



### The Twinings Tea Guide

This Guide has been carefully designed by Twinings to help you to select the blend of your choice for the right time of day, with the right food, and for the mood of the moment.

The following 'quick reference' information is given:

1. The name of the blend.
2. The country of specific origin of the tea.
3. A Teaman's description of the character of the blend.
4. The suggested time of day and the ways in which the teas may best be served.

The Guide also indicates when a particular blend may satisfactorily be served iced as well as hot.

To assist you to achieve the best results with both hot and iced tea we are detailing below the methods which should ideally be followed:

#### Hot Tea

Hot tea is best made by warming the teapot while fresh water is being brought to the boil. The water should only be allowed to boil for the briefest instant and should then be poured immediately on the tea in the pot. The teapot lid should be replaced after the contents have been quickly stirred and the tea should then be allowed to brew; three minutes for a small leaf tea; five minutes for large leaf tea. Pour into cups or glasses and add milk, lemon or mint as required.

#### Iced Tea

Prepare a quadruple strength brew of Twinings Tea and strain into an equal amount of cold water. Fill tall glasses with one dessertspoonful each of fresh lemon juice, and ice cubes and top up with prepared tea. Garnish with a piece of lemon or mint as required.

BLEND	ORIGIN	CHARACTER	SERVE
ENGLISH BREAKFAST	Ceylon and India	Small size leaf Ceylon and Indian teas blended to give a full bodied liquor.	Ideal at any time of the day, and particularly in the morning. Serve hot with milk or lemon or iced.
IRISH BREAKFAST	Assam Province of India	A rich tea producing a strong, thick liquor.	On a cold wet day, with milk, or taken in the morning with a hearty breakfast.
CEYLON BREAKFAST	High Crown Uva Ceylon	Broken Orange Pekoe tea with a golden liquor and delicious bouquet.	A delicately flavoured tea for any time of the day. Serve with lemon or especially good iced.
GREEN GUNPOWDER	China and Taiwan	One of the original China teas. This unfermented green tea has a neat curled leaf similar in appearance to the explosive powder.	Best served after a Chinese meal, or after dinner, on a hot evening.
RUSSIAN CARAVAN	Anhwei Province of China & Taiwan	A blend of fine quality China China and Taiwan Oolong teas. Traditionally brought across Asia to Russia by camel caravan.	Afternoons and evenings. With or without milk. Makes delicious iced tea.
FORMOSA OOLONG	The Island of Taiwan	A large distinctive leaf, of unique character and fragrance likened to 'ripe peaches'.	After an evening meal, mid morning, or afternoon; without anything added.
JASMINE	Kwangtung Province of China	A large leaf exotic tea, scented with actual flowers of Jasmine.	Afternoons after dinner, or late evening. With lemon if desired, but without milk.
VINTAGE DARJEELING	Darjeeling bordering the Himalayas	A very exclusive blend of Darjeeling flowery orange pekoe teas selected when they are at their very best.	Can be enjoyed between meals, and at traditional English tea time. Served alone or with lemon.
ASSAM	Assam Province of India	An orthodox leaf blend of traditional manufacture giving a bright colouring liquor with distinct malty character.	Best enjoyed morning time; strong tea lovers will drink it afternoons. Serve with milk.
EARL GREY	China and Darjeeling	An unusual blend of large leaf China and Darjeeling teas delicately scented by Twinings.	Enjoyed throughout the world. Sipped in the cool of the night or with sweetmeats. With or without milk.
DARJEELING	Darjeeling bordering the Himalayas	A Broken Orange Pekoe tea with a delicate 'muscate' flavour.	Early afternoon, or after a Curry dish. Can be served hot with milk or lemon.
LAPSANG SOUCHONG	Fukien Province of China	A large leaf tea with a pungent, smokey or tarry flavour, due to the natural soil where it is grown.	After dinner, or on a hot afternoon or evening. Hot without milk, or iced with lemon.
LEMON SCENTED	China and Darjeeling	An unusual blend of large leaf China and Darjeeling teas delicately scented by Twinings.	In the heat of the afternoon, hot or iced.
CEYLON	High grown Uva Ceylon	Broken Orange Pekoe tea with a golden liquor and delicious bouquet.	A delicately flavoured tea for any time of the day. Serve with lemon or especially good iced.
KEEMUN CHINA	Anhwei Province of China	Good Keemun tea, typical blend of traditional black China tea giving a delicate taste.	With or after an Oriental meal, afternoons or evenings, with or without milk. Delicious iced.