

# The TEA<sup>TM</sup> House Times



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## TEA Inside:

@Work - Tea Business p. 4-5

Cuisine - Recipes p. 6

Occasion - Tea events, parties p. 7

Culture - Tea around the world p. 8

Etiquette - Manners & International p. 9

Red Hat Society p. 10-11

In Good Taste p. 12-13

Poetry p. 14

Travel p. 15

Connoisseur p. 16

Advertising p. 2, 17-20

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## Greetings from The TEA House Times!

Our cover image depicts how I am feeling right now as I write this, one month into working strictly from home. Tea for two is all I can think of as we are all faced with social distancing, shelter-at-home, and events of all kinds postponed, while at the same time deeply missing our families and friends. I do hope that you continue to find comfort through a daily cuppa. It is important to take care of yourself now, even as much as you are doing your best to care for others. May 21 is International Tea Day. Start planning a special tea break as something to look forward to.

Many large events have postponed and rescheduled. Some have rescheduled more than once and some have entirely cancelled gathering for 2020. Please watch @teahousetimes on social media for up to the minute updates on food and beverage industry gatherings.

As of now, the next events on my calendar take place in Canada at the end of September. And World Tea Expo in USA for October. We will announce all engagements via email and social media. Please stay tuned.

## SALUTATIONS

For now, make a point to shop for your favorite tea online or call to inquire if your local tea room offers delivery or curbside pickup of orders. Support local!

In this issue, we hope to connect with you during this time over something that truly does bring comfort to each of us... tea! When we share our passion for tea with you, we know it is appreciated since you love tea too!!

Missing you all. Thinking of you and wishing you good health and calm in the days ahead.

All the best,



*Gail  
Gastelu*



# @WORK

A message from . . .



*Founded in 1899, the Tea Association of the USA, Inc. was formed to promote and protect the interests of the tea trade in the United States and is the recognized independent authority on Tea.*

The last several weeks we've seen unprecedented actions taken at the Federal, State and Local levels to attempt to limit the numbers of positive COVID-19 patients.

Whether working from home, staying six feet away from other people or adjusting to home schooling, our lives have been disrupted in a completely new and different way.

From the Tea Association perspective, much of our work continues. We aim to communicate with our stakeholders the latest changes that can impact our business. We continue to try and get reliable information from our producer colleagues; to find out if they're safe and to understand the impact of this virus on the supply chain.

Many years ago, I learned that one needs to try to manage only those things that we can control and let go of the uncontrollable. I learned the lesson, but actually putting it into practice is awfully difficult. It doesn't help that I'm a tad Type A.

What I have been able to do is to try to take some time for myself each day to relax and step back and tea has been a big part of that. Just the preparation of a good cup of tea seems to put me in a "good place" and allows me a brief respite from the craziness around me.

I don't need to tell you readers that tea is good for you. I don't need to tell you that tea's immune boosting properties are well documented. I don't need to tell you that each and every type of *Camellia sinensis* contains loads of antioxidants. You drink tea all the time.

But, sometimes, we forget. Sometimes we need to be reminded. Sometimes we need to remind our friends. Don't forget. Take time for yourself. Take some tea for yourself. And stay safe and well!



A handwritten signature in blue ink, which appears to read "Peter F. Goggi".

Peter F. Goggi, President  
Tea Association of  
the U.S.A., Inc.  
**TeaUSA.org**

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**UK:** [www.Tea.co.uk](http://www.Tea.co.uk)

## A message from . . .



As I write, the UK enters its fourth week of lockdown. We are under strict instructions to stay home and protect our National Health Service, to save lives. By the time this column is published, I hope the curves have flattened and we understand how we might re-emerge to the new normal. What will our lockdown-learnings be?

A new sense of community and helping our neighbors? Sewing bees have been making scrubs and masks, while volunteers deliver food and medicine to the vulnerable. At 8pm every Thursday, we have stood outside our houses and given our frontline workers a standing ovation #ClapForKeyWorkers.

