

The Story Of Tea A Cultural History And Drinking Guide

The enthralling conclusion to Judy I. Lin's Book of Tea duology!#1 New York Times bestseller A Magic Steeped in Poison and A Venom Dark and Sweet!is sure to enchant fans of Adrienne Young and Leigh Bardugo. A great evil has come to the kingdom of Dàxi. The Banished Prince has returned to seize power, his rise to the dragon throne aided by the mass poisonings that have kept the people bound in fear and distrust. Ning, a young but powerful shénnóng-shilla wielder of magic using the ancient and delicate art of tea-making!has escorted Princess Zhen into exile. Joining them is the princess' loyal bodyguard, Ruyi, and Ning's newly healed sister, Shu. Together the four young women travel throughout the kingdom in search of allies to help oust the invaders and take back Zhen's rightful throne. But the golden serpent still haunts Ning's nightmares with visions of war and bloodshed. An evil far more ancient than the petty conflicts of men has awoken, and all the magic in the land may not be enough to stop it from consuming the world...

The astonishing, uplifting story of a real-life Indiana Jones and his humanitarian campaign to use education to combat terrorism in the Taliban's backyard Anyone who despairs of the individual's power to change lives has to read the story of Greg Mortenson, a homeless mountaineer who, following a 1993 climb of Pakistan's treacherous K2, was inspired by a chance encounter with impoverished mountain villagers and promised to build them a school. Over the next decade he built fifty-five schools!especially for girls!that offer a balanced education in one of the most isolated and dangerous regions on earth. As it chronicles Mortenson's quest, which has brought him into conflict with both enraged Islamists and uncomprehending Americans, Three Cups of Tea combines adventure with a celebration of the humanitarian spirit.

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.

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!

A Journey to the World's Finest Teas

Empire of Tea

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

A Novel

The Art and Craft of Tea

The Color of Tea

A thrilling new novel from #1 New York Times bestselling author Lisa See explores the lives of a Chinese mother and her daughter who has been adopted by an American couple. Li-yan and her family align their lives around the seasons and the farming of tea. There is ritual and routine, and it has been ever thus for generations. Then one day a jeep appears at the village gate—the first automobile any of them have seen—and a stranger arrives. In this remote Yunnan village, the stranger finds the rare tea he has been seeking and a reticent Akha people. In her biggest seller, Snow Flower and the Secret Fan, See introduced the Yao people to her readers. Here she shares the customs of another Chinese ethnic minority, the Akha, whose world will soon change. Li-yan, one of the few educated girls on her mountain, translates for the stranger and is among the first to reject the rules that have shaped her existence. When she has a baby outside of wedlock, rather than stand by tradition, she wraps her daughter in a blanket, with a tea cake hidden in her swaddling, and abandons her in the nearest city. After mother and daughter have gone their separate ways, Li-yan slowly emerges from the security and insularity of her village to encounter modern life while Haley grows up a privileged and well-loved California girl. Despite Haley’s happy home life, she wonders about her origins; and Li-yan longs for her lost daughter. They both search for and find answers in the tea that has shaped their family’s destiny for generations. A powerful story about a family, separated by circumstances, culture, and distance, Tea Girl of Hummingbird Lane paints an unforgettable portrait of a little known region and its people and celebrates the bond that connects mothers and daughters.

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.

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 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. A history of capitalism in nineteenth- and twentieth-century China and India exploring the competition between their tea industriesTea remains the world’s most popular commercial drink today, and at the turn of the twentieth century, it represented the largest export industry of both China and colonial India. In analyzing the global competition between Chinese and Indian tea, Andrew B. Liu challenges past economic histories premised on the technical “divergence” between the West and the Rest, arguing instead that seemingly traditional technologies and practices were central to modern capital accumulation across Asia. He shows how competitive pressures compelled Chinese merchants to adopt abstract, industrial conceptions of time, while colonial planters in India pushed for labor indenture laws to support factory-style tea plantations. Further, characterizations of China and India as premodern backwaters, he explains, were themselves the historical result of new notions of political economy adopted by Chinese and Indian nationalists, who discovered that these abstract ideas corresponded to concrete social changes in their local surroundings. Together, these stories point toward a more flexible and globally oriented conceptualization of the history of capitalism in China and India.

