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The TEATM House Times



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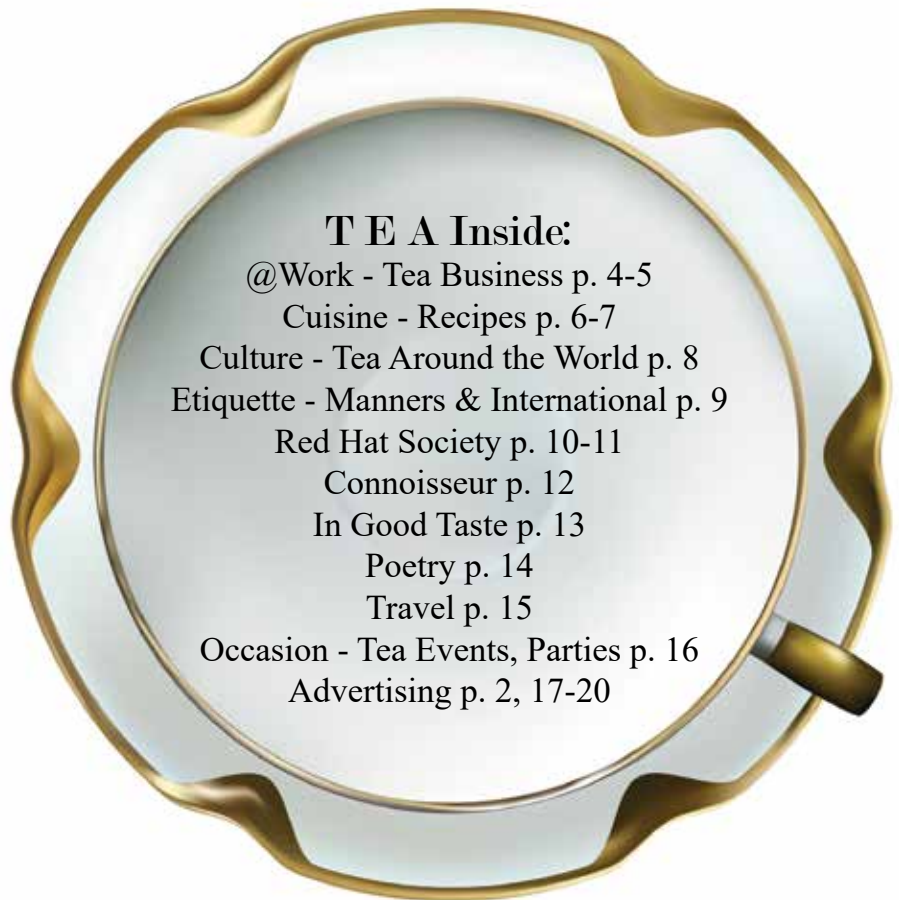


The Tea House Times, LLC
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 ISSN 1547-4453
 Since 2003

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 House Times is published bi-monthly.

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Greetings from The TEA House Times!

2022, WOOHOO!!

All of the trade shows I am normally involved with have told me they are going ahead in 2022. I really hope nothing gets in the way because I am very much looking forward to seeing you at an upcoming event. Please see ads on pages 18-20 for the latest on events for 2022.

If you are hungry for delicious tea time treats, see recipes on pages 6-7, taken from Laura Childs latest Tea Shop Mystery!

Gail Henderson writes about the charms of tea in Savannah, while Cynthia Grosso accentuates "being gracious." Of course most Red Hat Society adventures begin with tea, check it out on pages 10-11. Norwood is keeping us all up to date on what's happening with others in the tea industry. And, Birendra writes about Tea for Two...great timing since Valentine's Day approaches in February.

More lovely poetry from Earlene and Valentine ideas from Kim are sure to brighten your day and help bring you closer to others too!

SALUTATIONS

Since this is our January/February issue, I wish you all the very best in 2022. Good health, happiness, and new ways to be together through worldwide events or intimate tea gatherings of your own.

Happy New Year! Happy Hot Tea Month! Happy Valentine's Day too!! Hope to see you in March at World Tea Expo and SIAL America. I am presenting at each of these shows. Find more information at TheTeaHouseTimes.com event calendar or feel free to email me to connect:
info@theteahousetimes.com



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.