Tea has played an important role in the national effort. It was heavily shopped at retail as we moved into lockdown. No one wanted to be without their cup of tea, as consumption moved from out of home to in-home. And who can blame us? There is something comforting about our traditional cuppa. Tea is a 'hug in a mug'.

Communities held physically distanced tea parties, as a way to check in on their neighbors across the street and we had virtual #cuppastgether via video calls. UKTIA contributed to home schooling initiatives by encouraging children to turn tea history (BBC Bitesize – How Tea Conquered Britain) into tea-inspired-art. Can we extend our lockdown-learnings to our global tea community? What better way than by supporting the new annual UN International Tea Day, 21st of May. #internationalteaday gives us a chance to thank those that grow and produce tea. The UN aims to highlight how tea contributes to the fight against poverty and supports the empowerment of women. As the playwright Arthur Wing Pinero wrote, "While there is tea, there is hope" and my hope is we will work together to support this UN initiative, helping to build a stronger and more sustainable future for tea.



Sharon Hall  
Chief Executive  
UK Tea & Infusions  
[Tea.co.uk](http://Tea.co.uk)

## A message from . . .



TEA & HERBAL  
ASSOCIATION OF CANADA  
ASSOCIATION DU  
THÉ ET DES TISANES  
DU CANADA

Dear post COVID-19 me,

By the time you read this, I hope the COVID-19 pandemic will be behind you. These weren't easy days. You got through them. And I want you to remember five lessons.

1. You can only control you and your surroundings – let everything else go.

Don't waste your time and energy on things that are out of your control. The logic here lies in that very sentence...out of your control. Loosen your grip and release.

2. It's okay to not be okay.

Admitting that is not a sign of weakness, it's the truest form of strength. Showing you're vulnerable simply allows others to be the same. Nobody is living the curated existence you see on Instagram.

3. Remember the circle you drew around yourself. That is your tribe. Nurture them.

You drew a circle. It may not have been conscious. Within were the ones you called and worried about. Your unconscious self knew instinctively who belonged in that circle. Take care of them – even when things appear to be good again.

4. Remember the things you chose to do. They give you comfort. Make time for them.

No – you're not too busy to bake/sing/facetime/knit/read/yoga/meditate/run. You choose to not give them priority and yet they give you comfort. That's what feeds your soul.

5. The things you think are essential in life...aren't.

Well they simply aren't. And doing with less, it didn't kill you! Those are the lessons. Remember them as you go back out into the open world. It'll be easy to allow these months to become a distant memory. But what a shame that would be!

And one more lesson...one you knew before...all roads kept leading you back to your cup of tea.

A handwritten signature in black ink.

Shabnam Weber  
President  
Tea and Herbal  
Association of Canada  
[Tea.ca](http://Tea.ca)



## The Queen's Tea

*Preparing and serving afternoon tea on Mother's Day is a wonderful way to honor the loving, nurturing women in your life. Whether Nana, Mom, Auntie, Sister or Friend, they will be delighted by your "thank you." To accompany rich chocolate cake and creamy honey scones, I have chosen two teas that will make them even happier with each bite and sip - Earl Grey Lavender Tea from The Cozy Tea Cart ([thecozyteacart.com](http://thecozyteacart.com)) and Black Currant Black Tea from Simpson & Vail ([svtea.com](http://svtea.com)).*

### Queen Mother Cake

- 6 oz. finely ground almonds (plus a couple of Tbsp. for pan)
- 6 oz. good quality semi-sweet or dark chocolate chips
- ¾ cup unsalted butter, softened (plus extra for pan)
- ¾ cup sugar
- 6 eggs, separated
- 1/8 tsp. salt