One Man's Mission to Promote Peace . . . One School at a Time

The New Tea Book

Luli and the Language of Tea

Listen to the Wind

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

History, Terroirs, Varieties

Tea

Tales of the Tea Trade looks at the world of tea from a completely new perspective. Taking the reader on a fascinating journey directly into the lives of those who plant, pluck and process tea; going beyond the standard story of leaf to cup; this book offers readers a unique first-hand insight into the culture, ceremony, opportunities and threats surrounding an ancient art. Closer to home, Michelle and Rob Comins offer their perspectives on how Eastern tea rituals can find a place in our increasingly busy Western lives.

Beyond this, the book explores the key ingredients that separate a 'good' from a 'great' tea, covers ethical sourcing and shows how readers can translate and recreate tea ceremonies at home. Chapters include The Story of Tea, The Tea Plant, The Main Types of Tea, The International Tea Industry, Tea and Health and Time for Tea. This book stands alone in addressing tea from multiple expert perspectives, from tea farmers to ceramacists. Through sharing the stories and insights others have shared with them Michelle and Rob Comins hope to connect the reader with the world of tea and excite them to think of and buy tea in much the same way they do coffee and fine wine, making loose leaf tea a simple, everyday pleasure.

"An exciting debut novel set in the exotic, bustling streets of Macau, China about a woman whose life is restored when she opens a small cafe forms unlikely friendships, and gains the eventually the courage to trust what's in her heart"--

The Tale of Tea presents a comprehensive history of tea from prehistoric times to the present day in a single volume, covering the fascinating social history of tea and the origins, botany and biochemistry of this singularly important cultigen. SPECIAL PRE-PUBLICATION PRICE UNTIL FEBRUARY 28TH. AS OF MARCH 1ST PRICE WILL GO UP TO 249 EURO/ 299 USD.

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.

A Guide to the World's Best Teas

The Book of Tea (茶の道)

The Tea Girl of Hummingbird Lane

Reflections on a Life with Tea

Green Gold

A History of Tea

Tea War

The material for this book has accumulated over twelve years of active practice in Japan's rite of tea of which the author has received full instructorship; two years of full-time employment at a traditional tea vendor in the heart of Uji, during which he studied for and passed the Instructor Association and received certification as accredited instructor; regular meetings with, and tea farm visits at the properties of skilled artisan tea manufacturers, encounters that have provided much insight in subjects as the struggles of tea farmers, the reality behind workings of the industry as a whole. In addition, for the past four years, the author has devoted his life to discovering the essence of tea through curating a special selection of tea, repeatedly talking to and interviewing tea manufacturers, gathering insider information about the truthfully and openly make this information available internationally. The discoveries made, and the information gathered during such interactions is what constitutes the foundation for the material presented in this book, and it is with the wish to objectively portray what Japan is that this book has been brought to life.

Whether it's a delicate green tea or a bracing Assam black, a cup of tea is a complex brew of art and industry, tradition and revolution, East and West. In this sweeping tour through the world of tea, veteran tea traders Mary Lou Heiss and Robert J. Heiss chronicle tea's influence on complete reference for choosing, drinking, and enjoying this beverage. The Story of Tea begins with a journey along the tea trail, from the lush forests of China, where tea cultivation first flourished, to the Buddhist temples of Japan, to the vast tea gardens of India, and beyond. Aspects of tea trade, the Heisses examine Camellia sinensis, the tea bush, and show how subtle differences in territory and production contribute to the diversity of color, flavor, and quality in brewed tea. They profile more than thirty essential tea varieties, provide an in depth survey the customs and crafts associated with tea. Sharing the latest research, they discuss tea's health benefits and developments in organic production and fair trade practices. Finally, they present ten sweet and savory recipes, including Savory Chinese Marbled Eggs and Green Tea Biscuits. Discover the resources for purchasing fine tea. Vividly illustrated throughout, The Story of Tea is an engrossing tribute to the illustrious, invigorating, and elusive leaf that has sustained and inspired people for more than two thousand years.

