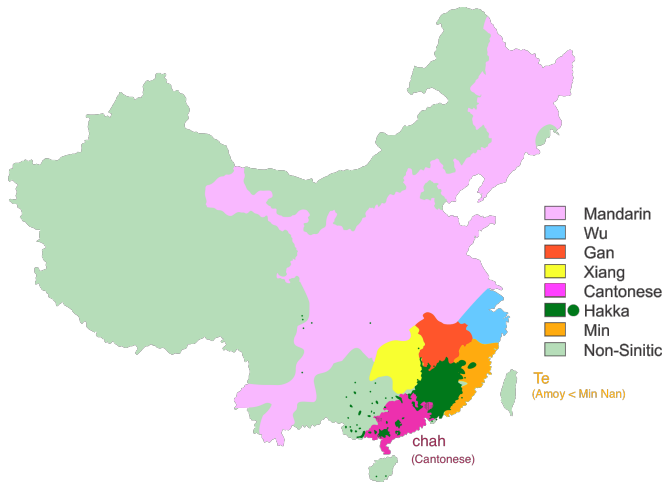


Happy New Tea!



January 2, 2014

Origins of tea and chai



Tea according to British Standards

BRITISH STANDARD

BS 6008:1980
ISO 3103:1980

Method for

**Preparation of a liquor
of tea for use in sensory
tests —**

[ISO title: Tea — Preparation of liquor
for use in sensory tests]

UIC 962453 1-6008 1980 450 BT

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BSI

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[Awarded with Ig-Nobel prize for Literature in 1999.]

More practical tips



Take-home message

1. Always use a good quality tea
2. Always use **freshly drawn** water (stale water is stale tea)
3. Remember to **warm the tea pot**
4. Measure the right amount of tea for the amount of water in the pot
5. Water must reach **boiling point**
6. Let the tea brew for **5–10** minutes before serving

Let every cup you make be a cup that cheers!