Tea is one of thousands, if not millions, of products negatively impacted by supply chain issues, particularly the ocean freight sector. Efforts by importers have finally gotten the attention of lawmakers and some action is being taken to help relieve some of the stress.

In October U.S. Congressman Josh Gottheimer (NJ-5) announced steps to combat supply chain issues, ocean freight carrier delays, and rising shipping costs hurting North Jersey small businesses, workers, and families, and which will impact the holiday season. These include:

Critical Congressional Oversight: The House Committees on Transportation and Infrastructure, Ways and Means, and Homeland Security should hold hearings to investigate the continued spike in global shipping prices and potential collusion in the marketplace.

Dedicated Federal Action: The Federal Maritime Commission and all relevant authorities must redouble their oversight efforts to investigate the practices of major ocean carriers and assess if there is any collusion or anti-competitive practices.

Modernization of the U.S. Department of Homeland Security (DHS): DHS must modernize how it tracks and clears ship traffic and to get goods moving. Currently, outdated processes are helping contribute to the backlog.

Key Bipartisan Legislation for Ocean Shipping Reform: Gottheimer is cosponsoring key bipartisan legislation, the Ocean Shipping Reform Act of 2021, to take major steps to mitigate supply chain issues and help ensure that businesses and consumers aren't facing untenable delays and price increases.

Continued in next column.

"The average cost of shipping a container used to be between \$1000-2,000 on the spot market. Now, believe it or not, it's between \$22,000-30,000 — ten times more than it used to be. Supply and demand are real, but the idea that a container should cost 10 times what it did before COVID is absurd."

This is an unprecedented time. The ports of LA, Longview and New York are seeing boats anchored offshore waiting to off-load their containers. The availability of empty containers and chassis are minimal at best and truck drivers are at their lowest levels, impacting the ability to move containers both to and from our ports. Additional charges in the form of demurrage, wait time and container levies continue to be imposed.

As an industry, the Tea Association is working with a shippers coalition to publicize these issues and are calling on the Shipping Industry and the FMC to make real, definitive changes to get us back to normal.

Tea is a product already margin challenged. To have these types of rates and fees imposed on our industry is something we must fight diligently.

A message from . . .



Let's get back to serious tea business in 2022. Look me up at upcoming shows where I will be speaking and judging and exhibiting. World Tea Expo and SIAL America in March. SIAL Canada in April features Inspire Drink and it will be wonderful!




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



Gail Gastelu
Owner/publisher
TheTeaHouseTimes.com
TeaTradeShow.com



A message from . . .

**UKTEA &
INFUSIONS**
ASSOCIATION



When the Tea Advisory Panel (TAP) published a review on how drinking tea offers a host of wellness benefits from childhood to the golden years, it sparked wide media interest. Using the WHO definition of health and wellness as “a state of complete physical, mental and social well-being and not merely the absence of disease or infirmity” TAP reviewed more than 60 studies to examine how drinking tea contributes to wellness throughout our lives. The research revealed strong evidence that regular tea drinking improves cardiovascular health, hydration, cognitive function, and metabolic health, with growing data showing an important role for tea in supporting mental wellbeing, weight management, gut health and bone density. However, the finding that caught the attention of journalists was that tea is a healthier swap for sugary, carbonated beverages that could help children cut their sugar consumption. It’s no wonder then, that following publication of the TAP study, tea hit the headlines, stating that children aged four and over should drink tea to combat obesity, stress and heart disease. According to the Lancet, childhood obesity rates have increased substantially over the past year in the UK. High sugar and caffeine energy drinks, a popular choice around exam time, are often identified as one of the causes of the obesity crisis. As we know, tea is the only beverage that naturally contains L-theanine and moderate caffeine which, when they work together, lead to improved alertness and focus, while still maintaining a feeling of calm, making tea a great choice for teenagers. Tea has been consumed for centuries for its relaxing and social benefits and evidence continues to grow that we can benefit from the goodness of tea throughout our lives, starting at a young age. What are you waiting for? Pop the kettle on!

Read the full paper here:

<https://sciforschenonline.org/journals/nutrition-food/NFTOA172.php>



Sharon Hall
Chief Executive
UK Tea & Infusions
Tea.co.uk

A message from . . .



