

**DeColores Montessori**  
**Green Teas – Loose Leaf**  
**Infusers can be purchased for \$2.00 each**

**Chinese HySon Green Tea (1/2 lb - \$8.00)**

Chinese Hyson green tea originates from Anhui province in China. This green tea was so highly favored in the 18th century that the British Tea Tax was higher for this particular variety over all other origins. Hy-son translates to "Flourishing Spring" and these particular varieties impart the fresh green character you would expect to be a part of any springtime experience.

This young Hyson tea is a highly graded tea and is sure to meet your expectations with a full body and smooth greenish tasting liquor. This tea is harvested before the rains and carries a delicious earthy, sunny flavor. Hyson green tea is best boiled at a water temperature of less than 180F degrees. Steeping too long or in too hot of water can cause bitterness. Use only one teaspoon per 6oz cup of water.

Served hot it typically doesn't require milk or sugar however; it is also excellent served cold and is delightful with a garnish of lemon or a twist of lime. The health benefits of this green tea are exceptional, and the flavor is outstanding making this a time tea favorite.

**Decaf Green Tea Japan Sencha (1/2 lb - \$13.00)**

Japanese Sencha tea is grown in the West Lake Region of the Zhejiang Province of China. Zhejiang is the leading producer in China at around 20% and the world's largest exporter of green tea (45% approximately of world trade as of 1990). Zhejiang's most well known for producing tea flavors such as Gunpowder, Mei Longjing and green leaf scented Jasmine. The base tea is a China Green "Sencha-style" leaf. The CO2 process is most palpable on this style of leaf in that the finished product maintains the original leaf appearance and green cup quality.

You will note that this Japanese Sencha decaffeinated tea is tightly rolled and has needle-shaped leaves. This traditional Japanese green tea is decaffeinated using a process that does not detract from the tea's health benefits. The flavor will delight you with a perfect balance of sweetness and astringency.

Like most Japanese tea, the flavor is reminiscent of seaweed, or a grassy flavor because of its vegetal notes. Japanese Sencha decaf promises an excellent clean finish.

This loose-leaf tea should steep at 170 degrees for 1-2 minutes using 1 teaspoon of tea for every 6oz of water. From there, you can adjust the amounts of tea according to your taste. It is acceptable to re-steep to make another cup of tea. Decaffeinated Japanese Sencha tea is superb hot or chilled.

**Japan Genmaicha Green Tea (1/2 lb - \$13.00)**

Japanese Genmaicha tea is an incredible example of the art of tea, and is a perfect tea for those new to green tea. Its young leaves are harvested from carefully tended to tea bushes. Puffs of roasted, hulled rice are then added giving the appearance of "popcorn tea". The name Genmaicha actually translates to "brown rice tea." The cup is full bodied and sweet with a delicious toasty flavor.

How did this strange combination of tea and rice come about? Legend has it that in the 1400's, while serving hot tea to a samurai warlord, a servant named Genamai leaned to far forward and the rice snack in his pocket fell into the samurai's tea. To their surprise, popping commenced upon the rice falling into the near boiling water. Intrigued, the samurai tasted the tea and was overwhelmed with delight in the new found flavor. He then named the tea after Genmai and it was to be served every day thereafter. Now you too can enjoy Genmaicha as an everyday tea, in the afternoon or evening and savor its delicate flavor.

This gourmet green tea is exceptionally popular with the Japanese children with an after school snack, especially because it is naturally lower in caffeine than most green teas. Homeopathic Asian and Indian healers have used Genmaicha tea along with most all green teas, for centuries. This tea can help to regulate blood sugar, enhance mental performance, and improve bone mineral density and so much more! It's not a hand full of pills, it's a beautiful fusion of science and nature, Mother Earth's very best.

It is suggested that you use 1 heaping teaspoon per 6oz of fresh water. Start with cool water and cook to the

point you see steam rise. Add tea at that point and steep 1-2 minutes until your tea displays gorgeous brownish yellow liquor.

