

# Tea Tasting at the Top



*Some of the tea tasters sit in comfort at Tea at the Top*

In July, Brenda and Jessica from Tea at the Top (top of the Antiques Market in Catherine Street) held two tea tasting sessions in conjunction with 'Tracing Tea' an organisation that, remarkably, is taking two tuk-tuks across 15,000 miles overland from Darjeeling to London, followed by a professional film crew to record this incredible journey.

Twelve different teas were tasted, among them was tea from Fujian Province in China poetically called 'Snowbuds', which is a white tea, and in marked contrast, 'Chinese Gunpowder' which is a green tea. From Japan, 'Japanese Sencha' which was also a green tea, and 'Fine Formosa Oolong', (Oolong means 'Black Dragon'). For those of

us just used to Typhoo these teas are surprisingly fascinating. Each tea has a unique history which can be traced back many centuries then there is the delicate way they must be blended, the temperature of the water and the ideal time to steep.



*Jessica serves tea*

Tracing Tea has a higher aim than just the interesting history and taste of tea. To quote from their own literature: "We all now live in a 'Global Village' but few of us know much about our 'Global Neighbours'. Tracing Tea will take time to discover, record and ultimately present the stories of ordinary people in extraordinary places.

Travelling the gruelling heights of the Himalayas, the wilds of Central Asia and the little visited but much derided Republic of Iran. Without a Land Rover in sight, will the tiny 3 wheeled 'tuk-tuks' make it through? Only time will tell."

To follow the progress of the tuk-tuks and find out more, look at the Tracing Tea web-site; [www.tracingtea.com](http://www.tracingtea.com).

To enjoy a refreshing cuppa and a light bite call in at Tea at the Top, The Antiques Market, Catherine Street, Salisbury.

*Sophie from Tracing Tea talks of the history of tea*