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

#DrinkTea It’s a simple message, but sometimes simple is best. And that’s why **#DrinkTea** is THAC’s theme for 2022. It’s a simple message for us, because we’re all tea lovers, but it’s not as simple or perhaps even obvious for the many people who are not tea lovers...yet. And this is the question we wrestle with often – how do we convert non-tea drinkers into tea drinkers. How do we communicate the magic of tea outside our own echo chamber?

To help answer this question, THAC did a recent survey of Canadians between the age of 18-34. Our mission was to understand their drinking habits of non-alcoholic beverages; what they drink and why they make the choices they do. What we found was that young Canadians drink a variety of beverages with coffee and water as the most consumed, but hot teas and tisanes are indeed being enjoyed by over half (53%) of those polled. The frequency of their beverage choices varied significantly however. Coffee and water are consumed multiple times throughout the day whereas tea is being enjoyed a few times a week. We dug into why young Canadians were making the choices they do as well as what would make them try a new beverage. And the answer that prevailed over and over was how important flavour is to them. Above all other choices - health, sustainability, caffeine - it was flavour that was the consistent answer in every variation this question was posed.

Tea is well poised to speak to the young consumers we have before us. It’s even well poised to capture the spirit of the generations that follow. Focusing on flavour and innovation will be key. Innovation not only in the teas we sell but innovation as well in how we sell them, how we market them. Because here are the top three reasons young Canadians said they did not drink tea: it isn’t as interesting as other beverages, they don’t like the taste, and it never occurred to them to drink tea. To me, these are all challenges in marketing and communication – and here we can do better, we must do better. So, I challenge the tea industry to take on this task for 2022; to speak to consumers outside our bubble; to think of how to innovate and market tea to be exciting, to be something everyone drinks multiple times throughout the day.

Shabnam Weber
President
Tea and Herbal
Association of Canada
Tea.ca
TeaSommelier.com



Themed afternoon teas, recipes, teatime tips, tea pairings -- and a murder mystery thrown in – the perfect book! Set in Charleston, Laura Childs' teashop mysteries incorporate all of these features into engaging and entertaining stories with Theodosia, amateur detective and owner of the Indigo Tea Shop; her tea sommelier, Drayton; and chef, Haley. Laura Childs latest book, Twisted Tea Christmas (book 23) does not disappoint! With permission of the author, I am sharing with you a few recipes from this book.

Enjoy Drayton's Eggnog with your sandwiches and scones or try one of his tea pairings. Wedding Tea from Harney & Sons (harney.com), is a white tea with rose buds & petals and vanilla-lemon flavor. Or try Toasted Nut Brulee Oolong Tea from Plum Deluxe (plumdeluxe.com) a 5-star blend of black and oolong teas with rooibos, apple pieces, cocoa nibs, cornflowers and calendula with the essence of vanilla, hazelnut, chestnut, almond and walnut.



Chicken-Chutney Tea Sandwiches

- 1 cup cooked chicken, diced or shredded
- 1/4 cup celery, finely diced
- 3 Tbsp onion, finely diced
- 1/4 cup walnuts, chopped
- 1/4 cup sour cream
- 1 Tbsp. lemon juice
- 1/4 cup mango chutney
- Salt and pepper
- 6 slices of bread
- Butter

Combine all ingredients (except bread and butter) in a small bowl and mix well. Spread butter on all 6 slices of bread; then spread mixture on 3 slices. Top with the remaining 3 slices to make 3 sandwiches. Cut off crusts; then cut each sandwich into 4 triangles. Yields 12 tea sandwiches. (Hint: If made ahead of time, cover with a damp paper towel, wrap in plastic wrap, and refrigerate.)



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, selling premium teas, tea ware, and gifts. Join her for on-line Tea & Cookery classes and classes on tea production styles, preparation and history. See **GreenhalghTea.com**

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Drayton's Eggnog

- 5 fresh eggs
- 1 cup whipping cream
- 2 cups milk
- 1/2 tsp. vanilla extract
- 1 Tbsp. honey
- 1 cup sugar
- 1/2 cup rum

