

Tea Leaf by Sereni-tea

News, Events, Recipes and Information

Sereni-tea, 108 B Chestnut Street, Mount Shasta, CA 96067
530-926-1688

www.sereni-tea.net



Tea Leaf Grading (source: Tea Mans Tea Talk)

Grading tea leaves is complicated and is done differently in different countries. The most extensive grading is found in black teas, followed by green teas. The most basic or the first grade of black tea produced is called OP or Orange Pekoe (say peck-oh). Pekoe is derived from the Chinese word “pak-Ho” meaning “hair” or “down” relating to the light white down on the bud leaves. One explanation for the “Orange” half of the name is that the Chinese sometimes used Orange blossoms to flavor these leaves. Another suggests that it is a remaining reference to the Netherlands House of Orange, a powerful entity in the early days of tea trading. Either way, today Orange Pekoe describes leaves, specifically the best, most tender leaves plucked from the tips of the plant’s young shoots. Black tea is classified into four different categories: WHOLE LEAF, BROKEN LEAF, FANNINGS and DUST.

These prized leaves get graded as follows during the manufacturing process:

WHOLE LEAF:

FLOWERY ORANGE PEKOE (FOP)

Consists of fine, tender, young leaves rolled with a certain proportion of “tips.” These tips, being the very ends of the bud’s leaves, constitute a guarantee of quality.

GOLDEN FLOWERY ORANGE PEKOE (GFOP) with “golden tips” (fine tips of the golden yellow bud’s leaves)

TIPPY GOLDEN FLOWERY ORANGE PEKOE (TGFOP) with lots of “golden tips”

FINEST TIPPY GOLDEN FLOWERY ORANGE PEKOE (FTGFOP) Exceptional quality
SPECIAL FINEST TIPPY GOLDEN FLOWERY ORANGE PEKOE (SFTGFOP) The very best FOP with a large proportion of leaves having golden “tips” of new leaf buds---a guarantee of very, very high quality

ORANGE PEKOE (OP) Long, pointed leaves (larger than FOP) rolled lengthwise, harvested when the terminal buds open into leaf. Orange Pekoe rarely contains “tips.”

PEKOE SOUCHONG (PS) Shorter, coarser leaves.

SOUCHONG (S) Large leaves rolled lengthwise. Often used for China smoked teas.

New Teas

We had the opportunity to create a special celebration tea for a wedding. It is now available for purchase at the store and called “**Sweet Blessings**”. This tea has sweet fruit and caramel blended with a Chinese Lychee infused black tea.

Also new in our single herbals are **Chrysanthemum Blossoms**, a wonderfully mellow and fragrant tea. The blossoms can also be added to a green, white or black tea.

We just have added a new flavored black tea: **Almond / Cream**, and a flavored green tea: **Sencha Lemon**.

Also we offer a harvest or **Thanksgiving tea sampler**, which makes a great little gift: Rooibos Pumpkin, Cranberry – cream packaged in a cute little poly bag!

NEW EVENT:

Victoria Song will be offering a new event: “**Tea & Animal Talk**” which will be held on **Wed.**, **starting October 11 and 25**. She invites you to bring a picture of your animal companion, have a cup of tea with her and she will tell you what your animal companion has to tell you.

The cost for a consultation is \$30 for 15 minutes for 1 animal companion, \$50 for 30 minutes for 2 or more animal companions.

FYI: We are planning to celebrate our 1 year anniversary for a week, starting December 1. that we will conclude with a “Taste of Lavender” on Sat. December 9. We’ll keep you posted on the details.

The shop will be closing Wed. Nov. 22 at 4pm and will be closed for Thanksgiving Day, Nov. 23. Have a blessed Thanksgiving!

Ongoing Tea Leaf Reading Afternoons

Come in with your friends, enjoy a cup of tea and have a fun and intuitive tea leaf reading with Linnea Gael.

Next Dates: October 14 & 28 from 1 to 4 to pm

Cost for tea: \$2.50, Cost for reading: \$10 (Total \$12.50 per person) up to 4 people.

Please call ahead to reserve your time, allow one hour for a full group.

Private Tea Leaf Readings can be arranged to fit your schedule, inquire at the store.



Tea Recipes

Translated from the Tea Calendar at Serenitea. This soup is an unusual pairing of ingredients that will delight your dinner guests.

Jasmine – Pumpkin Soup

(Serves 4)

1 onion, finely chopped

1 Tbsp. butter

- melt butter in pot, sauté onion on medium heat until soft

2 ½ lbs. cubed pumpkin

- add to pot and sauté about 10 minutes

1 ½ lbs. cubed cantaloupe melon

1 ½ cup milk

- add to pot, cover and simmer on low for about 30 minutes

1 ½ cups brewed Jasmine Tea

- add hot to soup, puree in blender until creamy (add more tea if you like a thinner soup)

2/3 cups parmesan, grated

- stir into soup

salt to taste

Optional garnish:

Finely sliced Parma ham and Mint leaves. Enjoy!

Have a delicious Thanksgiving!

Tea and Food

Source: Hattie Ellis, "Tea, discovering, exploring, enjoying"

Teas and food have evolved to suit each other. Small, thirst quenching cupfuls of Jasmine-scented green tea are constantly poured by the Chinese to partner food, and dim sum developed in the tea houses of Canton as snacks to eat with tea at any time of the day before dinner.

The British need strong, black tea to go with fried breakfasts, fish and chips, and the tea break "biscuit", while the elegance of afternoon tea brings out fine china, crust less sandwiches, and Darjeeling teas.

Japanese green teas, with their refreshing, savory edge, are perfectly suited to drinking with foods such as Sushi and Sashimi.

The Russians took to having an ever-ready Samovar so tea could sustain them before and after their main meal of the day.

As an ingredient in food, tea is valued for its flavor and color.

The Chinese lightly crack the shells of hard-cooked eggs and simmer them in tea and soy sauce to marble the whites with dark veins. For a famous Szechuan dish, duck is smoked in a wok over a smoldering mixture of tea, sugar and rice. The Japanese use the bright green of powdered tea to make green tea ice cream. The Burmese eat tea pickled, in a dish called *Lepet*, to revive them at the end of meals.

Tea also adds fragrance to sweet dishes, from jams and jelly to refreshing sorbets. Home bakers plump up dried fruit in tea to make tea breads; modern fusion chefs coat exotic fruits in spiced tea syrups, and fine French chocolatiers use such flavors as Earl Grey in their smooth scented ganaches.

Ongoing Tea & Tarot Afternoons

Media celebrity and renowned Tarot teacher **Judith Conrad** will hold 15 minute recorded Tarot readings on

Saturdays, October 7 & 21 from 1 to 4pm!

Cost: \$30, includes a fragrant cup of tea and a recording of the reading.

First come, first serve.