Preheat oven to 375 degrees. Butter a 9-inch springform pan and line the bottom with baking parchment. Butter the paper, then dust with finely ground almonds. Melt chocolate using a double boiler, then set aside. Cream butter in a small mixing bowl. Add sugar and beat at medium high speed for 2 minutes. Add egg yolks, one at a time, beating well after each addition. Add chocolate. Mix at low speed until just blended. Fold in ground almonds, mixing well. Transfer to a large bowl and set aside. In a large mixing bowl, beat egg whites and salt until soft peaks form. Stir 1 cup of the egg whites into the chocolate batter. Fold in remaining egg whites in 2 additions. Turn into prepared pan. Bake for 20 minutes. Reduce oven temperature to 350 degrees, bake 50 minutes. (Total time: 1 hour and 10 minutes) Do not over bake. When done, cake should be soft and moist. Cool pan on a wet towel for 2 minutes. Remove cake from pan, and lining. Cool right side on a rack. When cool, trim top of cake with serrated knife so that the top of the cake is even. Invert Cake on rack placed over bowl or deep dish. Pour over icing and smooth out. Depending on how cooled the icing is, you may need to scoop up extra icing and continue pouring and smoothing. When icing is set, place on a serving dish. Can be left plain or decorated as desired.

## Cooking with Tea

by Karen Donnelly,

Certified TAC Tea Sommelier Professional



### Icing

½ cup heavy cream

8 oz. good quality semi-sweet or dark chocolate chips

Optional: 2 tsp. instant espresso or coffee powder

In a heavy saucepan, scald cream over medium heat until bubbles form around edge. Add chocolate (and instant coffee, if desired) and heat, stirring occasionally for about 1 minute. Remove from heat. Whisk until chocolate is melted and mixture is smooth. Let cool about 15 minutes and stir before using.

### Queen Bee Honey Scones w/ Lavender Earl Grey Icing

- 2 cups unbleached flour
- 2 tsp. baking powder
- Pinch of salt
- 8 Tbsp. unsalted butter
- ½ cup milk
- ¼ cup honey

Preheat oven to 425 degrees F. Mix dry ingredients and cut in butter until nicely crumbled like breadcrumbs. Whisk honey and milk together and add to dry ingredients. Lift and fold with your hands until dough comes together and makes a nice dough. Adjust your dough with a little more milk or flour if needed. Do not knead. On a floured surface, roll out dough about ½" thick, patting into 7-8" circle and cut into 8 wedges – or use a 2" biscuit cutter to make 8 scones. Set scones close on parchment-covered baking sheet and bake for about 15 minutes until golden brown on top. Check at 12 minutes and watch to make sure you don't over bake. While the scones are baking, make your icing. Stir 1 cup powdered sugar and 2 Tbsp. steeped Earl Grey Lavender Tea together until smooth. Ice tops of the scones while they are warm.



*Karen Donnelly is a certified Tea Association of Canada Tea Sommelier Professional and has been an afternoon tea event planner, speaker and teacher for over 20 years. She is the owner of Greenhalgh Tea and manager of the Orchard Tea Room at Rose Hip Barn, Thornton, PA. See [GreenhalghTea.com](http://GreenhalghTea.com)*

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# Birds of a Feather

by Kim Hendrickson

OCCASION

If you think May and June, and one thinks of the big holidays like graduations, weddings, church events, not to mention the beginning of the picnic and beach season. While all of these events are important, we often forget to look out our windows to see the traffic of critters going about their lives just a few feet from our homes. Birds participate both in flight and song. AND if you're lucky, you may have a few taking up residence in your porch or a vacant birdhouse swinging from your trees.

What says late spring turning into summer more than birds, bird houses and their nesting habits? There is a party in this theme... These ideas, I hope, will take "flight" in your next party plans.

- Don't wait for Christmas, make gingerbread birdhouse as a centerpiece. Or buy a bunch of houses at Christmas Tree Shops to use in the center of your table.
- Add (dollar store) feathered birds to each place setting for your guests to take home.
- Use cleaned, semi-straight twigs (with bark) as a swizzle stick in your drinks.
- Send snail-mail invitations using readily available bird stationery.
- Use your most flowered or spring patterned dishes.
- Malted eggs often look like birds' eggs, so place them on your table.
- Serve a tea while keeping the hummingbird in mind: a honey flavored tea or serve honey to sweeten your favorite cuppa.
- Add deviled eggs to your savory plate or use a variety of seeds as a garnish edge on one of your sandwiches.
- Serve a Curry Chicken Salad in a "nest" of Chinese noodles.
- Your dessert plate could include bird shaped cookies, Bird Seed Cake or coconut macaroon nests with a dollop of lemon curd.
- Using knowledge of a variety of birds, their types of nests, and even their unique plumage; you can use this information to create a matching game.