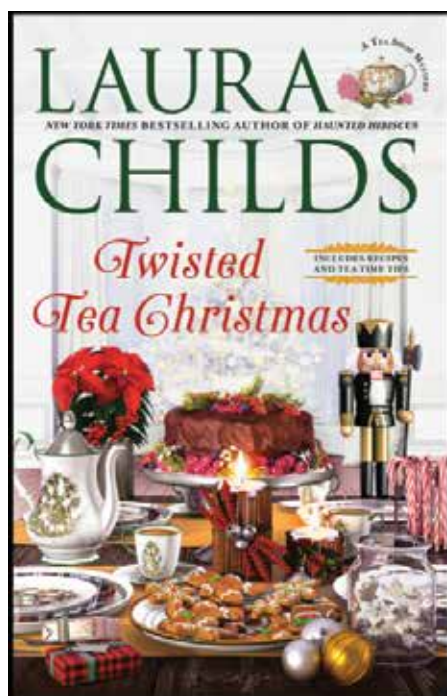
In a blender, process eggs until creamy. Add cream and milk and process again. Add vanilla, honey, sugar, and rum and mix well. Pour into pitcher and refrigerate the eggnog for at least 4 hours. Serve in chilled glasses and top with a small amount of grated nutmeg or a pinch of fresh cinnamon. Yields 4 servings. (Note: Because this recipe uses raw eggs, be sure they are fresh and that the eggnog is consumed the same day it's made.)



Lemon Cream Scones

- 2 cups flour
- 1/3 cup sugar
- 1 Tbsp. baking powder
- 1/4 tsp. salt
- 1 tsp. lemon peel, finely grated
- 1 cup heavy cream
- 3 Tbsp. milk

Preheat oven to 375 degrees. In a medium bowl combine flour, sugar, baking powder, salt, and lemon peel. Stir in cream and milk, using fork, and mix until dough forms a rough ball. Knead dough 4 or 5 times on a lightly floured surface. Place dough on a greased cookie sheet and pat into an 8-inch circle. Using a large knife, cut into dough halfway, making eight wedges. Bake 20-25 minutes until golden brown. Cool on a wire rack and cut into wedges while still warm. Serve with lemon curd. Yields 8 scones.



The latest Tea Shop Mystery
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Tea at Mrs. Davenport's in Savannah

by Gail Henderson

Savannah holds many charms, but it would be hard to find there a more charming, more authentic 1820's tea than Mrs. Davenport's drawing room.

Part of the charm visitors to the Isaiah Davenport House Museum experience is its unique mixture of historical characters, costumed performers and an orientation on period tea customs in the Davenport household, typical of a middle-class Master Builder's federalist home in the old port city.



Visitors will not be having the standard afternoon tea we have become accustomed to, but rather the teatime that family and guests would have experienced then shortly after their earlier main meal. Around 4 o'clock Mrs. D. would serve tea-- either Twinning's Earl Grey or Gunpowder tea-- with cream and sugar assisted by a senior female family member. Only Sally Lunn bread and gingerbread, not as sweet as present-day tea breads,

more like today's brioche, would be offered with honey and butter. Sitting with costumed actors, you might hear, "Gen. Lafayette is expected any day now," or "What card game shall we play next?" Sprinkled in with conversation of the day will be an explanation of tea caddies, caddy spoons, nippers, silver teaspoons and the fine china tea set costing \$50 listed in the home's inventory.

Museum Director Jamie Credle quips, "Whether your present social standing would have prompted an invitation to take tea with the Davenports or not, you are certainly invited now." But plan ahead as teas in March in the delightful garden area of the property and inside in May sell quickly. For \$18, your 60-75 minute experience includes a tour of the home as you step back in time to both "taste and see." A great plan for your new year calendar!



*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



Being Gracious



*“Being Gracious is really not something you do...
it is something you are.”*

This time in history, many of us are coming off of a year like none other that we can remember in our lifetime. The pandemic, the politics, the craziness of this time in history, as we start the new year, maybe we need gracious to be one of our resolutions.

It is interesting that we can overcome some of the most technical and medical challenges known to man, yet I feel we are losing one of the most important fundamentals known to man: being gracious.

Webster defines gracious as “Very polite in a way that shows respect; Being kind and courteous.”

Yes, things change as they have since the beginning of time. Every generation has new and different challenges they will face. But one thing that has been constant throughout civilization is the understanding that to have a civilization, you must be civil. A key element of civility is being gracious.

Being gracious is not about socio-economic status. It is not reserved for some and not provided for others. It is a value that we hold dear because we have to have respect for ourselves first in order to give respect to others. When we are gracious to others, we have a better chance of getting it back. The value is that our perception of how we think others see us, helps us form part of our self- confidence.

