



the art

of tea

DYLAN BOUDRO

Process Notes

Character Style Format

Purpose // Font Weight / Size / Leading / Tracking

Aesthetic

Modern, traditional, minimalist, informative, sans-serif, authoritative, calm.

Text Baselines

titles: bottom of B2

cover titles: B3

	1	2	3	4	5	6	7	8	9	10
A	A1	A2	A3	A4	A5	A6	A7	A8	A9	A10zv
B	B1	B2	B3	B4	B5	B6	B7	B8	B9	B10
C	C1	C2	C3	C4	C5	C6	C7	C8	C9	C10
D	D1	D2	D3	D4	D5	D6	D7	D8	D9	D10
E	E1	E2	E3	E4	E5	E6	E7	E8	E9	E10
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CHAPTER 1

Forms of Tea





White Tea

steep time: 4-5 Min
steep temp: 175F
flavor: Sweet, Silky

Currently there is no general accepted definition of white tea and very little international agreement. One source says that white tea is minimal processed tea (just drying, no fermentation or other

procedures)[1] Another says that "white tea is made from buds and young leaves, which are steamed or fired to inactivate polyphenol oxidase, and then dried." [2]

“

Yerba mate Portuguese: erva-mate is a species of the holly family (Aquifoliaceae), with the botanical name *Ilex paraguariensis* A. St.-Hil.[1] named by the French botanist Auguste François César

”

- Wikipedia

Tradition

It is harvested primarily in China, mostly in the Fujian province,[3] but more recently it is grown in Eastern Nepal, Taiwan, Northern Thailand, Galle (Southern Sri Lanka) and India.

White tea comes from the buds and leaves of the *Camellia sinensis* plant. The leaves and buds are allowed to wither and dry in natural sun.

The name "white tea" derives from the fine silvery-white hairs on the unopened buds of the tea plant, which gives the plant a whitish appearance.[4] The beverage itself is not white or colourless but pale yellow, light

to the taste, and is free shaped.

Scholars and tea merchants generally disagree as to when the first production of white tea (as it is understood in China today) began. What is today known as white tea may have come into creation in

the last two centuries. White tea may have first appeared in English publication in 1876, where it was categorized as a black tea because it is not initially cooked like a green tea, to deactivate internal enzymes and external microbes.

White tea is often being sold as Silvery Tip Pekoe, a form of its traditional name, and now also under the simple designations China White and Fujian White.[3]





Shaanxi province
Sencha Farm

Jasmine is a traditional Chinese tea (*Camellia sinensis*) produced through a unique process including withering the plant under the strong sun and oxidation. Jasmine is a traditional Chinese tea (*Camellia sinensis*) produced through a unique process including withering the plant under a (*Camellia sinensis*) produced through a unique process including withering the plant under

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“ Sunlight fell upon the wall; the wall received a borrowed splendor. Why set your heart on a piece of earth, O simple one? Seek out the source which shines forever.

”

- Rumi



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