

A landscape photograph of tea plantations at sunset. The sky is filled with warm orange and yellow hues, with darker orange clouds on the left and right sides. In the foreground, there are dark, silhouetted bushes. A large, semi-transparent white rectangular overlay is centered on the image, containing the word "tea" in a large, green, cursive font.

tea

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Last Mango In Paris

Steep Time: 5-7 Minutes

I decided to open with this very interesting tea. Last Mango in Paris consists of luxury natural dried mango pieces, hibiscus petals, elderberries, pieces of apples and oranges, and rosehip. Named after Bernardo Bertolucci's 1972 controversial and heated film, this tea shares the same racy sentiment. If you haven't seen the film, then suffice it to say that when it was released it was met with so much steamy controversy that Bertolucci was handed a 4 month

suspended prison sentence by an Italian court. The court also ordered that all copies of the film be destroyed. This tea blends the sultry character of fresh tropical mango with sexy hibiscus, sultry orange, elevating elderberry, arousing apple and racy rosehips. Like the famous "city of lights" that shares its name, caffeine free, Last Mango in Paris is a pure delight anytime of day or night.





Margaret's Hope

Steep Time: 3-7 Minutes

Originating in the Darjeeling region of India, Margaret's Hope is an excellent breakfast tea, with a complex bouquet that reaches right out of the cup. Some would describe the taste and fragrance as nutty; others find it reminds them of black currants, but it is mostly described as being an almost wine-like. The tea is grown at an altitude of 6800 feet above sea level, and for this reason it does not grow quickly and is thus limited. From the end of May till the end of June, Darjeeling

teas, including this one, are incomparable to any other tea in the world. The garden was owned by a Mr. Bagdon, in 1930, who was from London but visited regularly. He had two daughters and the first time they saw the tea garden, Margaret, the youngest, fell in love with it. Soon after leaving India, Margaret fell ill on the ship and died soon after. Mr. Bagdon changed the name of the garden to Margaret's Hope, in memory of his daughter.





Lavender

Steep Time: 2-3 Minutes

Lavender flowers are gathered when they first start to bloom and are dried on a cloth, as they tend to fall apart. Lavender is most often used for perfuming, but it is also an excellent plant for infusions and has an agreeable floral flavor. This specific infusion originates in the Provence region of France. Herbalists recommend lavender to treat migraines, ease digestive spasms, and for certain respiratory problems. Lavender is also used for soothing the nervous system, (see

below directions for preparation as an infusion). Lavender is also used as a local anesthetic. It is applied as a compress directly on a cut, bruise or sprain. To make lavender decoction boil 3 tablespoons of flowers in 1 liter (or quart) for 10 minutes. For bee stings, a teaspoon of petals in a sachet soaked in very hot water and then applied to the sting can help ease the pain and swelling. Lavender is often used to make a bath a pure aromatic delight.





Silver Zhen Pearls

Steep Time: 4-5 minutes

Ancient and revered, this exclusive pearl-shaped white tea was reserved for the Imperial Chinese aristocracy until just recently. Still a well-guarded secret, the rare Silver Needle tea is a masterpiece to tea aficionados. Hand-rolled, pearl-shaped tea buds exude a subtle, smooth, silky taste of exotic Asia, as each leaf releases a hint of its rarest, purest form. Watching the tea steep was almost magical. As the water swirled around the little fragrant buds they slowly

opened, like a flower, and gradually turned the crystal clear water to a very light shade of green. The aroma went from a very weak smell to a rich vegetal and slightly pungent smell. The tea itself was delicate. I wouldn't say weak as it is a white tea, but more of a delicate and gentle flavor. It was slightly grassy with a light sweetness, like a fruit or honey sweetness rather than sugar. Not a whole lot of complexity but it was tasty enough in its simplicity.





3 Leaves Temple

Steep Time: 3-5 Minutes

Out of all the teas chosen to be in this booklet, 3 Leaves Temple is simply the most remarkable. Made up of the finest green tea in China's Anhui Province, these leaves are only plucked in March, when the buds are most succulent. Afterwards, the leaves are baked and then hand sorted to ensure that only the finest are shipped out. In the same way French vinters are known for their wine, and Belgium monks are known for their beer, the monks who live in the

monasteries of Anhui are known for their tea. Believed to be named after the three kingdoms that ruled China in the years 184 - 220 A.D during the Three Kingdoms Period: Shu, Wu, and Wei. The current Anhui region existed under the rule of the warlord founder of Wei named Cao Cao. He sought to unite the warring kingdoms under one rule, and although his efforts failed, this tea was created and named in honor of his unifying vision.