Being gracious is not reading about someone else’s life. It is about being intentional about living our own. It is not about judging others actions, but to be responsible for our own. It is taking the time and making the effort to be kind and letting the people you are with know they are important and valued. Being gracious is really not something you do....it is something you are. It is a lifestyle.

Being gracious is so simple and simply great. It is part of the art of living well.



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!

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Contact: (843) 207-1025
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.



Adventure Begins With Tea



After much time apart, due to following Covid-19 guidelines, The Regal Purple Diamonds of New Jersey, USA took a trip to Mathis House, where they attended a long-awaited garden tea party. The outdoor venue was the perfect setting. The members felt safe enough to be surrounded by their sisters. They truly enjoyed the bright and sunny day!

Throughout the year, **Queen Debbi C.** continued to recruit new members for her chapter. This tea party was the perfect opportunity for them to meet all of the other chapterettes. It was also the perfect occasion for them to meet her Royal Court.

New members were provided with name tags and went around the table and introduced themselves. They discussed their royal nicknames and shared an interesting fact about themselves.

The members from The Regal Purple Diamonds also took a Royal Red Hat pledge by placing their right hand on their red hat. Afterward, everyone clapped and cheered as they were all excited on this new adventure they were about to embark on.

Special thanks to Ambassador and Queen Debbi C. for continuing to spread the power of fun!



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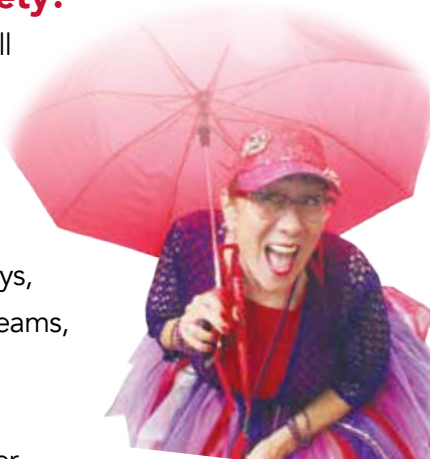


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Happy birthday to the Red Hat Society!

Around the world, Red Hat Society members will celebrate the society's 24th birthday on April 25, 2022. This milestone will mark our continuing efforts to improve the lives of women. We promote our passion for fun, friendship, fitness, the freedom to express ourselves in positive ways, and a dedication to the fulfillment of lifelong dreams, through the power of fun!

We invite you to become a Member and celebrate our birthday virtually and/or locally. Join today as we positively reshape the view of modern women in today's culture!



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CONNOISSEUR

James Norwood Pratt



Donna and Mike Fritts produce what must indubitably be the world's costliest tea now that they've doubled prices. Their Golden Feather Tea was already selling for a thousand plus per pound!

CBD in your tea? Harney & Sons Fine Teas has been wildly successful with their new Hemp Division. Hemp harvest last November 3rd required all hands at company headquarters--almost 150 people including the entire Harney clan from ages 4 to 90. CBD is extracted from organic hemp grown in the neighboring field for use in a vibrant line of wellness herbals the "master tea blenders" have invented.

Faith Ann Bailes, who originated the concept of the World Tea Expo, announces WTE is returning in person this year to Las Vegas March 22-23. Sally Wei says her Mid-West Tea Festival will likewise resume this year in Kansas City, and so will the tea party in Mechanicsville, Pennsylvania. Doug Livingston and Julee Rosanoff, parents of the NorthWest Tea Festival, are inviting all of us back to Seattle next September. Our Beloved Community of Tea Lovers is gathering again at last.

JNP's Tea Society is an inside look into the social, cultural, and business happenings of tea. It is a "society page" of who's who and what's influencing tea today.



