

A top-down view of a wooden surface covered with fresh, vibrant green tea leaves. The leaves are scattered across the frame, with a denser cluster on the right side. The wood grain is visible, and the overall scene is brightly lit, highlighting the natural texture and color of the tea.

# **Introduction to Tea**

**Created for 2021 Norwescon Tea Party**



When tea is mentioned, people may think...



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...or this?



What is tea? ...it's definitely on this spaceship



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# What makes a “real cup of tea”?



Camellia  
sinensis is tea





Herbals  
are not tea



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True Teas come from  
Camellia sinensis  
--no fiction...just science



White Tea



Green Tea



Oolong Teas



Black Tea



Cooked

Pu'erh Teas



Raw Aged



White Tea: Leaves are laid out to dry



Green: Tea leaves are heated then rolled





Oolong: Tea Leaves are bruised (some)



Black: Tea leaves  
are rolled and bruised  
extensively





Pu'erh Tea starts as a green tea and is aged and fermented



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It all started in China 5,000 years ago





Visiting 9<sup>th</sup> century Buddhist monks bring tea and tea seeds back to Japan



# Europeans begin trade with China in the 16<sup>th</sup> century





# British East India Company begins growing tea in India around 1840



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# Tea Garden in China





# A Japanese tea garden





# A tea garden in Sri Lanka





# A tea garden in Taiwan



# Blended teas like Masala Chai or English Breakfast tea





# Masala (spice blend) Chai (which means tea)



# How teas are scented with flowers





# Flavored Teas including the beloved Earl Grey involve a little food science



# Lapsang souchong smoking deck





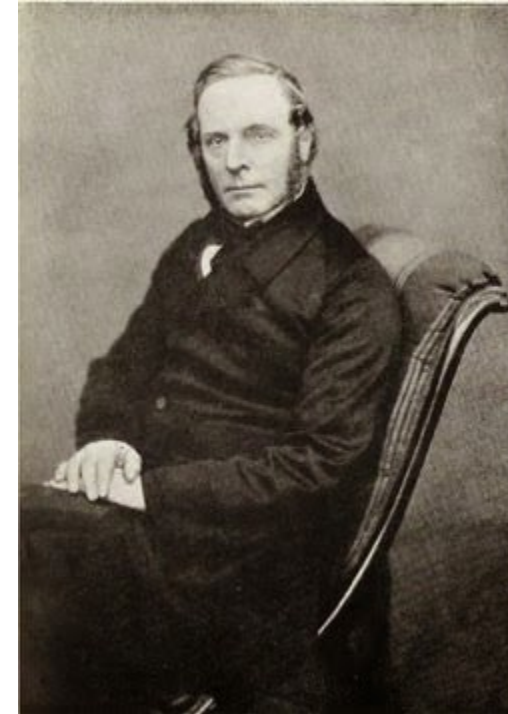
# Notable people in tea history



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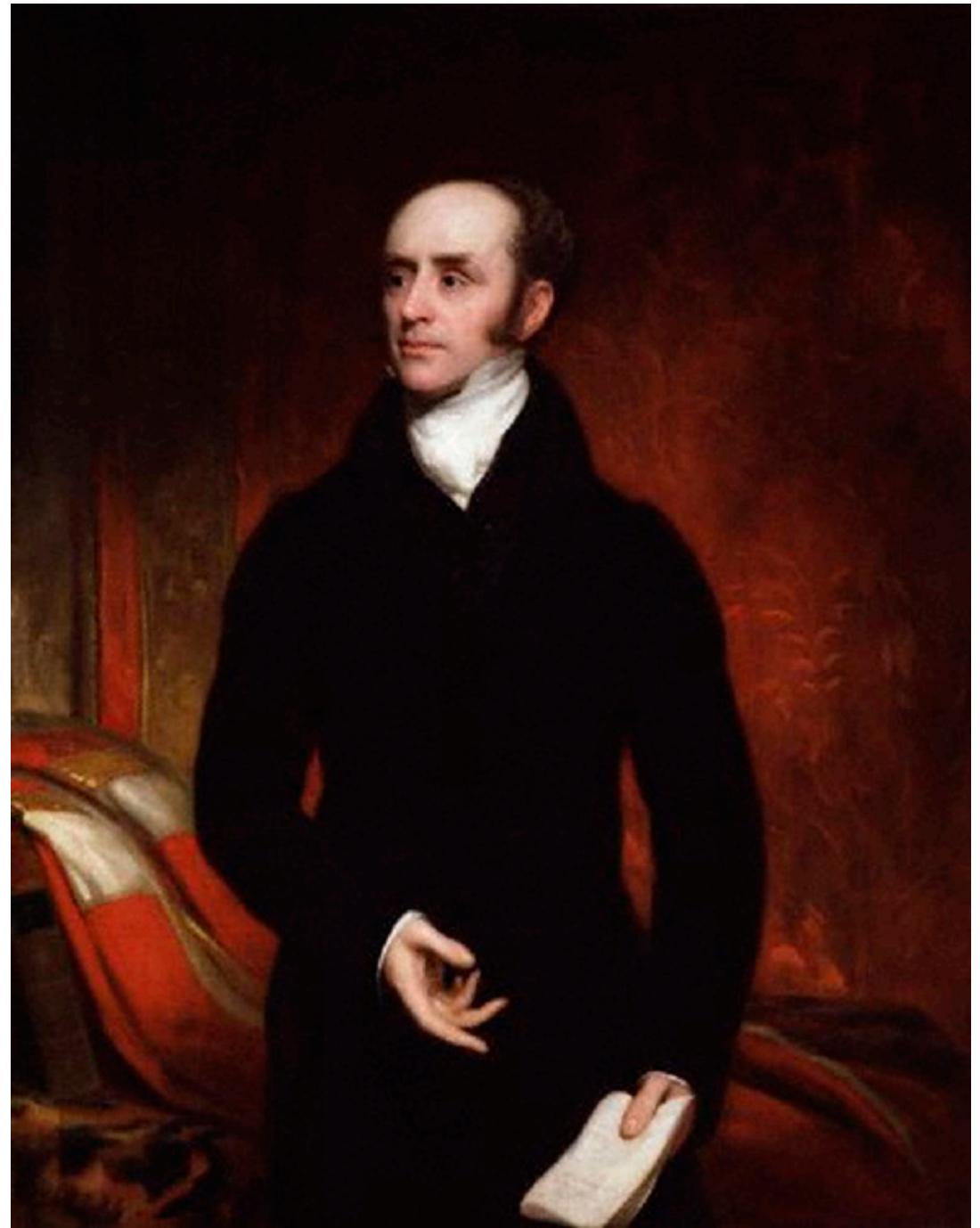


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Charles Grey, 2<sup>nd</sup>  
Earl of Howick—why  
is there a tea named  
after him?





Catherine of  
Braganza popularized  
tea in the Royal Court



Robert Fortune  
helps the British  
steal tea plants!!!





# Brewing tea!!!

- Use good quality loose leaf
- Good steeping tools
- Temperature
- Time



# Afternoon Tea or High Tea?



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# Afternoon Tea is served to entertain



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High Tea in  
England—more  
like dinner