*"Not humans, but birds often witness the most beautiful mornings in this world."*  
Mehmet Murat Idan

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Kim Hendrickson, author of the *Tastefully Small* cookbook series, has been teaching for over 25 years. A regular instructor in assorted programs in the New York area, JCCFS in North Carolina and The North Folk School in Minnesota and a frequent speaker throughout the US. She has catered for The Travel Channel's Bizarre Food Show, No Taste Like Home in NC, The New York Metropolitan Opera, Penguin Repertory Theatre, and TV's "Slangman" David Burke. Please visit [salviapress.net](http://salviapress.net)



# CULTURE

## Sipping the National Parks

by Gail Henderson

If you have missed the last few months of social gathering (Give me a tea party, please!) and also traveling, there is a way to catch up on both: A virtual tea party that takes you to our National Parks thanks to a new tea line by Simpson and Vail.

Zoom has become a new tool to include neighbors, friends, and family on a screen (think Hollywood Squares boxes where everyone sees each other and converses together) to create a virtual gathering. Why not use this technology to sip together? And why not sip a new line of teas named after eight National Parks while “visiting” the parks together through virtual tours offered free online?



First, the hostess should download the Zoom App, send out virtual invites with the time of the party, and mail real tea samples to guests. Next encourage guests to be prepared to google virtual tours of many parks found on National Geographic’s website during the party. Many videos are about 3.5 minutes long, so guests could steep a Yellowstone National Park tea while watching a video of The Grand Prismatic Springs and then fill their tea-cups simultaneously.



The history of the eight parks, a detailed rationale behind the blends, and a promise to send 10% of teas sales to each park appear on the website ([svtea.com](http://svtea.com)).

Interestingly, the Smoky Mountain blend includes a hint of smoke with blackberries that can be picked there. Yellowstone and Grand Canyon suggest a subtle prickly pear cacti flavor, Rocky Mountain a hint of sage, Shenandoah ginger and elderberry, Acadia suggests Maine’s blueberries, Yosemite, mint, and Zion, desert lavender. A tea sampler is available to send to your guests.

May we enjoy the beauty of our friends’ and neighbors’ faces along with the beauty of our natural lands as we drink together a cup of encouragement this summer.



*Gail Henderson connects people through her business - Love Your Neighborhood. She lives in Palmetto, Florida. Gail makes memories with her grandchildren and helps others make memories by giving away tea resources and information. Visit her website to learn more: **LoveYourNeighborhood.com** Or call 813-928-1166 for information and help. Photo credit: Martha DeWeese*



## Your Manners Matter® Minute with Cynthia Grosso

*So as this passes us by as a moment in history, let us declare to make kindness a lasting man-made world-wide pandemic!*



### Etiquette Tip: Kindness Supersedes Panic



We have had what is being described as a pandemic.

A pandemic as defined by Webster is "occurring over a wide geographic area and affecting an exceptionally high proportion of the population."

We have been through many pandemics and we will get through this one. But we have seen the world shift in the last few months and as with any mass change, it can be messy at first.

There is often misunderstanding and fear.

So, as we wash our hands often, enforce social distancing and switch to online learning, there is one more very important element to implement at this time in history and that is for us to be kind.

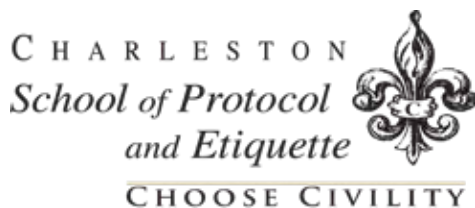
Kind is being more patient as we experience interruptions to the many conveniences that we have become accustomed to. Be more understanding as we move about in this uncharted territory. Be more courteous as we interact, even from a distance and be more helpful

to those who are in need.