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 historians 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 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 * 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 and 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"

A look at Britain's storied history with the beloved beverage, including slavery, war, drug smuggling, fortune telling, and the economy's globalisation. A Dark History of Tea looks at our long relationship with this most revered of hot beverages. Renowned food historian Seren Charvat tells the history of one of the world's oldest beverages, tracing tea's significance on the tables of the high and mighty as well as providing relief for workers who had to contend with the arduours of manual labour. This humble herbal infusion has been used in burial rituals, as a dowry payment, in fuelled wars and spelled fortunes as it built empires and sipped itself into being an integral part of the cultural fabric of British life. This book delves into the less tasteful history of a drink now considered quintessentially British. It tells the story of how, carried on the backs of opium smuggling, it flowed into the cups of British society as an enchanting beverage. Chart the exportation of spices, silks and other goods like opium in exchange for tea, and explain how the array of good fortunes—a huge demand in Britain, a marriage with sugar, naval trade and the rise of trading firms—all spurred the first impulses of modern capitalism and floated countries. The story of tea takes the reader on a fascinating journey from myth, fable and folklore to murky stories of swindling, adulteration, greed, wagging of wars, boosting of trade in hard drugs and the rise of dark engines that drove the globalisation of the world economy. All of this is spattered with interesting facts about tea etiquette, tradition and illicit liaisons making it an enjoyable rollercoaster of dark discoveries that will cast away any thoughts of tea as something that mere biscuits. Praise for A Dark History of Tea "The author gathers many of the dangerous and morbid events throughout tea history and compiles them into one well-researched book. An entertaining read for anyone looking for interesting tea history." —Sara Shacket, Tea Happiness

A Venom Dark and Sweet

The Tea Book

A Broad Outline of Its Cultivation, Manufacturing, History and Cultural Values

A Global History

A Dark History of Tea

The Story of Tea from East to West

A History of Capitalism in China and India

This is your guide to all things teal From the estates where tea grows to tips for tasting like a pro; from unbreakable rules for brewing the perfect cup to delicious recipes to accompany your cup, this appealing volume is packed with illustrations and fun infographics. Created by the cocreators of the teapigs brand, it celebrates tea culture and customs around the world.

From chai to oolong to sencha, tea is one of the world's most popular beverages. Perhaps that is because it is a unique and adaptable drink, consumed in many different varieties by cultures across the globe and in many different settings, from the intricate traditions of Japanese teahouses to the elegant tearooms of Britain to the verandas of the deep South. In Tea food historianHelen Saberi explores this rich and fascinating history. Saberi looks at the economic and social uses of tea, such as its use as a currency during the Tang Dynasty and 1913 creation of a tea dance called "Thé Dansant" that combined tea and tango. Saberi also explores where and how tea is grown around the world and how customs and traditions surrounding the beverage have evolved from its legendary origins to its present-day popularity. Featuring vivid images of teacups, plants, tearooms, and teahouses as well as recipes for both drinking tea and using it as a flavoring, Tea will engage the senses while providing a history of tea and its uses.

Apart from water, tea is more widely consumed than any other food or drink. Tens of billions of cups are drunk every day. How and why has tea conquered the world? Tea was the first global product. It altered life-styles, religions, etiquette and aesthetics. It raised nations and shattered empires. Economies were changed out of all recognition. Diseases were thwarted by the magical drink and cities founded on it. The industrial revolution was fuelled by tea, sealing the fate of the modern world. Green Gold is a remarkable detective story of how an East Himalayan camellia bush became the world's favourite drink. Discover how the tea plant came to be transplanted onto every continent and relive the stories of the men and women whose lives were transformed out of all recognition through contact with the deceptively innocuous green leaf.

"A beautiful testament to kindness, sharing and community, and to the power of tea (and cookies!) in overcoming language barriers"--Publisher's description.

The Story of Tea

All the Essentials from Leaf to Cup

The Empire of Tea

A Modern Guide

Tales of the Tea Trade

The China Tea Book

The Biography of Tea

Written in English by a Japanese scholar in 1906, ""The Book of Tea"" is an elegant attempt to explain the philosophy of the Japanese Tea Ceremony, with its Taoist and Zen Buddhist roots, to a Western audience in clear and simple terms. One of the most widely-read English works about Japan, it had a profound influence on western undertsanding of East Asian tradition.

The Story of Tea traces the history, myths and rituals of growing and drinking tea from the tea gardens of China to the roadside dhabas of India. Thomas Garraway's first public sale of tea in England in 1657 was of historic importance. For this he published and distributed a poster... "The leaf of such known virtues ... that it is sold for twice its weight in silver. It maketh the body active and lusty. It helpth the headache, giddiness and heaviness and thereof. It is very good against stone and gravel, cleaning the kidneys and ureter. It is good against crudities, strengthening the weakness of the Ventricle or Stomack, causing good appetite and Deigestion and particularly for men of a corpulent body and such as are great eaters of flesh... It prevents and cures ague, surefeits...and fevers, by infusing a fit quantity of the leaf, thereby provoking a most gentle vomit...It drives away all pains in the Collick proceeding from wind and purgeth safety the Gall..." So said Thomas Garraway and indeed, many belived him!

