaigne and port vintages. Over 100 full-color photographs help to identify the best of the best. Drink and enjoy!

This work provides a guide to the history and production of tea, equipage and advice on preparing and brewing tea. It includes a directory of countries, with each entry featuring a map which shows the tea growing regions. Each tea featured is illustrated with three colour photographs showing the dried leaf, the leaf after infusion, and the colour of the liquor. The flavour and colour characteristics are given with brewing hints and drinking recommendations. The first section comprises of the main producers - China, India, Indonesia, Sri Lanka and Taiwan. The second section features smaller producers - Australia, Argentina, Azores, Brazil, Malaysia and Uganda.

For All the Tea in China

Design for Tea

Good Old-fashioned Recipes

A Novel Flavor for Familiar Drinks, Dishes, and Desserts

Discovering Producing Regions and Their Teas

More and more people are turning to tea as their primary hot beverage, and connoisseurs are discovering the wondrous range of flavors to be found in different varieties from around the globe—some of which command fantastic prices and are in great demand. This comprehensive, authoritative guide to understanding, purchasing, and serving the world’s finest teas is beautifully illustrated with full-color photographs of a variety of tea leaves and herbs, as well as their countries of origin. Learn how to store tea so its aromas last, brew it properly for fullest enjoyment, and appreciate the many nuances of flavor to be found in this extraordinary drink.

Prepare for a richly exotic voyage across continents and centuries in this in-depth exploration of the world of tea. Like wine, tea has its own prestigious growing regions and plantations where are produced refined, noble, and modern varieties as distinctive as the terroir on which they are grown. This impressive volume follows the trade routes of the familiar yet mysterious tea leaf, from the origins of cultivation in China to Japan’s legendary tea ceremony to the ritual of afternoon tea in the U.K. Practical advice describes the benefits of tea in the diet, the optimum brewing temperature, and precise measurements for steeping the perfect cup. Profiles of the Grand Crus de tea (32 worldwide varieties) plus recipes that pair well with tea or have tea as an ingredient are also featured. Rich and sumptuous photographs lead us through this ancient but still contemporary pursuit that reaches from remote Asian villages to exotic islands to today’s modern cities. Tea is a book to be savored with all the senses.

Some people are adamant that the perfect cup of tea is Earl Grey sipped from a bone china cup. Others say it should be Darjeeling, carefully brewed in an elegant porcelain pot, while many others still favor the traditional cup served with milk and two sugars. You can sip it hot, or drink it ice cold with a sprig of mint, or brew an Indian-style chai with cardamoms and cinnamon; but however tea is prepared, the universal experience is that it provides refreshment, gentle stimulation, and good times.Some of the many tea topics in this volume include: -- A concise history of tea and its basic preparation -- A journey around the tea estates and small holdings of the tropics -- Traditions of tea ceremonies from around the world -- Recipes using tea, plus herbal and tea infusionsWhether your answer to life’s vicissitudes is to put the kettle on, or if you are simply inclined now and then to take afternoon tea, this is the book for you.

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.

A lively and beautifully illustrated history of one of the world’s favorite beverages and its uses through the ages. World-renowned sinologist Victor H. Mair teams up with journalist Erling Hoh to tell the story of this remarkable beverage and its uses, from ancient times to the present, from East to West. For the first time in a popular history of tea, the Chinese, Japanese, Tibetan, and Mongolian annals have been thoroughly consulted and carefully sifted. The resulting narrative takes the reader from the jungles of Southeast Asia to the splendor of the Tang and Song Dynasties, from the tea ceremony politics of medieval Japan to the fabled tea and horse trade of Central Asia and the arrival of the first European vessels in Far Eastern waters. Through the centuries, tea has inspired artists, enhanced religious experience, played a pivotal role in the emergence of world trade, and triggered cataclysmic events that altered the course of humankind. How did green tea become the national beverage of Morocco? And who was the beautiful Emma Hart, immortalized by George Romney in his painting The Tea-maker of Edgware Road? No other drink has touched the daily lives of so many people in so many different ways. The True History of Tea brings these disparate aspects together in an entertaining tale that combines solid scholarship with an eye for the quirky, offbeat paths that tea has strayed upon during its long voyage. It celebrates the common heritage of a beverage we have all come to love, and plays a crucial part in the work of dismantling that obsolete dictum: East is East, and West is West, and never the twain shall meet.