As this passes us by, whether we may be past this pandemic or not, kindness is always the answer to us doing our part. So as this passes us by as a moment in history, let us declare to make kindness a lasting man-made world-wide pandemic!



*Editor's note: Alongside the multi-cultural experience of tea, many tea lovers travel the world - to tea growing countries and to those places where tea is experienced in special ways. Updates to this wonderful feature page for manners, etiquette, and international protocol will help you in every situation around the world. Enjoy!*



Contact: (843) 207-1025  
[charlestonschoolofprotocol.com](http://charlestonschoolofprotocol.com)

Cynthia Grosso is Founder of The Charleston School of Protocol and Etiquette. The Charleston School of Protocol and Etiquette specializes in helping people handle life's events and changes with style, polish and confidence. The Charleston School of Protocol and Etiquette teaches the skill of confidence to eliminate personal and professional barriers and live an extraordinary life.



# Tea Pot Treasures

What fun it is to find a special item that brings us great joy! In the case of Hatters, one of those items is very often a tea pot! We asked our members and the team at the Red Hat Society Hatquarters to share some of their favorite tea pots in their own collections. The results are just as diverse as the members within the Society!



We've seen tea pots of all shapes and sizes – we even have one with our mascot, Ruby RedHat, and her friends featured on it! It's so fun

to see the different styles of the tea pots, and it's such a wonderful way to bring Hatters together. It's like tea and an art show!

The collections also bring Hatters together both online and in-person. So often a new-found treasure is shared on social media and others join in to revel in its beauty! RHS members also like to get together with their tea pots to host teas with a personal touch – there's even been a traveling teapot; one which a Queen would rotate around her chapter to get to know each member individually.



*If you're looking to share a good conversation over a hot cup of tea, join The Red Hat Society today. There are Members all over the world who would love to have tea and share their treasures with you.*



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# IN GOOD TASTE

## Time for Tea! by Birendra “Jopy” Perera

Hello once again my tea loving aficionados!

In my last segment I spoke to you about the importance of blending and a cup that is individual. This reflected upon the refinement and development of ones’ taste profile to find the blend that suited their palate. The next step, then, would be to take the time to enjoy these blends.

As we all live our lives in the current situations of lockdown, many of us are facing a myriad of issues, problems and uncertainty, yet many of us have not seen the silver lining of the cloud that has bestowed this impending gloom upon us - we all have the gift of the one thing we are always craving more of – time!

And this time is here and now – in the present. Let us fill that time with what we enjoy the most – Tea!

The three most important steps for tea are – selection, brewing, enjoying.

Since we are compelled to “work from home”, do our “chores”, keep up some “exercise”, we need to make time for “relaxation”. Whilst there is no better way to relax than with a cup of tea, we can begin our process of relaxation by selecting our preferred choice.

Making your selection by considering your surroundings would be a good choice. Ideally select a hot beverage if the weather is cold, and something cold if the weather is warm. Ideally, you should select something that would be a “feel good” beverage. Once we have made our choice, we can then move from the mindfulness of making our selection to the art of brewing. And in the world of tea, brewing is preparation.

When brewing hot it is imperative to brew at 100/99 degrees Celsius if it is anything black and 80/75 degrees

Celsius if it is green or an herb/fruit infusion. Remember – Boil your water first, then let it come to the desired temperature. The importance of letting your water boil is to let it get rid of any germs and impurities that may exist. Whilst we are in lockdown, we need to practice getting rid of those germs!

If you like your tea straight, then follow standard brewing practice guidelines and do not over brew. 3 – 4 minutes if black, 2 – 3 minutes if green. Sweetened or unsweetened is your choice of enhancement – bees honey, demerara sugar, stevia, or if you prefer it unsweetened then just simply enjoy.

If the tea is black and you desire it to be strong, then astringency is what you are looking for. This may require the drinker to marry their cuppa with cream or milk. It is most advisable to heat this product to marry well and infuse with the black tea to ensure smoothness and consistency in your desired cup.