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 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.

Liquid Jade

A Cultural History and Drinking Guide

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

The Book of Coffee and Tea

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

The Tea Enthusiast's Handbook**The Story of Dr. Greg and Three Cups of 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 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.

Tea isn't just a drink—the cup you hold in your hands is steeped in more than five thousand years of history and it all began in China. A lavishly illustrated chronicle of the world's most popular beverage (second only to water), The China Tea Book covers everything from the leaves to the pervasive culture they spawned. Kettle-boiled tea in the Tang Dynasty, powdered tea during the Song, pressed cake in the Ming—the history of tea is as diverse as the varieties themselves. Whether green, oolong, or black, each tea has a unique personality, which The China Tea Book captures in photographs and facts. As the trade of tea took off in the 16th century, the associated health benefits and cultural expressions spread around the world. The etiquette of tea drinking and the art of tea brewing may be centuries old, but understanding them leads to a deeper appreciation of the now ubiquitous drink. Designed for leisurely reading yet eminently practical, The China Tea Book is sure to enchant Chinophiles and tea-lovers alike.

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.

Although tea had been known and consumed in China and Japan for centuries, it was only in the seventeenth century that Londoners first began drinking it. Over the next two hundred years, its stimulating properties seduced all of British society, as tea found its way into cottages and castles alike. One of the first truly global commodities and now the world's most popular drink, tea has also, today, come to epitomize British culture and identity. This impressively detailed book offers a rich cultural history of tea, from its ancient origins in China to its spread around the world. The authors recount tea's arrival in London and follow its increasing salability and import via the East India Company throughout the eighteenth century, inaugurating the first regular exchange—both commercial and cultural—between China and Britain. They look at European scientists' struggles to understand tea's history and medicinal properties, and they recount the ways its delicate flavor and exotic preparation have enchanted poets and artists. Exploring everything from its everyday use in social settings to the political and economic controversies it has stirred—such as the Boston Tea Party and the First Opium War—they offer a multilayered look at what was ultimately an imperial industry, a collusion—and often clash—between the world's greatest powers over control of a simple beverage that has become an enduring pastime.

The Republic of Tea

Three Cups of Tea

The True History of Tea

Cancer Hates Tea

A Guide to Black, Green, Herbal and Chai Teas

The Life of Tea

A Unique Preventive and Transformative Lifestyle Change to Help Crush Cancer

Describes how tea is grown, harvested, and turned into a beverage; discusses the historical and societal importance of tea; and explores the tea trade.

Almost all of us have at some point dreamed of starting our own business but have not been able to get past our fear, anxiety, and uncertainty about pursuing those dreams. Through a 20-month exchange of faxes, The Republic Of Tea chronicles the feelings and emotions of three partners as they confront their fears and dreams to create an enormously successful start-up company. The book shows the budding entrepreneur how to start a successful business that embodies his or her own soul and economic realities. The insightful correspondence between Mel Ziegler and Patricia Ziegler, co-founders of The Banana Republic chain, and their new partner Bill Rosenzweig provides a map for the entrepreneur. It tells of the day-to-day breakthroughs and breakdowns of the creative process—inventing a product, developing a plan, and structuring a business partnership—and even provides the actual business plan used to raise money for the venture. As part of the new Currency paperback line, the book includes a "User's Guide"—an introduction and discussion guide created for the paperback by the authors to help readers make practical use of the book's ideas.