Dates of Interest for 2022

February 6-8 Winter Fancy Food Show

March 6-8 Coffee Fest

March 21-23 World Tea Expo

March 22-24 SIAL America

April 20-22 SIAL Canada



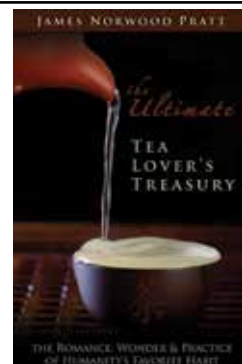
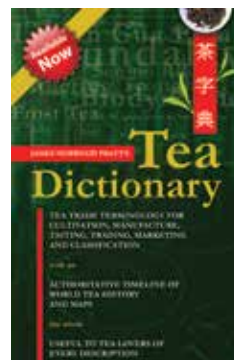
*James Norwood Pratt
is acknowledged as America's Tea Sage.
He is an award winning author and authority on tea.
Please visit*

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

*Find more of James Norwood Pratt's work at
TeaCourse.com where learning never ends.*



In Good Taste

Tea for Two by Birendra “Jopy” Perera

Welcome 2022! A very happy new year to all my fellow tea lovers!

It hardly seems possible that we’ve travelled another year around the sun to arrive at pretty much the same situation. If this feels like we are running on the same spot or suspended animation, it is because that is what the past two years have been. As we begin to move around again we are able to pick up a conversation where we left it last, mainly because we’ve all been in the same situation. But here’s the silver lining – we’ve all been going through it together, no matter where we are, and this means we have empathy in this situation everywhere.

It seems to me, we begin this year – 2022 with a certain theme attached to it – two! And what better number than number 2, because tea for one is fun but tea for two is exciting. Tea for two, as they say, is one of the best things about tea – you get to enjoy it with someone and share the experience. My previous ramblings encouraged everyone to mix up their blends and share it with those closest to you; two is company - two indeed seems to be the theme for the year!

Since we’ve all enjoyed a season of indulgence, some time off, time with friends and family and mostly time to recharge the brain cells and allow our bodies to recuperate, then it is certainly time to hit the play button and realize that we all have a task ahead of us – to make the most of the next trip around the sun. We take for granted that twelve months can be long, but it is surprising how twelve months just whizzes by us and we realize we didn’t make the most of it. We have to understand one thing about time- once it is gone, it is never coming back. Hence we must make the most of the opportunities we have to share that time, to share those feelings, to share the love, and this is where the pairing of two has immeasurable value in it; because something new is always born when two are together.

During all the time we’ve spent in isolation we have discovered that tea is much about quality and selection; about finding your “own cup”. What if we could share our cup with

company to discover yet another cup we may enjoy, or even a new cup that we may enjoy brewing for ourselves as a result of combining our shared knowledge? For example we all enjoy a good post dinner mild mint brew, mainly to aid digestion. Similarly we also enjoy a warm cinnamon brew to help with warming up a winter evening, or to help reduce fatigue and regularize blood sugar. Did you know that the amalgamation of these two drinks will give you a refreshing yet relaxing brew which is a health tonic on its own, and with the right balance of your desired sweetener it can be a pleasant and healthy beverage reminiscent of a homemade cola? Who knew, unless you combined the two!

Pairings and combination have been a large part of our food and drink rituals. It could be to improve or enhance taste; to alleviate and accentuate the finesse of the gourmands’ desires; or simply to enjoy what you know you love in your cup. One of my personal favorites is to enjoy a smooth piece of dark chocolate with a delicate cup of fine orange pekoe as finishing indulgence to a perfect day. This can only be enriched whilst being shared with someone who shares your thoughts. Similar pairings over time have brought about the traditionally known “high tea”, which is certainly an affair for two – scones and cream tea, cucumber finger sandwiches and highland tea, macaroons and tea culminating in a hatter’s tea party – which is a perfect celebration of tea and time.

If there’s something that has to be understood about tea – it is that time is the most important essence of tea – time to brew, time to pour and time to enjoy. And it is time plus company which makes the value immeasurable in any relationship. Tea for two – is me for you, and definitely better than one is too.

Pour yourself that second cup of indulgence and ponder these thoughts.

Until next time – share your moments with those closest to you.



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 | 13 | January/February 2022



TEA IS POETRY POURED

By Susan Patterson aka Earlene Grey

It's winter here where I am. It is summer somewhere else. Who cares? Well, probably a great many people care if they work all over the world, all of the time. But truly, each of us is here on this some times messy planet trying to do what is right for our families and for the world as a whole. At least that is the way it should be. Yep. We all need to jump in the mud and the blood and the beer (so to speak) and get wet with the world's effort to become better together. We are all grown from the same plant. *Camellia sinensis*? Well maybe we did not grow up in a tea plant, but science tells us that we humans are all related. Hallelujah brother! Please raise a cup of tea this winter season to all of those in the tea industry to make the world a peaceful place for everyone. Your poet in Oregon, skp

One Source **(Variations From One Root)**

Tea comes in many variations,
And so do we.
We naively think
There are many different kinds.
There are not.

