

Tea Leaf by Sereni-tea

News, Events, Recipes and Information

Compiled and produced by Daniela Bose, Owner of Sereni-tea

Sereni-tea, 108 B Chestnut Street, Mount Shasta, CA 96067
530-926-1688 www.sereni-tea.net

Lapsang Souchong – a scented Chinese black tea

Excerpt from the “New Tea Lovers Treasury” by James Norwood Pratt, an entertaining and very informative book about the history and the glossary of tea.

“Lapsang Souchong is scented, certainly, but with smoke and not with flowers. It is a black tea cured like a ham, in rooms filled with pinewood smoke. This smoke does not simply coat the leaf but impregnates it, ready to rise and greet you the instant you open the tea canister. Disbelieving Chinese friends have sworn to me that a barbarity like smoking tea could never be practiced in China where Lapsang Souchong is apparently all but unheard of. I show them the page from the English writer Jason Goodwin’s book, *A Time for Tea*, where he describes tracking Lapsang to it’s place of origin on an obscure Wuji mountain called Puonshan. It is black as homemade sin with a character you either like or detest on it’s own not-uncertain terms. The liquor is a rich, red syrup and the aroma you could not miss in a high wind. That great lover of Lapsang Souchong, Sir Winston Churchill, always added Scotch to his. During the years of the China trade embargo, Taiwan supplied such devotees with a not half-bad version, called Tarry Souchong, which is sometimes still to be found.”

Find a great Lapsang recipe on the back of this issue. Get the book and tea in our shop.

New Product additions

We offer now **Red Espresso**, the tea that is playing by coffee rules! It is the newest thing that is hitting the market world wide from South Africa! It is made of pure Rooibos tea, nothing else added, to be used in coffee machines and espresso makers, delivering 5x as many anti-oxidants as green tea. Try it as a latte, cappuccino or straight up, you will be amazed by the taste.

We have also added a **Ti Kwan Yin Oolong** that is sweet, subtle and complex, and an **organic green Darjeeling** from the Makaibari estate.

Shop opening times update

Our Store hours return to their winter schedule on **November 4th** (day light savings time change) to:
Tue to Fri: 10am to 5pm and Sat. 10am to 4pm

We will be closed for Thanksgiving Day on Thursday November 22.

We’ll re-open on Friday the 23. from 10am to 8pm, for the Merchants open house!



Tea Recipe

Serves 6 adults

Lapsang Souchong Chicken

- Preheat the oven 325 °F.
 - 1 oz. Lapsang Souchong leaves,** - grind ½ the tea in a spice grinder
 - 4 Portobello mushrooms,** - slice the middle part of 3 into 6 finger long & thick slices
 - 6 boneless chicken breasts,** - pound the chicken flat
 - sprinkle the ground tea evenly over the inner side of all chicken breasts
 - Add a mushroom slice and a pinch of salt per chicken breast.
 - Roll up and place the chicken breasts into a greased baking dish
 - 1 Tbs. butter,** brush chicken breasts
 - bake for 40 minutes
 - The rest of the tealeaves**
 - 1 cup water**
 - brew tea for 5 minutes, strain, boil to reduce tea to half it's amount
 - 1 Tbs. butter,** heat in sauté pan
 - ½ red bell pepper,** chopped
 - 4 green onions,** chopped
 - Rest of Portobello mushrooms,** chopped, sauté for 3 minutes,
 - add tea to pan and reduce the liquid
- Place one chicken breast on each plate, spoon vegetable mix over it. Serve with a rice dish and a salad. Enjoy!

Source: www.elmwoodinn.com



Film: "All In This Tea"

The 4. Annual Mt. Shasta International Film Festival, Oct. 12/13/14, is featuring a tea film called: "All In This Tea".

The film does a great job telling the story of David Lee Hoffman's efforts to transform a "Mass Production" oriented Factory system to a "Sustainable Farmer and High Quality" oriented system in tea growing China. With all the interest in China today the movie provides a unique insight into the grassroots efforts of the country - a story not often told.

Also it is great to see first hand, as it were, how the rural farmers of China still hand craft their specific teas. I am also glad that tea history and folklore have been interspersed throughout the movie along with the beautiful scenic shots of the tea growing regions and the rural country folk faces. Three thumbs up!

**Get your ticket and see it on:
Saturday, Oct.13, 6:15pm at COS**

After the movie join us at Sereni-tea for a little tea party with a special selection of teas, snacks and lot's more tea talk.

E V E N T S	<p><u>Tea & Tarot Afternoons</u> Media celebrity and renowned Tarot teacher Judith Conrad will hold 15 minute recorded Tarot readings on</p> <p>Saturdays (from 1 to 4pm) October 13th & 27th November 3rd & 17th</p> <p>Cost: \$30 includes a fragrant cup of tea and a recording of the reading. First come, first serve.</p>	<p><u>Tea Leaf Readings</u></p> <p>Come in with your friends, enjoy a cup of tea and have a fun, intuitive tea leaf reading with Linnea Gael.</p> <p>Cost: \$15 per person Max. 5 persons per group</p> <p>Please call Gael (926-0650) for an appointment time and date and meet her at Sereni-tea for the reading.</p>	<p><u>Tea & Animal Talk</u></p> <p>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.</p> <p>Wednesday (from 2 to 5pm) October 10th & 23rd November 7th and 21st</p> <p>For 1 animal: 15 min. /\$30 For 2 or more: 30 min. /\$50</p> <p>Please call Sereni-tea to reserve your time & space.</p>
----------------------------	---	--	---