Traveling from East to West over thousands of years, tea has played a variety of roles on the world scene – in medicine, politics, the arts, culture, and religion. Behind this most serene of beverages, idolized by poets and revered in spiritual practices, lie stories of treachery, violence, smuggling, drug trade, international espionage, slavery, and revolution. Liquid Jade's rich narrative history explores tea in all its social and cultural aspects. Entertaining yet informative and extensively researched, Liquid Jade tells the story of western greed and eastern bliss. China first used tea as a remedy. Taoists celebrated tea as the elixir of immortality. Buddhist Japan developed a whole body of practices around tea as a spiritual path. Then came the traumatic encounter of the refined Eastern cultures with the first Western merchants, the trade wars, the emergence of the ubiquitous English East India Company. Scottish spies crisscrossed China to steal the secrets of tea production. An army of smugglers made fortunes with tea deliveries in the dead of night. In the name of "free trade" the English imported opium to China in exchange for tea. The exploding tea industry in the eighteenth century reinforced the practice of slavery in the sugar plantations. And one of the reasons why tea became popular in the first place is that it helped sober up the English, who were virtually drowning in alcohol. During the nineteenth century, the massive consumption of tea in England also led to the development of the large tea plantation system in colonial India – a story of success for British Empire tea and of untold misery for generations of tea workers. Liquid Jade also depicts tea's beauty and delights, not only with myths about the beginnings of tea or the lovers' legend in the familiar blue-and-white porcelain willow pattern, but also with a rich and varied selection of works of art and historical photographs, which form a rare and comprehensive visual tea record. The book includes engaging and lesser-known topics, including the exclusion of women from seventeenth-century tea houses or the importance of water for tea, and answers such questions as: "What does a tea taster do?" "How much caffeine is there in tea?" "What is fair trade tea?" and "What is the difference between black, red, yellow, green, or white tea?" Connecting past and present and spanning five thousand years, Beatrice Hohenegger's captivating and multilayered account of tea will enhance the experience of a steaming "cuppa" for tea lovers the world over.

The Way of Tea draws upon the wisdom of ancient writings to explain how modern tea lovers can bring peace and serenity to their time with a steaming mug of their favorite beverage—and how to carry that serenity with them throughout the day. Looking at all aspects of tea and the tea ceremony from a spiritual perspective, The Way of Tea shows readers how in the modern world the way of tea does not need to be some somber religious ceremony, but can instead be a path for anyone to experience and share inner peace, relax the ego, and be free and open—an excellent recipe for a life well lived. Chapters include: The Tao of Tea The Veins of the Leaf Calm Joy Completion The Tea Space Living Reflections on the Way of Tea

Way of Tea

The Asian Leaf that Conquered the World

The Story of the Creation of a Business, as Told Through the Personal Letters of Its Founders

The Story of Japanese Tea

The Book of Tea

A Little Tea Book

The Tale of Tea

Tea is hot and getting hotter. In the New Tea Book, no leaf is left unturned. Discover the wide variety of teas that are available and their myriad health benefits, as well as over 50 recipes for cooking with tea: beverages, savories, and delectable sweets. This strikingly photographed volume takes readers on a visual journey exploring the riches of black, green, oolong, and herbal teas, from the fragrant, full-bodied Assam to the spirited and spicy Yunnan. An exciting addition is the completely new Personal Spa section, introducing a host of aromatherapy touches for the home with recipes for tea bath sachets, eye pillows, beauty soaps, and potpourris. Finally, a list of resources gives information on where to find interesting tea blends and equipment, not to mention author Sara Perry's favorite international teahouses. Here's just the right cup o' tea.

Drink Tea to Tell Cancer ' Hit the Road ' Become a tea lover with a purpose and help your body defend itself against cancer. Learn to embrace tea in all its varieties— green, white, black, pu-erh, herbal and more—as both a mental and physical experience to protect your health.

Discover the history, growing information and health implications of each variety, as well as uniquely delicious methods to boost your intake with serving suggestions, food pairings and recipes that highlight the benefits of tea. After her own battle with cancer, Maria Uspenski extensively researched tea and discovered hundreds of studies that showed how powerful a five-cup-a-day (1.2 L) steeping habit could be. Tea is the most studied anti-cancer plant, with over 5,000 medical studies published on its health benefits over the past 10 years. By breaking down how tea works with your body ' s defenses against cancer in a lighthearted tone, Maria ' s serious research is approachable and relatable for anyone who is battling the disease or for family and friends of those fighting cancer. Start harnessing the wellness-promoting properties of tea and see your life change with an easy-to-follow three-week plan that gets tea polyphenols streaming through your system 24/7.

Tells the true story of a man who became lost and delirious after an unsuccessful trek to the top of K2, was saved by the locals of a remote Himalayan village, and kept his vow to return one day to build them a new school as a gesture of sincere appreciation and gratitude for what they did for him in his time of need.

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.

Tea's Influence on Commerce, Culture & Community

For All the Tea in China

A Social History of Tea

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

All about Tea

The Life and Times of the World's Favorite Beverage