A Little Tea Book

Tea and Etiquette

Artisan Recipes for the Home Baker

An Edwardian Childhood

History, Terroirs, Varieties

The Tea Companion

"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.

Take a colorful journey into 22 glorious tea rooms across the United States and Canada. From palatial hotels to grand gardens and nostalgic English-style cottages, this collection of photographs, narratives and recipes dispels the idea that only the British know who to do a "proper afternoon tea."

Give advice on where to buy tea and what kind of tea to buy, with a history of tea-drinking customs in countries all over the world, and instructions on having an afternoon tea party

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 book 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.

Where does tea come from? With DK’s The Tea Book, learn where in the world tea is cultivated and how to drink each variety at its best, with steeping notes and step-by-step recipes. Visit tea plantations from India to Kenya, recreate a Japanese tea ceremony, discover the benefits of green tea, or learn how to make the increasingly popular Chai tea. Exploring the spectrum of herbal, plant, and fruit infusions, as well as tea leaves, this is a comprehensive guide for all tea lovers.

Tea Sommelier

Our Hearts Are in England

Afternoon Tea

Tea Basics

How England Stole the World’s Favorite Drink and Changed History

The Bread Collection

Drawing on the collections and archives of the National Trust, this book offers a comprehensive exploration of the social history of tea from the 17th century to the present day.

Tea is an international drink, both in terms of its origins and popularity, and has a colorful and fascinating story to tell. This handsome illustrated reference is a guide to all the major varieties of tea—favorites such as Darjeeling, Assam, and Earl Grey, as well as the more acquired tastes of Lapsang Souchong, Keemun, and Nilgiri. The main part of the book is a directory of teas grouped by country of production, and subdivided by region, then by tea type. There is a brief introduction to each tea-producing area, accompanied by maps for each. The countries covered are China, Japan, Nepal, India, Sri Lanka, Taiwan, Georgia, Kenya, and Malawi. Each individual tea is illustrated by close-up photography of the dry leaf, wet leaf and infusion, with an accompanying description of characteristics and brewing tips to enjoy the variety at its best.

*TEA BASICS Your complete guide to the perfect cup Civilized, soothing, delicious, and relaxing . . . tea offers an ideal refuge from the fast pace and stressful demands of life today. But with the astonishing array of teas currently available, how do you find a cup you can really call your own? Start with Tea Basics. This handy reference covers all of the essentials of tea buying, brewing, and tasting, and explores the comforts of ritual and healing that tea has provided through the centuries. As you sip and savor the wonderful flavors of black teas, green teas, oolongs, and scented/herbal teas, you'll understand why tea is consumed by more people worldwide than any other drink except water. So put the kettle on, put your feet up, and immerse yourself in Tea Basics! Inside you'll find: * Tea facts: its origins, history, and many varieties * Guidance on selection, blending, brewing, tasting, and storage * Tips on tea etiquette * A tea-tasting glossary * Select sources of tea and related equipment*

Revised edition of the best-seller, with a new chapter and new recipes on Tea Parties for Children - the authoritative guide to the etiquette of taking tea for business or pleasure.

From perfectly crisp pies and tarts to jam-filled coffee cakes and fluffy dinner rolls, the even heat distribution of cast iron skillets makes them ideal for baking. This collection of recipes features time-honored classics plus tips for keeping your skillets (new and heirloom) well-seasoned and always at the ready.

Major Pettigrew's Last Stand

A Guide to Teas Throughout the World

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

Christmas Teatime

Recipes and Rituals

All the Essentials from Leaf to Cup

*British writer and tea historian Jane Pettigrew has joined forces again with American tea writer Bruce Richardson to chronicle the fascinating story of tea s influence on British and American culture, commerce and community spanning nearly four centuries. These two leading tea professionals have seen first-hand the current tea renaissance sweeping modern culture and have written over two dozen books on the subject of tea, including The New Tea Companion. No beverage has shaped Western civilization more than the ancient elixir - tea. Follow tea's amazing journey from Canton to London, Boston and beyond as these two leaders of today's tea renaissance weave a fascinating story detailing how the leaves of a simple Asian plant shaped the culture and politics of both the United Kingdom and the United States. CHAPTER HIGHLIGHTS THE SEVENTEENTH CENTURY: First Tea in England * East India Company * America s Thirst for Tea * Tea Jars & Caddies THE EIGHTEENTH CENTURY: Teas for Sale * Tea Smuggling * Tea Etiquette * Liberty Tea * Boston Tea Party THE NINETEENTH CENTURY: An Empire Built on Tea * Jane Austen s Tea Things * Afternoon Tea * Glasgow Tea Movement * Tea & Suffrage THE TWENTIETH CENTURY: Teabags * The Tea Room Movement * Wartime Tea * Rise of American Tea Brands * Tea Dances * Specialty Tea THE TWENTY-FIRST CENTURY The American Teasmith * Tea & Health * The Starbucks Effect * Culinary Tea Here is history as it should be written. In a spell-binding way the story skips merrily along while seeming to skip nothing; it moves quickly but never seems to hurry. Any lover of quaint and curious lore will spend happy hours taking instruction from these authors. James Norwood Pratt"*

