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Chinese Tea Set: Essential For Tea Making Today

By Sarah Williams

You probably all know that tea is highly considered by Chinese as one of the necessities to start a day. Well, it is a very important part of the Chinese culture. They have drunk tea since time immemorial and so they have a wide range of knowledge and experience with tea and tea making.

Speaking of tea making, it is interesting to know that there are some very important steps involved in tea making. One of those is choosing the right Chinese tea set.

Choosing the right or appropriate tea sets is said to be very crucial in the tea preparation. In particular, it holds a very vital role in brewing tea.

Now, what composes a Chinese tea set?

Basically, the Chinese tea sets are referred to as tea pots, tea saucers, tea bowls, and tea trays. Today, there are different forms and types of Chinese tea sets that have certain characteristics and designs. Because of this, the tea sets are considered a very necessary part of artistry.

Being highly valued, the Chinese tea sets are dedicated to the established tea culture in China. They are actually divided into two categories. The first refers to those that have high artistic value, while the second is those that are used in every day life. I think it is quite understandable that those with high artistic value are commonly used in special tea ceremonies like a Chinese wedding ceremony. They are usually kept in beautiful cabinets and are proudly presented during a tea ceremony. On the other hand, those that are used in every day life are just used plainly for that purpose. As you may know, tea is a very vital part of every meal in China.

How to select the right tea sets and identify their use is not difficult. Selecting Chinese tea sets for every day use largely depends on the types of the tea that people drink. It even depends on where the people live.

For example, in the eastern as well as northern regions of china, the people usually drink floral teas, which are also considered as herbal teas. Now, in drinking floral tea, the people commonly employ

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large tea pots to boil the tea in water. According to some resources, these tea pots are ceramic, and their size depends on the number of people to be served.

In the Kangnam area, it was reported that green tea is usually drunk. It then follows that using a ceramic tea pot with a lid is very appropriate. Then, in areas like Fujian, Taiwan and Guangdong, the people drink usually oolong teas, so they usually use a regular kettle to brew the tea.

Furthermore, when brewing Gongfu tea or Hong tea, experts suggest using a ceramic pot or a regular kettle. Then, when drinking a high quality tea such as Xihu-long-jing, Jun-shan-yin-zhen, and Ton-ting-bilei-chun, clear glass cups are appropriate to use.

However, when drinking green tea or any tea that has fine leaves, choose a Chinese tea set that has small tea cups, as they are best to use than the large ones. Well, the main reason for this is that when these teas are poured into large cup, there would be too much water. High levels of water is said to

brew fine leaves too fast, resulting in discolored tea leaves, and influencing the fragrance as well as taste of the tea. Some people also use a thermos to keep the green tea warm, which affects the color and flavor of the tea. It's no wonder then that today, most of the Chinese tea sets include thermos on it.

Along with those mentioned items included in a Chinese tea set, there are also some tea plates, tea set cover cloths, tea spoons, tea trays, and tea brewing containers to complete the set.

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All Types Of Chinese Teas Explained

By Angela Sorros

Probably you are familiar with the Chinese saying, "Firewood, rice, oil, salt, sauce, vinegar, and tea are the seven necessities to begin a day." Though tea is last on the list, we can still see how important the tea is for the Chinese.

There are actually thousand of Chinese tea varieties. These are usually classified by procedure, quality, and preparation methods and so on. However, if we will consider tea in terms of quality, there are actually eight classes of Chinese tea. These include green tea, oolong, black, red, white, yellow, flower, and compressed tea.

Now, let's take a look at these classes one by one.

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Green Tea

Green tea is said to be the most natural type of Chinese tea. It is usually picked, naturally dried and fried briefly to get rid of its grassy smell. Unlike the other types, green tea skipped fermentation process.

According to some experts, green tea has the most medicinal value and the least caffeine content of all Chinese tea classes. The aroma of this type of Chinese type range from medium to high, while the flavor is usually light to medium. Today, about 50% of China's tea is green tea.

Oolong Tea

This type of Chinese tea is halfway between green tea and black tea in a sense that it is half fermented. Chinese also call it "Qing Cha" and its typical leaves are green in the middle and red on the edges as a result of the process to soften tea leaves.

Oolong tea leaves are basically withered and spread before undergoing a brief fermentation process. Then, it is fried, rolled and roasted.

Black Tea

The Chinese black tea produces full-bodied amber when brewed. Also, this type of Chinese tea undergoes withering, then left to ferment for a long while, and then roasted. The leaves of this variety become completely oxidized after processing.

Red Tea

As the name implies, this type of Chinese tea has red leaves and red tea color. This color is strongly highlighted during the fermentation process. It is also considered that red tea has low aroma and medium flavor and it is now divided into three subclasses: Kung Fu Red Tea, Ted Tea Bits, and Small Species Red Tea.

White Tea

This type of Chinese tea is sometimes considered as subclass of green tea. Perhaps it is for the fact that it is only withered and then roasted. Just like green tea, white tea escaped fermentation process. And, it has low caffeine content.

Yellow Tea

Apparently, yellow tea has yellow leaves and yellow tea color. According to some experts, this type of Chinese tea is an uncommon class of Chinese tea. The flavor of yellow tea is usually mild and refreshing.

Flower Tea

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Here is a unique type of Chinese tea - the Flower tea. It actually subdivides into Flower Tea and Scented Tea. Well, the Flower Tea is just based on a simple concept that dried flowers are used, without much processing, to make tea. The Scented Tea, on the other hand, uses green tea and red tea as base and mix with scent of flowers. Generally, this class has light to medium flavor and medium to strong aroma.

Compressed Tea

The final type of Chinese tea is the compressed tea. This class uses black tea as base tea. It is steamed and compressed into bricks, cakes, columns, and other shapes. Also, compressed tea has all the characteristics of black tea. It can be stored for years and decades.

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