Hot brewed iced tea is another good idea. Hot brewed iced?? Yes, that is correct, and this is how it goes:

**First option** – brew your black tea/green tea/herbal or fruit infusion hot – just the way you would have it hot, remember, 3 minutes is ample for brewing time, but let the drink sit till it arrives at room temperature. Now you have the choice of serving this drink over ice or simply refrigerating it to drink when desired. If you wish to add a sweetener, do so as cold drinks are best enjoyed a little sweet. This would be refreshing in warmer weather, and since there is time, make a batch, share it with those who are with you.

**Second option** – brew your black tea/green tea/herbal or fruit infusion hot – just the way you would have it hot, and again 3 minutes is great, now take a cocktail shaker and fill it with ice, pour in your hot drink, close



Birendra Perera grew up in a family business through which he engrained or “infused” himself in the art of selecting and tasting the finest teas of Sri Lanka. As a director of Mlesna Group, Birendra leads the marketing and export of tea; actively participates in the procurement of tea at public auctions; procures unique flavours and ingredients; and expertly carries out daily tea tasting and blending activities ensuring all Mlesna products match their tagline, “Naturally the best!” Birendra has worked with major universities; is a regular presenter; and works closely with the Colombo Tea Traders Association and the Sri Lanka Tea Board on promotion, authenticity and the global marketing of Pure Ceylon Tea from Sri Lanka. **MlesnaTeas.com**

*TheTeaHouseTimes.com | 12 | May/June 2020*



it up and shake till it is not rattling anymore. Pour into a tall glass and enjoy a freshly made iced tea, made from scratch in minutes. Tip of advice – if this is your choice of brewing then make the brew double strength, for when you add ice cubes into your cocktail shaker and mix it with your tea the strength of the brew will weaken by 50%. Value enhancer – add a slice of lemon/lime, throw in a piece of fruit of your choice into your glass to make things more exciting and to discover the adventurous spirit in you. The important thing here is to take the time to discover what you like.

Since we are on the subject about iced tea, the other option to pass up the time available is to do a cold brew of your desired tea. Simply place the tea of your choice in room temperature water and allow it to steep for 4 – 5 hours, remove the tea leaf and refrigerate or serve over ice.

This is also a good method for making a detox tea. This could be done by adding fresh ginger, lemon slices and a fruit of your choice into room temperature water. A mild jasmine tea either green or black could be an interesting twist. Allow to steep for a few hours as mentioned above and you have a home brewed tea for detoxing yourself and to help fighting mild illnesses. The ginger and lemon with its antibacterial properties will help you to remain healthy and enjoy a drink with natural goodness and lovely earthy herbal/fruity tastes.

Let us now bounce back to hot brews and a feel-good drink – chai! This is the ideal drink for those who want to take time preparing it, and take time enjoying it.

So, let's get started. You will need a pan/saucepan, a tea strainer, fresh full cream milk, several thick slices of ginger – fresh is preferable (if dried soaking in water for an hour before use is required), a stick of cinnamon, several pods of cardamom, 2 – 3 dried cloves, and a strong brewing black leaf tea – preferably Ceylon tea or Assam tea.

Take all the spices and ginger, place them in the saucepan and mash them till they are a little crumbled/muddled. Pour the quantity of milk desired depending on the number of portions you wish to consume/share in

the saucepan over the mashed/muddled spices. Ideally a cup or 2 of fresh, full cream milk should be placed in the saucepan and a low heat/flame should be set. All the while constant stirring is required.

Continue to heat all the items in the saucepan on a low flame. It is important that the flame is low, so the milk does not boil, and the stirring constantly is kept up to avoid the milk sticking and/or curdling. Therefore, it should NOT come to a boil.

Once the liquid begins to give off wisps of steam whilst being stirred, it is time to add the black tea leaf. When the tea is added continue to cook the tea/milk/spice concoction for 4 – 5 more minutes. Keep stirring. This will allow the tannins and antioxidants in the tea to leach out and infuse with the milk which has absorbed the flavours and properties of the spices.