Lauded for its medicinal and healthful properties and low caffeine, green tea is said to help prevent cancer, maintain a healthy blood cholesterol, control high blood pressure and more. This inspiring new cookbook introduces ideas for incorporating green tea into a modern lifestyle.

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 Tang and Song 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 recondite knowledge on the hidden origins and detailed history of today's globalised beverage in its many modern guises.

Visits the carefree days of childhood during the "golden age" of the Edwardian period

Coastal living to island living- Simply by the Sea is a beautiful collection of interiors by Tracey Rapasardi. Comfortable interiors welcome family and friends at these stunning coastal retreats that sit along the natural beauty of the coastlines.

Tea

Tea with Jane Austen

Entertaining and Cooking with Tea

The Tale of Tea

Tea-Time Recipes

Simply by the Sea

Master the art of bread baking with 100+ test kitchen approved recipes from the Bake from Scratch team.

Exquisite little book packed with recipes from the best of British bakingGloriously illustrated with mouthwatering photographyContains a wide range of teatime recipes from tasty breads to indulgent sticky bunsThis delightful little book contains more than 60 recipes for delicious teatime treats, including traditional breads, buns, scones and biscuits, gathered from all around the country. It also contains invaluable information on the basics of successful baking. Recipes include regional specialties such as Singin' Hinnies and Scarborough Muffins, classic seasonal delicacies such as Hot Cross Buns, crunchy biscuits and shortbreads, mouthwatering scones and more frivolous confections such as Box Hill Bread Pudding and Mincemeat Cake.

A dramatic historical narrative of the man who stole the secret of tea from China In 1848, the British East India Company, having lost its monopoly on the tea trade, engaged Robert Fortune, a Scottish gardener, botanist, and plant hunter, to make a clandestine trip into the interior of China—territory forbidden to foreigners—to steal the closely guarded secrets of tea horticulture and manufacturing. For All the Tea in China is the remarkable account of Fortune's journeys into China—a thrilling narrative that combines history, geography, botany, natural science, and old-fashioned adventure. Disguised in Mandarin robes, Fortune

ventured deep into the country, confronting pirates, hostile climate, and his own untrustworthy men as he made his way to the epicenter of tea production, the remote Wu Yi Shan hills. One of the most daring acts of corporate espionage in history, Fortune's pursuit of China's ancient secret makes for a classic nineteenth-century adventure tale, one in which the fate of empires hinges on the feats of one extraordinary man.

Explores the history of tea, from making and serving tea to tea-drinking etiquette and the paraphernalia used.

"There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea." Henry James Portrait of a Lady. Given the popularity of National Trust tea-rooms, visitors would seem to echo James' sentiment. Jane Pettigrew has collected recipes for cakes, breads and biscuits from National Trust cooks and chefs to provide a survey of regional dishes that use local ingredients: for example, Old Peculier Fruit Cake from Yorkshire, Bara Brith, the traditional Welsh tea bread, and Irish potato cakes. Tempting goodies also include sticky lemon cake and chocolate orange drizzle cake. Examples of tea's associations with National Trust properties are legion and in this book Pettigrew discovers curious and ornate tea wares from the Orient and from Europe, relates stories of bizarre tea parties, and finds that each afternoon at Lanhydrock in Cornwall a tea table is set with lace cloth, fine porcelain, silver tea knives and linen napkins – just as tea tables have been set in Britain since the late 19th century.

A Guide to the World's Best Teas

The True History of Tea

The Tea Enthusiast's Handbook

The New Tea Companion

Cast Iron Baking

Experience the World's Finest Teas, Qualities, Infusions, Rituals, Recipes

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.

A Quick and Easy Guide

National Trust Teatime Baking Book

Jane Pettigrew's World of Tea

A History of Tea

Tea & Infusions

A Connoisseur's Guide