Assam, Oolong, Earl Grey, English
Breakfast,
Asian, Negroid, Hispanic,
Mongol, Caucasian.
Tea comes from one plant. One root.
And so do we.

We think, "Oh, this is a different tea."
It is not.
Just grown in a different place.
Just brought up differently.

Let us then not forego
The enjoyment of our own
Human variations,
Sometimes grown in a different place,
Brought up differently.
Variations from one root.

Susan Patterson
2003



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



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OCCASION

Kisses or Sweethearts? by Kim Hendrickson

Ever wonder where the tradition of heart shaped boxes or even the variety of candy we shower those we love on February's biggest holiday comes from? The history of candy is a fascinating one and a few well known players have played a role in the trends we associate with the holiday.

NECCO (wafers,) Hershey and Cadbury have contributed to the traditions we observe each year. NECCO wafers were originally used as wedding favors when the founder's brother Daniel Chase created a machine that could stamp letters onto the wafers in 1902. Wedding favors eventually morphed into the small "conversation hearts" that gained so much popularity on Valentine's Day that 8 billion--100,000 lbs are made and sold in the six weeks of the Valentine season.

While Sweethearts are affordable to all, chocolate remains the most desired Valentine's Day candy. We can thank the Aztec's for creating the bitter cocoa drink that Cortez eventually brought back to Spain many centuries ago, we need to remember chocolate was always a liquid, until 1828 Dutchman Van Houton altered the formula and created the hard chocolate we all know and love. Even the truffle we take for granted was not created until Joseph Drap the son of Godiva's owner created it in 1928, really not that long ago.

Once chocolate was no longer a liquid, companies all over the world got into the business of selling chocolate. Hershey's changed their business of making caramels after seeing the popularity of chocolate at a trade show in France. It is the Hershey Kiss we connect with this holiday being developed in 1902. Why was it called Kiss? Some say it was the "kissing sound" the machines made when shaping each kiss out onto a conveyor belt. Not until 1962 did the company change the silver foil wrapping to red for Valentine's Day and red and green for the Christmas holiday.

Another marketing idea that has taken hold was created by the son of John Cadbury, Richard. In 1861 Richard created decorative boxes to increase candy sales but it was the heart-shaped Valentine's box that defined "the" box of chocolates; it's popularity increases every year.

Valentine's Day is all about the heart, fill your next holiday gathering with some of these sweet party ideas.

- Use quantities of valentine candies to fill glass bowls, glasses, jars and use as a centerpiece. Scatter a few conversation hearts on the tablecloth to add color.
- Use red licorice laces to tie around napkins as "ring" substitutes
- Iced tisanes like strawberry, lemon, blueberry will add color to your table but don't forget a variety of hot teas when closer to dessert.
- A cold fruit soup: cantaloupe ginger, cherry or honeydew look beautiful and taste delicious
- Make heart shaped individual galettes instead of quiche and use lightly dressed greens as the color under your heart shaped entrée.
- Make dessert chocolate! An assortment of chocolate things: truffles, cupcakes, chocolate trifle or come up with your own trio.
- Create your own small hearts filled with each guests favorite candy as a take home gift.

"When we don't have the words, chocolate can speak volumes."

Joan Bauer

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



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A poster for a virtual event titled "Irish Tea History". It features a large cup of tea on a saucer with a shamrock pattern. To the left is a piece of Irish Soda Bread and a stick of Kerrygold Pure Irish Butter. The text "VIRTUAL TASTING SPECIAL EVENT" is at the top, followed by "Irish Tea History" in large letters. Below that, it says "VIRTUAL EVENT MARCH 13TH • 10:00AM" and "Includes Tea, Irish Soda Bread and Butter Shipped To Your Home!". At the bottom, it says "VISIT STARFISHJUNCTION.COM/VIRTUALEVENTS.HTML FOR TICKETS!". Logos for the Tea Council of the USA, The Shamrock Garden, and Kerrygold are at the bottom left.

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Irish Tea History

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