Your chai is now ready to be brought off the heat and filtered through your tea strainer. Gently and cautiously pour the hot fluid into a tea pot or tea mug/cup making sure all the particles of spice and brewed and cooked tea leaf remain in the strainer. Please take care when pouring as hot milk burns more harshly than hot water.

Add 1 – 2 teaspoons full of brown/demerara sugar per portion and enjoy whilst hot by yourself or with company. An ideal feel good brew for those solitary moments whilst we contemplate everything during lockdown. This same brew once sweetened could be served over ice, added to a cocktail shaker with ice and turned into a cold chai latte; or simply chilled to consume later as an iced chai. The choice is yours, and so is the time.

Sit back and enjoy, whilst listening to Louis Armstrong – We have all the time in the world!



# TEA IS POETRY POURED

By Susan Patterson aka Earlene Grey

We certainly have had our challenges the last several years, and especially this year. Now, more than ever we need to slow down, sit down, and have a good cup of tea.

A little more than four years ago, I witnessed a shocking and tragic event. It moved me to the depths of despair. Sorrow was my nagging companion. Then one day, as I was surfing the net, I came across teapots. “Ooooooh, I thought, teapots! HALL teapots.” I was thrilled. Hall teapots are simply gorgeous. They are a vintage delight. They are engineered to make a delicious cup of tea and their beauty is unique. One can always recognize a Hall teapot. “Oh, I thought, I will get a Hall teapot.” Then I thought, I will get twelve Hall teapots! One for each month of the year. Well, over the following months, I did, by golly. After that, I bought a few more. Sigh. I washed pots and labeled them and gazed at their glory. And, I used them. Every month, a different pot. Then, there was my annual garden tea under the cedars, where they host tea for 24 ladies. As long as I concentrated on my Hall teapots life was good. Now, doesn’t that sound just a little silly? Maybe, maybe not.

Almost four years later, I have decided it was time to move my teapots on. No, I am not selling them or giving them to the Goodwill. I have asked each of my friends if she would like a Hall teapot. I pick one especially for her and create a basket with the perfect pot and goodies. I have a collection of good energy, love and beauty in the form of a Hall teapot all around Clackamas County. The healing goes on.

Maybe you can share a bit of beauty, good tasting tea and fellowship. No, you don’t have to buy a bunch of Hall teapots. Find a story to share. You have one. Don’t wait.

As always, let me know how things work out at [susan@earlenegrey.com](mailto:susan@earlenegrey.com)

Your poet in Oregon, skp



## Tea and Toil

Work is overrated.  
It is a necessity, an admonition,  
Fulfilling and enlightening,  
A gift for humankind,  
But still overrated.

So please, Dear Industrious One,  
In the midst of your working,  
In the midst of your doing,  
Take time for tea and  
Find the reason for your being.

Earlene Grey



Susan Patterson is an unexpected author. She did not put writing into her life’s plan. However, after a demanding and busy career in business, much to her surprise, poetry came to her. Ms. Patterson is an author of the heart and writer for the soul. Her work, it has been said, is so sharp, so intricate; it is like a Fabergé egg. Ms. Patterson’s worldwide audience declares her writing to be in the top caliber of modern poets. Her work, which ranges from humorous to thoughtfully intelligent, is always quietly compelling. Please visit [EarleneGrey.com](http://EarleneGrey.com)





## White Fences Inn

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White Fences Inn, Water Mill, is a new, luxury bed and breakfast ideally situated in the town of Southampton. It is one of the nicest bed and breakfasts on the east end.

The Innkeepers, Eric and Liz Brodar are experienced hosts who owned an award winning Inn in Kennebunk, Maine.

They have chosen this property in the hamlet Water Mill to bring their gracious, warm hospitality to The Hamptons and provide a memorable Hamptons bed and breakfast stay experience at their newly refreshed property.

Renovated guest rooms offer chic, high-touch decor, modern luxourius amenities, and a relaxing respite.

