

Tea Leaf by Sereni-tea

News, Events, Recipes and Information

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The Tea Plant

Source: Tea – discovering, exploring, enjoying by Hattie Ellis

High on misty Himalayan mountains, tucked into the domestic plots of Chinese smallholders and in the smooth, green waves that undulate over the contours of Japanese tea gardens, grows a plant related to the garden camellia. There are two main varieties of the tea plant, *Camellia Siniensis*, which provides the sweeter flavor of the Chinese teas and the Indian *Camellia Assamica*.

The shiny green leaves of the tea plant are harvested regularly, so the tender young tops return, again and again, vigorous and fresh with growth. The top two leaves of the plant plus the closed bud, or tip, make the finest grades. Lower leaves go into making the coarser varieties. Tea leaves can be cut and broken to make strong, tannic, quick-brewing teas or left whole to be made into subtler, more distinctive leaf teas. Especially prized, in areas with a limited growing season, are the vibrant refreshing flavors of the first growth, or first flush, of leaves. High altitudes with a shorter and slower growing season, make the flavor of such leaves even more intense, which is why some of the best teas grow on the mountainsides of places such as Darjeeling, where nimble women with dexterous hands balance on the steep slopes plucking the tea tips. Likewise, the high slopes of China's Yunnan province also produce fine teas. The Chinese have legendary tales of a tea grown on such inaccessible slopes that monkeys had to clamber down the mountainsides to harvest the tips, illustrating their proverb: "the finest teas grow on the steepest mountainsides."

New Teas

Right on time for the New Year we have created a second Celebration blend to pair with "Sweet Blessings": our **Gratitude Tea**. A little tasty thank you for all your mentors, guides, teachers and loved ones in your life! As a seasonal treat we added a **Holiday Blend**: a blend of green and white tea with apple pieces and cinnamon.

Look for our new **Chinese Keemun** (black tea), **Russian Samovar Tea Blend** (slightly smoky black tea) **Chocolate-Cream-Truffle Rooibos** as well as our new, refreshing Herbal Blend: **Citrus Sunrise**. We are now offering a **Christmas Tea Sampler** containing Cinnamon/Plum Rooibos, Red Orange flavored black tea and two sugar swizzle sticks wrapped in Holiday colors for a nice gift!

Anniversary Event

At the beginning of December 2005, Sereni-tea opened its doors to the community. To celebrate this occasion we are pairing up with the Mt. Shasta Lavender Farm and invite you all to come and have

"A Taste of Lavender"

10am to 4pm on Sat. Dec. 9th.

Re-visit summer with a taste of our fantastic Lavender tea, try some delectable lavender sweets and savories, shop for presents and have a leisurely visit with friends and neighbors.

~~The shop will be closing Sat. Dec. 23rd~~
at 4pm and will re-open Wed. Dec. 27th at 10am.

Happy Christmas to all, and thank you for your patronage!





Tea Recipe

Adapted from the recipe on the Tea Calendar at Sereni-tea. A rich chocolate treat for your holiday guests!

Tea-Chocolates

(Yields 25 to 30 pieces)

10 oz. 60% cocoa mini chocolate chips

2/3 cup heavy cream

2 tsp. Earl Grey Tea

- bring tea leaves and cream to a boil in heavy sauce pan, strain it into bowl, then stir the chocolate chips into the cream until dissolved

Refrigerate for 2 hours.

1.8 oz. sweet cream butter

1/8 tsp. orange essence

- cut butter into fine slivers, distribute onto the cold chocolate, add essence and beat with a mixer until creamy

Put the mixture into a pastry bag with a star attachment and pipe into mini baking cups (available at Pots & Pans in Mt. Shasta).

Store the chocolates in a cool place. Other flavorings: Assam tea and ginger or cinnamon powder.

Tea Quotes through time, from around the world:

“I always fear the world will expire before tea-time!” – Rev. Sydney Smith

“Remember the tea kettle – it is always up to its neck in hot water, yet it still sings!” – Unknown

“There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea!” – Henry James

“Better to be deprived of food for three days, than tea for one.”

– Ancient Chinese proverb

“Women are like tea bags. They do not know how strong they are until they get into hot water!”

– Eleanor Roosevelt

“We had a kettle; we let it leak: Our not repairing it made it worse. We haven’t had any tea in a week.... The bottom is out of the universe!”

– Rudyard Kipling

“Time for you and time for me, and time for a hundred indecisions, and for a hundred visions and revisions, before the taking of toast and tea!”

– T.S. Eliot

Tea & Tarot Afternoons

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

**Sat. December 2 & 16
from 1 to 4pm!**

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

Tea Leaf Readings

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

**Fri. December 1 & 15
from 2 to 5 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.

Other times & dates for private groups are available upon inquiry!

Tea & Animal Talk

Come with a picture of your animal companion, have a cup of tea with **Victoria Song** and hear what your animal companion has to tell you.

**Wed. December 13
from 2 to 5 pm**

For 1 animal: 15 min. /\$30
For 2 or more: 30 min. /\$50

Please call ahead to reserve your time.