

**Outpost Exchange**  
**Tea Tips Sidebar**  
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**358 words**

There are some 3,000 varieties of tea, each with its own distinct character. Tea is named for the area in which it is grown. Following is a sampling of some teas from “Taking Tea—The Essential Guide to Brewing, Serving and Entertaining with Teas from Around the World.”

**Black Tea**

Ceylon—Produced in Sri Lanka, this tea has a rich flavor. Bright infusion, light golden color, pungent.

China Black—from the Anhwei Province, a blend of traditional China teas. Mild flavor, strong aroma of Keemun teas.

Darjeeling—the “champagne” of teas, grown in the foothills of the Himalayas. Gold tip Darjeeling is the cream of the crop. Wonderfully delicate, full-bodied tea with a rich amber color, muscatel flavor, and exquisite bouquet.

Earl Grey—Oil of Bergamot, derived from a citrus fruit, is the secret fragrance of this tea. Twinings offers a version that blends Darjeeling and China tea leaves. Delicately scented, a pale, clear infusion of mild flavor.

English Breakfast—A blend of India and Ceylon teas. The leaf is small, the infusion full-bodied and rich.

Keemun—From China and Taiwan, the finest of China’s black teas. At its best, called the “burgundy” of China teas. Rich, flowery aroma, full thick infusion, strong taste, dark amber color.

**Oolong Tea**

Black Dragon—From China’s Amoy, Foochow and Canton provinces as well as Taiwan. A delicate, fruity infusion with a light color.

**Green Tea**

Gunpowder—A grade of tea in which leaves are rolled into small round pellets, grown in China’s Anhwei Province and Taiwan. A clear, subtly fragrant infusion, mildly astringent with varieties that range from slightly bitter to sweet. The color is yellow-green.

Gyukuro—Also known as “Pearl Dew,” it is considered the white wine of teas. This is the finest grade of exported Japanese tea. Rich, herbaceous flavor, slightly sweet.

Sencha—The most common Japanese tea. Good with sushi. Light-bodied, refreshing, but thin tasting infusion.

**White Tea**

Yin-Chen, known as “Silver Needles,” Pai-Mu-Ta, known as “White Peony,” and Ying-Mei, known as “Noble Beauty” are all from China and made from tips. Their infusions are pale golden and slightly sweet.

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