### **Gyokuro Asahi Rare Green Tea (1/4 lb - \$22.00)**

Gyokuro Asahi green tea is one of the finest Japanese Green teas you can find. The name translates to "Jade dew" and it is known to be one of the most luxurious of the sencha teas in all of Japan.

This gourmet tea is protected while it develops, keeping the tea under 90% shade for 20 days. When the first buds appear, the entire area is covered with bamboo - reducing the effects of photosynthesis. Gyokuro tea develops a higher chlorophyll content (making the leaves a dark green) and gives it a very distinct flavor. The tea has a sweet flavor, a byproduct of the low tannin content that this process produces.

Since 1835 when this tea was first discovered, it has been hand-picked, steamed, fluffed, pressed, and shipped.

Gyokuro is a rare tea which will brew a sweet, clear cup.

This unique green tea does have some special brewing techniques that we recommend. It is highly suggested that you use 2-3 heaping teaspoons per 1/2 cup of water. Tea should be steeped at 104 degrees for only 3 minutes.

This is a tea that requires slow long sips to savor the uniqueness that Gyokuro offers. Under the green tea umbrella, Gyokuro tea will offer you amazing potential health benefits. From weight loss, prevention of heart disease, to lowering your risk for cancer and diabetes, green tea is known throughout the world to boost your overall health. Enjoy two cups a day and while your taste buds rejoice, know that you are doing something good for your body!

### **Japanese Sencha Green Tea (1/2 lb - \$8.00)**

Japan Sencha is a traditional green tea of excellent quality with big leaves, a bright cup and the Japanese taste you expect. Green teas have been neither fermented nor withered. Instead, the leaves are simply sterilized in steam, hot air, or hot pans to prevent fermentation. The leaves are picked in spring therefore producing a green color leaf and light, pale, greenish-yellow sparkling liquor often with considerable aroma, body and flavor. This tea is distinct because of its slight vegetal notes.

Sencha, which is produced in Japan, Taiwan, and China is an everyday tea commonly found in homes and offices throughout Asia. This extraordinarily delicious green tea is rich in vitamin C and has numerous potential health benefits, but is most known to be sipped with meals to aid in digestion. It was the Buddhist monks that first brought tea to Japan. They brought along with it, the tea culture and tea plants.

It took six centuries before tea was fully embraced by the Japanese, but by then it was a full-blown love affair. Cha-no-yu is a Japanese tea ceremony that includes ceremonial tastings, contests and all things tea. Almost all of the tea made in Japan is green tea. It is carefully tended to, painstakingly prepared, and finally enjoyed in ceremony.

We recommend that when brewing Japanese Sencha, you brew 4 teaspoons in 1 3/4 cup of 194-degree boiling water. Infuse for 1-2 minutes. For optimal flavor we suggest that you use cool bottled water.

### **Formosa Green Dragon Oolong (1/4 lb - \$27.00)**

Green Dragon is a smooth and aromatic Taiwanese oolong tea and is greener than most. Lighter in color in both leaf and liquor, the Green Dragon Oolong is oxidized for a shorter period of time than the darker oolong teas. This makes for an entirely different character, a lighter, delicate flavor with a hint of floral undertones. Green Dragon has a medium body and a fantastic lingering after taste.

The tightly hand-rolled leaves expand to reveal a bud and two leaves that can be brewed several times, with each infusion creating a new experience. Green Dragon Oolong naturally has very little caffeine, but boosts a superior green tea flavor.

Taiwan, formerly known as Formosa, is known as the world best producer of the treasured Oolong teas and we have discovered the more Green Dragon Oolong is introduced in the US, the more popular it quickly becomes. With an abundance of health benefits, and exquisite flavor, Green Dragon is a tea held in very high regard. This Taiwanese tea is ideally steeped at 98 degrees for slightly less than 1 minute.

We highly recommend that Green Dragon Oolong be used for multiple steeps, each time unveiling a gorgeous glint of gold color liquor. The tightly rolled pellet like leaves will open more and more with each infusion, bringing you new flavor and fresh fruity aroma each and every time.

