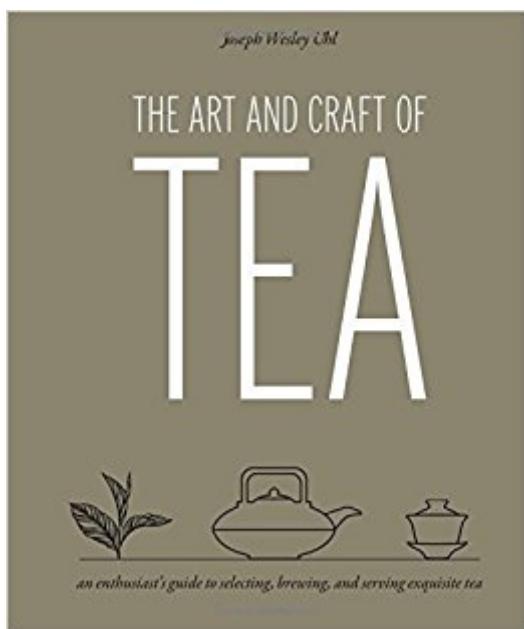


The book was found

The Art And Craft Of Tea: An Enthusiast's Guide To Selecting, Brewing, And Serving Exquisite Tea



Synopsis

Let Joseph Wesley Uhl be your guide to the entire world of tea; from peeks into tea production around the world to brewing your own blends at home. "Water is the mother of tea, a teapot its father, and fire the teacher." -- Chinese Proverb As one of the most consumed beverages in the world, a cup of tea is a common shared experience across cultures and traditions. Companies and consumers alike are reawakening to the benefits of high-quality, unprocessed, natural beverages, and tea is a perfect obsession for anyone interested in artisan food and healthy eating. In *The Art and Craft of Tea*, entrepreneur and enthusiast Joseph Wesley Uhl brings to the story of tea its due reverence, making its history, traditions, and possibilities accessible to all. If you want to go beyond reading and enter your kitchen, Joseph offers "recipes" for creating your own tea blends using natural ingredients. Inside you'll find: - A detailed overview of tea's history and origins - Thoughtful descriptions of global brewing methods - Innovative ideas for iced tea, tea cocktails, and DIY blends.

Book Information

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Customer Reviews

"The Art and Craft of Tea arrived today. It is engrossing and visually stunning! I think it's the new standard for Tea books." NY Tea Blogger - Notes on Tea "I have a lot of tea books. A ridiculous amount of tea books and this one is by far the most thoughtful to its readers and well thought out in its design" - Jonathan Kung - owner and Proprieter of Kung-Food

Attorney, entrepreneur and tea aficionado Joseph Wesley Uhl is the founder of a line of carefully crafted, single-origin, estate-grown teas, Joseph Wesley Black Tea. Featuring seven uniquely

handcrafted teas, Joseph Wesley Black Tea teas are grown by some of the world's most noted growers in the most renowned tea-producing regions in the world.

An incredible all encompassing review of the ancient history of tea, it's origins and cultivations throughout past centuries. How it has affected cultures throughout the world and how Americans have lost the essence and enjoyment of really good tea in their fast paced lives. Slow down, relax with a hot cup of Joseph Wesley's complex black tea (#5 being my favorite) and enjoy this remarkable book with it's accompanying beautiful photographs which bring the subject matter to life. I also enjoy having a cocktail with friends and family. What I especially liked about this book was the imaginative way in which the author challenged some of Detroit's noted bartenders to combine his finest teas with alcohol to create original tea cocktails. Who knew I could enjoy both together! I can't wait to try each tea cocktail featured in his book. I dare you to look at each of these cocktail's pictures without wanting to immediately try one. Better yet, if you happen to be in Detroit, run to each of these famous restaurants and bars and try the original. You may never travel to China or India, but you can enjoy and appreciate a little piece of their ancient cultures through Joseph Wesley's teas!

This is truly a wonderful book, and not just for tea enthusiasts! The Art and Craft of Tea will tell you everything you want to know about the history of tea, and has so much more to offer. You will learn the chemical and physical processes involved in creating the different types of tea (White, Black, Green, Oolong), and all of the different regions in China and India where great tea comes from. The photography is absolutely stunning, really adding to the text in a unique and interesting way. Don't miss out on the recipes and cocktails toward the back of the book, they all sound so delicious and I can't wait to try them. I also like how the author integrates markets and restaurants in his native Detroit into his book. He clearly is passionate about tea and tea culture, and wants us all to experience it with him. The author helps you understand everything that goes into your simple cup of tea, and you begin to appreciate that there's nothing simple about it! I strongly recommend The Art and Craft of Tea to anybody on your holiday shopping list.

I just finished reading this interesting book. I hesitate calling it a reference book because it is so nicely written. I like the three part organization, the interesting information and the well-placed pictures. As the daughter of a long-time tea bag drinker I am learning to appreciate loose tea. As a retired language arts teacher I appreciate the format and clearly written information. I enjoy the third

part with the pairings and cocktail suggestions. It was clever Joseph used local Detroit bars for new drink suggestions. It is a book I will share with family and friends and have handy to use as a reference and even conversation starter.

Very detailed...perfect gift for an Aspie whose current interest is in tea.

I love everything about this book. The photos are beautiful and really helped me gain a better understanding of what I was reading. The book was well organized and informative. Because it was so well written I read it in two sittings.

This book is just a true beauty to read and look at even the cover texture is rich. A fantastic journey in the history and process. This is a great read for those tea novice or even non tea drinkers. I love having this book out for my guests to pick up and read. It's a great conversation piece.

Waited for this book and it finally came. It is beautiful and full of knowledgeable tea information. Well done with beautiful photography.

Very informative for beginners. Has lovely pictures too!

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19 Lessons on Tea: Become an Expert on Buying, Brewing, and Drinking the Best Tea Brewing
Porters and Stouts: Origins, History, and 60 Recipes for Brewing Them at Home Today Tea at Downton - Afternoon Tea Recipes From The Unofficial Guide to Downton Abbey (Downton Abbey Tea Books) Afternoon Tea: Afternoon Tea: Inspiration and How to Host the Perfect Afternoon Tea Party at Your Home (Worlds Most Loved Drinks Book 4) Tea Time in Sri Lanka: Photos from the Dambatenne Tea Garden, Liptonâ™s Seat and a Ceylon Tea Factory The Tea Bowls of Japanese Grand Tea Masters Rikyu Oribe Ensyu Japanese pottery and tea ceremony (Japanese Edition) TEA: Ceylon Tea: BAREFOOT IN SRI LANKA: An enchanting pictorial of 'tea island' Ms Marmite Lover's Secret Tea Party: Exquisite Recipes for Ultimate Afternoon Teas The Big Book of Kombucha: Brewing, Flavoring, and Enjoying the Health Benefits of Fermented Tea The Brew Your

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