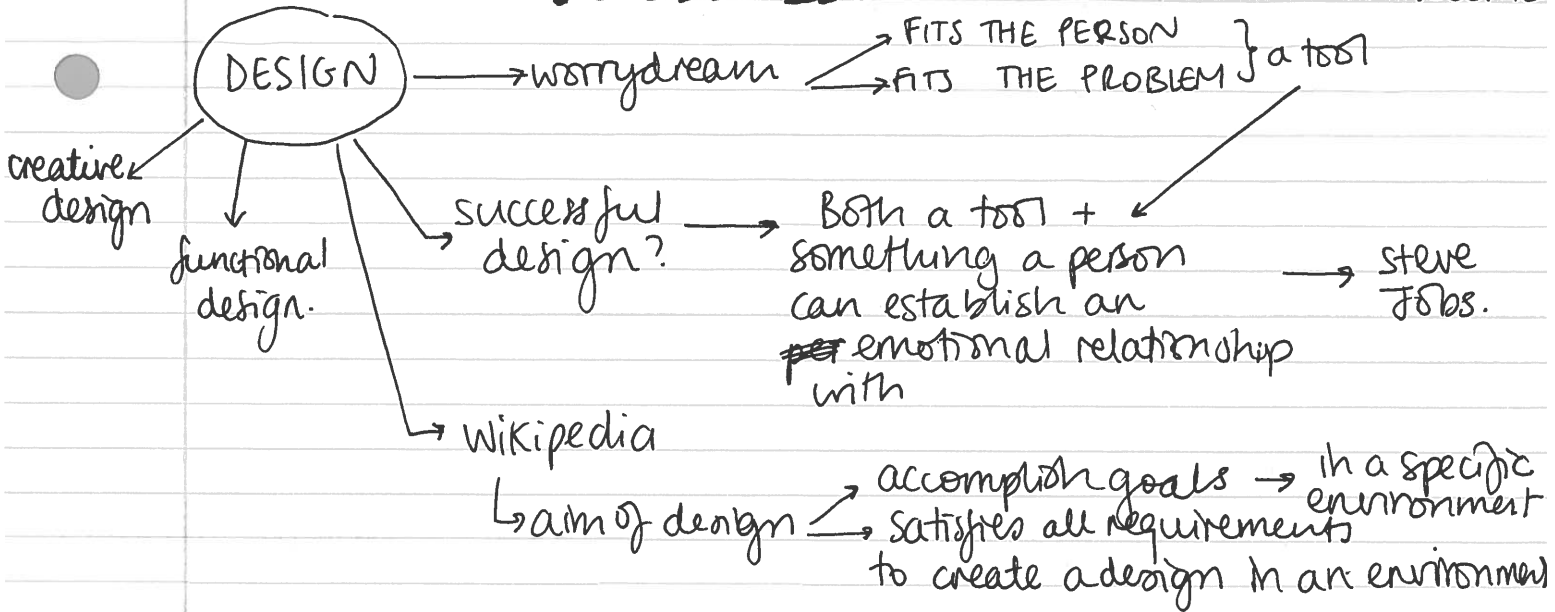
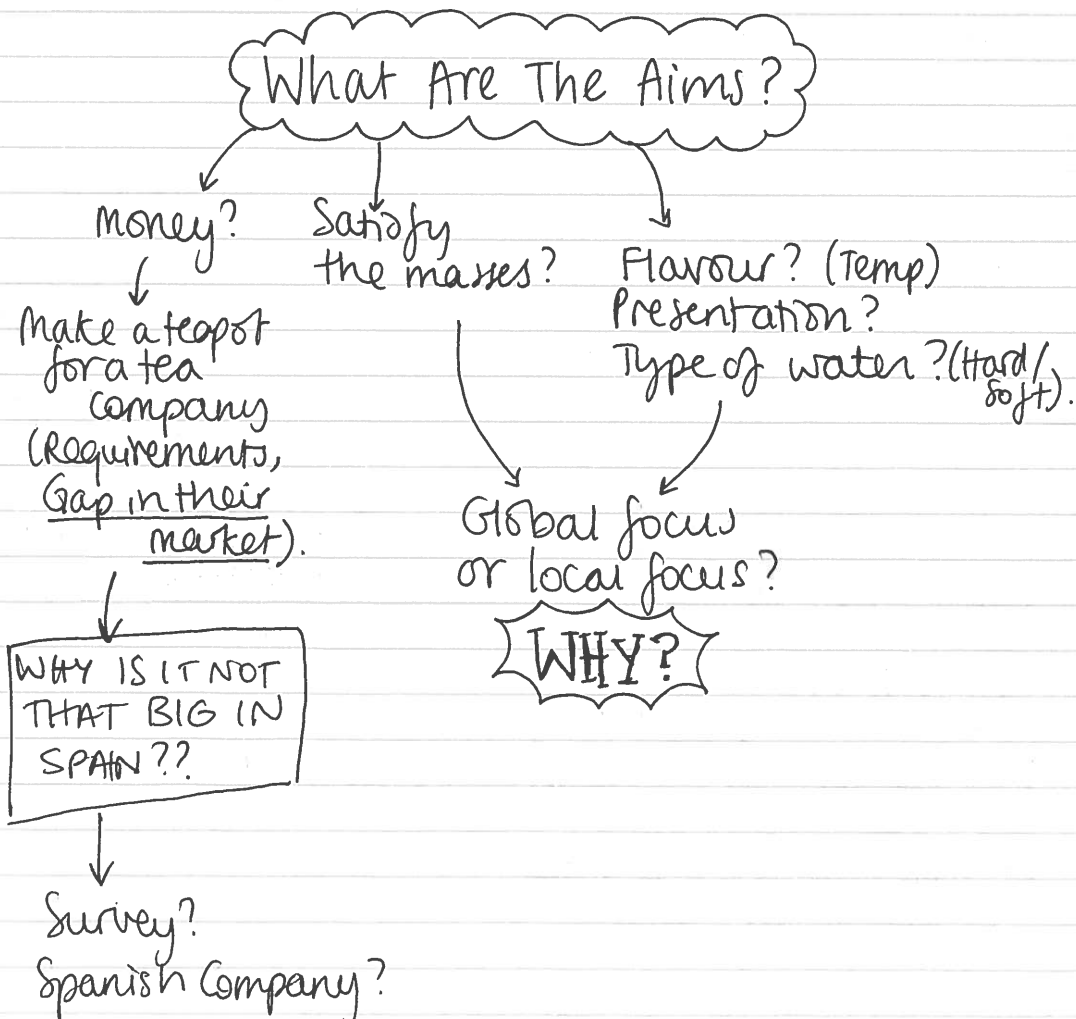
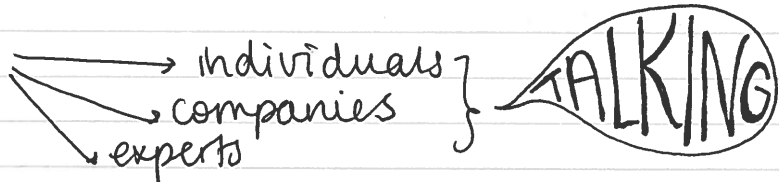