#### **China Dragon Phoenix Pearl Green Tea (1/4 lb - \$26.00)**

Green tea enriched with the fragrance of jasmine flowers has been a favorite since the Sung Dynasty, about 800 years ago. Dragon Phoenix Pearl gets its name from the visual characteristics of the tea bushes "climbing" the hillsides like a dragon coming out of the water.

The green tea is grown in an area in Funding City near the border of the Fujian and Zhejiang provinces. The area is mountainous and is often shrouded in clouds or fog. The tea is picked in April/May and processed by hand by rolling each leaf and a bud into tiny pearl sized balls.

Once rolled, the tea is wrapped in silk mesh and dried by fire to set the form. The tea is then held until August/September when the finest jasmine blossoms are in bloom.

The jasmine flowers are picked before noon and set aside until evening when the petals begin to open in the cool night air. Once open, the "marrying" of the jasmine to the tea happens in two applications after which the jasmine petals are removed.

According to analysis done by Chinese researchers, Dragon Phoenix Pearl has a higher concentration of vitamin C and amino acids than any other teas. This is unquestionably one of the finest jasmines shipped from the port of Fuzhou.

#### **Jasmine with Flowers Tea (1/2 lb - \$13.00)**

This is a delicately flavored Jasmine tea, semi-fermented and liberally mixed with whole ivory flowers of jasmine. These delicate flowers were picked at dawn prior to opening; they were kept cool during the day to avoid opening and releasing their scent too soon. In the evening they are gathered and delivered to the green tea where they open and over the next four hours. They intoxicate the green tea with their aroma. This process may be done between four to seven times before tea is sufficiently scented. The tea is then fired again to remove any excess moisture, and sealed for shipping.

The floral notes create a tea of sweet Jasmine aroma and a tantalizing flavor in a very bright cup. Jasmine tea has a refreshing taste that makes an excellent iced tea. The sweet smelling romantic jasmine aroma is sure to delight your senses. Jasmine green tea has been around since the Song dynasty (A.D 960-1279) and is possibly the most popular scented tea in the world. Because of the green tea base, it has countless potential health benefits including reducing stress, regulating aging, lowering blood pressure and preventing certain cancers.

#### **Temple of Heaven Gunpowder Tea (1/2 lb - \$10.00)**

##### **Gunpowder Special Imperial Grade**

Gunpowder green tea, from Zhejiang China, is among the most popular teas in the world and it resembles its namesake. This Chinese loose-leaf tea, with the most unusual name, is very tightly rolled and is of the highest grade available. Temple of Heaven Gunpowder tea will delight you as you watch the firmly rolled pellets bloom into flowery tea petals. It promises to give your cup of tea a deep, rich, exceptional flavor and a refreshing clean taste.



Gunpowder is a most unique green tea gets its name because the tightly rolled green leaves resemble the powder used in cannons on 18th century British ships. The tight roll helps Gunpowder remain fresher, longer than other teas. When fully steeped, the tender whole leaves unfurl revealing this deep, rich flavor with a

medium body.

To brew an exceptional cup of Temple of heaven Gunpowder tea, we suggest you use one to two pellets in a pot of water at 158-176 degrees. Let the tea unfurl for 3 minutes before transferring to a teacup. This tea is wonderfully enticing alone however; you can also flavor it with a fresh sprig of mint, as the Moroccan's do, or a slice of lemon. Sugar also brings out a touch of sweetness and will only add to the character of this gourmet tea.

Temple of heaven Gunpowder makes a terrific iced tea the whole family will enjoy.

**White Tea (1/4 lb - \$10.00)**  
**China White Pekoe Tea**

Origin: Fujian, China.

Fujian, during the Ming Dynasty (1368-1644), served as the heartland of China's tea production. This rich heritage of tea production offers many kinds of tea: lapsang souchong, white tea, black tea, and green tea, all Mother Earth's very best.

White tea is certainly the most delicate of all teas. Using only young tea leaves, Chinese White Pekoe tea is neither oxidized nor steamed, and it delivers a brilliant flavor.

