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# The Art of Brewing Tea

The purpose of learning the art of brewing tea is not to master the exact steps and actions of a professional teahouse server. Drinking tea is synonymous to relaxation. Focusing on the minutiae instead of enjoying the process would be wasting quality tea and time.

The principle behind the art of brewing tea is to master the basic technique and to understand the characteristics of the three intrinsic components of brewing tea: tea leaves, water and the tea set. Through this, one would learn the best possible method of brewing to maximize the fragrance of the tea. Brewing tea is an art. Each minute detail unfolds the brewer's personality. Every step should be gracious and polished. For example, use the tea cloth only to dry the tea set, never to wipe the table. While serving tea, never hold the teacup at the rim. This reflects friendliness and respect. A guest would feel slighted if the offered teacup is held in a place where his lips are meant to touch. Therefore, while learning the art of brewing tea, it is important to learn etiquette too. It is only thus that both you and your guest will fully enjoy the pleasure of drinking tea.

In conclusion, learning the art of brewing tea is to learn to brew tea with sophistication, ease and panache.





The glowing sunset warms the grasslands  
A freshly brewed cup of scented Pu-erh warms the hands  
Life is of such simple pleasures

# Fun with Tea Amid Nature

In the lap of lush greens fields  
The summer blooms carpet the ground in riotous glory  
A wild chrysanthemum  
The perfect adornment for the rustic tea table





Brewing tea out in the country is no trouble  
In fact, the fresh water and air is perfect for its aroma  
Result... a memorable rustic experience