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19 Lessons On Tea: Become An Expert On Buying, Brewing, And Drinking The Best Tea



Synopsis

Learn Everything You Need To Know About Tea The world of premium quality tea is every bit as complex and fascinating as wine, and 19 Lessons On Tea is the ultimate guide to everything you need to know about this healthy and flavorful daily indulgence. Are you interested in learning about tea but don't know where to start? Do you want to impress your friends or business associates with your knowledge? Have you been drinking tea for a while but want to round out your knowledge or become a true connoisseur? Or do you simply want to walk into your local tea shop and know enough to order something you'll enjoy? If you're new to tea, we guarantee you'll walk away from our lessons feeling confident enough to talk tea with the most experienced tea experts. You will gain immediate fundamental knowledge of purchasing, brewing, and consuming the best teas as you read through each lesson. If you're already knowledgeable about tea, you'll still pick up a few new bits of information along the way. 19 Lessons on Tea is a comprehensive tea guide that will help you gain a thorough understanding of the drink. This book primarily covers premium loose leaf tea served hot, but provides information on all major styles of tea.

Book Information

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Customer Reviews

The title is ambitious so I was hopeful. There is a lot of misinformation about tea in the world and I was hoping many of those myths would be corrected in this volume. The use of the term oxidation as opposed to the incorrect term of fermentation when applied to tea processing was the high spot for me in this book. And a correct explanation of oxidation is presented. Sadly, stating that "experts"

support both sides of the use of oxidation or fermentation. The accepted term in the tea industry is oxidation and the use of fermentation indicates the person using does not understand either the chemistry of the processes or how tea is processed. Statements like "Plucking by hand is only reserved for high quality teas these days; modern technology harvests and processes most lower quality tea now." shows a misunderstanding of tea processing in various cultures. Japanese tea is predominantly machine harvested, some of the most expensive darjeelings undergo mechanical processing, prized oolongs may also undergo mechanical manipulation & technology pervades tea processors to everything from shade during an outdoor wither to control temperature and humidity during indoor withering. The most expensive and prized gyokuros and ceremonial matchas have technology employed at various steps to assure proper shade growing to controlled grinding speed for matcha to the air & light proof packaging. Comments like "any green tea you drink outside of Japan was probably grown in China." is false. Japan exports green tea and can be easily purchased. And saying that a particular type of tea is superior to others does not take into consideration that every type of tea has various qualities depending on the grower, the processing and storage.

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