Chinese white tea is a class unto itself and will exceed your expectations. Our White Pekoe tea comes from a small 2-acre garden in the Fujian province of China. It is a mountainous region with the tea garden approximately 3,500 feet above sea level.

Every late March, this garden produces a perfect, delicate light green and white leaf. Most white teas are very attractive but have little flavor. Not this one. This flashy tea leaf produces a deliciously mild sweet cup perfect for creating balance and harmony to your day. Please note this product is a 4-ounce bag of tea.

**Formosa Oolong Tea (1/2 lb - \$10.00)**

Oolong tea gets its name from the Chinese wu-lung, which means, "Black dragon" and it represents a cross between green and black tea. Gaining more and more popularity in the US, once you try it, Formosa Oolong tea might quite possibly turn out to be your new favorite! Loaded with potential health benefits this is a beautiful tea with full, refreshing, fruity-sweet aromas and flavors to match. Like many things in the world, Oolong tea was discovered by accident. A Chinese gardener was getting ready to prepare his tea when a deer distracted him. He killed and prepared the deer and forgot all about his tea leaves. The next day when he rediscovered them, he thought they might have gone bad since they had started to change color, but he decided to finish the process anyway. After all the preparations were made, he sat to have his tea and realized that this was a much more flavorful and aromatic tea that what he had been drinking...and Oolong was born.

Formosa Oolong teas are produced in Taiwan, next to China, and they produce the largest quantity of Oolong in the world. Leaves are plucked as the sun rises and then are laid out to wither in the hot sun. The leaves may be intentionally bruised slightly to stimulate the fermentation process. Tea artisans that are waiting for the perfect blend of red and green leaves watch over them carefully. The leaves are then dried, expertly graded and passed through strict quality control for packaging.

Formosa Oolong teas have a long list of potential health benefits because they are only partially fermented and remain essentially in their natural state. Oolong tea leaves are full of antioxidants and polyphenols that, when drunk daily, may protect you from serious illnesses such as cancer and heart disease.

Formosa Oolong tea is also an excellent addition to your weight loss program. The combination of antioxidants and caffeine has been shown to speed up your metabolism without making you jittery the way other caffeinated beverages can. Formosa Oolong tea is an amazingly delicious beverage that is incredibly delicious served either hot or over ice. You can drink it throughout the day and know that you are benefiting your body with hydration, antioxidants and polyphenols. The eastern world has known the benefits of Formosa Oolong for generations and that may explain why the numbers of people who suffer from disease are staggeringly different than in the US.

Formosa Oolong is like taking your medicine with a spoon full of sugar! Give your body something refreshing and rejuvenating with essential benefits your body needs all while enjoying a simple cup of tea.

**Yerba Mate Tea (1/2 lb - \$8.00)**

Beneath the rainforest canopy in South America, the Guarani Indians have been drinking the steeped juice of the leaves of the wild yerba tree-bush for centuries. They cite numerous health benefits, including increased immune system strength, improved digestion, stress reduction, and stimulation of mental processes.

In 1964 the Pasteur Institute and the Paris Scientific society concluded "it is difficult to find a plant in any area of the world equal to Mate in nutritional value" and that Yerba (pronounced Sherba) Mate contains "practically all of the vitamins necessary to sustain life."

Today, over 300,000 tons of Yerba Mate is produced yearly for consumption in Brazil, Argentina, Uruguay, and Paraguay. It is truly the South American passion! Yerba Mate comes from a tree, "Ilex Paraguariensis", cultivated in South America. The yerba is the leaves; dried and crushed to make a tea-like herb. You may add sugar or honey to sweeten the Yerba as the Argentineans do. Or drink it plain as the majority of South America does.

To allow proper flavor release and to avoid a bitter flavor, Yerba tea should be steeped in hot water, not boiling. By using a "hot steep" you can infuse the same tea leaves several times and still experience an excellent tea.

You will find this tea to be vegetal, herbal, and grassy much like a green tea. It is common practice still today to have friends gather round for a passing of the gourd. Passed in a counterclockwise motion, the gourd filled with Yerba Mate is passed from person to person drinking until the host, who prepares the beverage, runs out of water.