PORTFOLIO

16 OCT '13



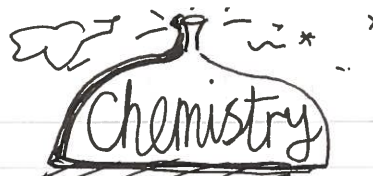
RESEARCH





- First: 1500 BC China
- Became popular: Tang Dynasty 900 AD ~~tea as a drink~~

- 17th Century Europe & Russia interested in tea. Cathennery Braganza
- mid 17th cent: EAST INDIA COMP.
 - ↳ becomes big business (political tax-taxes)
 - ↳ tea becomes symbolic capitalism/taxes/nationalism



- Green tea!
 - ↳ Chlorophyll
 - tannins- phenols
 - Enzymes speed up chemical reactions
 - change the colour



TASTE

- smell
- papillae - bitter, salty, sour, sweet, umami
- Caffeine: Caffeinated spider.jpg

TEAS

- cold green tea
- Oolong tea
- Black tea

TEAPOTS

- square T-pots maritime

CATTE

BOTANY:

- Camellia sinensis
- leaf bud

Process: Black tea

- Pick tea
- Wilt
- Roll
- Fermenting - hours
- Heat treatment

Process: Oolong tea

- Pick tea
- Wilt
- Roll
- Fermenting/oxidation
- Heat treatment

transcendental

- Jap. can make it 10 times smaller than the Chinese

CHINESE TEAPOT

- ↳ ONLY use for tea. 10-6
- ↳ 5th time best flavour
- ↳ Ceremony up to 7 times.



- ↳ Japanese tea ceremony
- ↳ shany meditation w. others

60-70 °C

max. flavour → Right temp
Way of heating water (how fast you heat it)

↳ "Peacefulness in a cup of tea."
Slogan of tea master

- ↳ Fresh green tea for Jap. tea ceremony
- ↳ Herbal tea is made of different things not the tea leaf.