White Fences Inn features a wonderful tea from a local tea company Plain-T. English guests who have visited, have said that the Earl Grey is the best Earl Grey they have ever tasted!

Plain-T has a selection of over 80 teas. A favorite is their Detox tea - a lemon ginger blend. Tea tastings are offered by appointment at the Plain-T loft.



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# CONNOISSEUR

## James Norwood Pratt



## Devan & Reena Shah



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On the phone my young friend sounded rather shy but proud and excited and I accepted the invitation at once. His first imports, six chests of tea, had arrived in his in-laws' garage. We could taste them there if we promised not to scratch the hood of the Buick. His father-in-law doubted the wisdom of starting a tea business, saying Americans don't drink tea, but Devan had replied "Then I'll teach them" and plunged ahead. He had just married Reena Mahesh and she supported his decision. It wasn't long before they acquired Chado, a fledgling tea shop on the edge of Beverly Hills, and I was invited back to officiate at the Grand Opening. Reena took over running Chado while Devan went about growing his newly christened India Tea Importers. By then I was their devoted student and friend. Since then they have played a decisive role in developing America's tastes in tea.

Can you remember when there was no chai in this country and Snapple was the only ready-to-drink bottled tea? Devan taught a certain Mr. Seth Goldman how Nilgiri tea from south India makes iced tea that tastes great and never clouds and Seth used it to launch Honest Tea. As a proud Indian, Devan thought chai was just what this country needed. He coached Miss Heather MacMillan in creating Oregon Chai and helped launch the brand from his 10X15 booth at the New York Fancy Food Show. Seth and Heather soon had competitors, of course, and today chai and RTD teas are available from coast to coast.

But large customers were not the backbone of his business: No order was too small, many of the new-born tea businesses that began sprouting around the country Devan coached into prosperity. He could speak from the experience of what worked for Chado and in time Reena opened a second location.

By then Devan had absorbed what I'd learned about China and

Japan teas and decided to re-name the company not just "India" but International Tea Importers. Ill at ease in public speaking, Devan made me his spokesman when possible and everywhere that Devan went, I was sure to go. In time he took me home with him to India and I returned vastly more knowledgeable, not to mention spiritually transformed. On our second trip we served together as International Jurors at India's first ever Golden Leaf Tea Competition held at the Nilgiri hill station Conoor where Devan had spent school vacations on the tea estate managed by his eldest sister's husband. He compelled me to undertake and then complete James Norwood Pratt's Tea Dictionary, a five year task which he financed and collaborated on while making ITI perhaps the leading US importer of fine teas with about 500 teas in his warehouse available by the pound or by the ton. Thanks in part to Reena's mother Margaret Mahesh, their children Brendan and Bianca suffered no lack of family growing up while their parents worked. At the 2014 World Tea Expo I was privileged to present my tea brother with the John Harney Lifetime Achievement Award. He was just 51 years old. Two years later he was reft from us, dying most unexpectedly in his sleep. Reena and her business partner Tek Mehreteab now preside over four Chado locations and Brendan and Bianca are the youngest Co-CEO's of all the world's major tea firms. The Los Angeles International Tea Festival he founded has been re-named in Devan's honor. The tea education initiatives he founded and supported in this country and in India live on and none of these are meaningless memorials to a man of enormous accomplishment and great good heart. Indeed, my dearest and noblest tea brother and friend lives on in many hearts, and nowhere more than in my own.



*James Norwood Pratt  
is acknowledged as America's Tea Sage.  
He is an award winning author and authority on tea.*

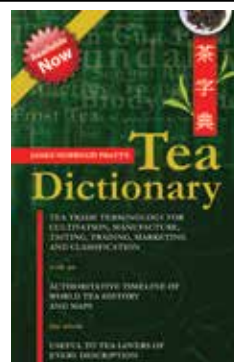
Please visit

**JamesNorwoodPratt.com** for Norwood's schedule of appearances and to purchase his books.

**\*\*Do you have input or a question for Norwood?**

Send your question to [info@theteahousetimes.com](mailto:info@theteahousetimes.com)

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