

Initial Meeting Record

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- Wikipedia article
 - Pick a few things from the wikipedia article
 - **Chelsea** - select copy and information, do some more research
 - Classification of teas - cards, maybe hover?
 - No charts or diagrams or technical
 - Expand from initial vision from Asian focused visuals + tea to worldwide
- Style and visual
 - More modern, less traditional
 - Visuals are main focus
 - Non-intrusive navigation
 - Consider a one page style with navigation
 - Explore different color palettes on the two different mockups
 - Earthy, dark tones
 - Blue, green, nature tones
 - Button - indicator that user is hovering over it
 - Background music to turn on or off

Link to Cloud Recording:

https://wustl.zoom.us/rec/share/eLan26j2Hu0FkogKt848gh4Kc-XypF_clrExktf_VtH9aq1BBG6Go_h4FloCEaHt.N2zTK7aYhB5RU6l-?startTime=1667403418000

Text Copy

History of Tea:

- Earliest physical evidence, ~200 BC
 - Tea was discovered in the mausoleum of Emperor Jing of Han in Xi'an in 2016, indicating that tea from the genus *Camellia* was drunk by Han dynasty emperors
- Wider popularity during Tang Dynasty, 618 – 907 AD
 - Prior to the mid-8th century, tea drinking was primarily a southern Chinese practice. It didn't become widely popular until the Tang dynasty, when it also spread to Korea, Japan, and Vietnam.
- Introduction to Europe, ~1500s
 - Tea was first introduced to Western priests and merchants in China during the 16th century. The earliest European reference to tea came from the writing of a Venetian in 1545.
- Introduction to India, ~1800s
 - Chinese small-leaf-type tea was brought to India in 1836 by the British. In 1841, seeds of Chinese tea from the Kumaun region were brought to Darjeeling, and Darjeeling tea began to be produced in 1856.
- Modern-day
 - Tea is now enjoyed by those all over the world, with China, Japan, the United Kingdom, and many other countries having their own tea culture and variations on the preparation of the drink.

Types of Tea:

Tea is generally divided into categories based on how it is processed. After picking, the leaves of the tea plant, *Camellia sinensis* soon begin to wilt and oxidize unless immediately dried. An oxidation process is triggered by the plant's enzymes that causes the leaves to turn darker. This darkening can be stopped at a predetermined stage by heating, so in the production of black teas, halting by heating is carried out to produce the desired tea

[have a picture for each of these]

- White: wilted and unoxidized
- Yellow: unwilted and unoxidized but allowed to yellow;
- Green: unwilted and unoxidized;
- Oolong: wilted, bruised, and partially oxidized;
- Black: wilted, sometimes crushed, and fully oxidized (called 紅茶 [hóngchá], "red tea" in Chinese and other East Asian tea culture);
- Post-fermented (Dark): green tea that has been allowed to ferment/compost (called Pu'er if from the Yunnan district of South-Western China or 黑茶 [hēichá] "black tea" in Chinese tea culture).

Tea Cultivation, Production, & Processing ○

1. Cultivation of Tea Plants

- The *Camellia sinensis* plant is an evergreen bush that thrives in tropical and subtropical climates. This plant prefers acidic soil and a significant amount of rainfall for the best growing conditions.
- Tea plants are categorized into three different groups based on their size (1). Assam leaves are the largest, followed by Cambodian, which are medium-sized and China-type leaves, which are the smallest. Most plants for tea harvesting are kept to waist height in order to make it easier to pluck the young, fresh leaves at the top of the plant.

2. Harvest of Tea Leaves

- Tea leaves are harvested from the tea plant and then transported to a nearby tea factory for production. During the harvest, leaves are only plucked from the top one to two inches of the tea plant.
- Tea leaves are generally hand-plucked from the tea garden or tea plantation and placed into large wicker baskets. Once a basket is full, it is brought to a tea master where leaves are inspected and weighed to ensure quality. Broken leaves are typically discarded as are ones that show signs of sun or water damage.
- Tea leaves are examined based on size, type, and appearance. Each individual tea leaf is also inspected and sorted into white, green, black, pu-erh, and oolong categories for the next processing step.

3. Processing the Tea Leaves

- As mentioned, all true teas are derived using the same leaves—the difference in color, aroma and flavor arises from the ways in which they are processed following harvest. Leaves can be withered, dried, oxidized, fired and shaped depending on the desired tea type. For example, leaves for green and white teas are not oxidized at all—leaves are simply dried in the sun, pan-fired or steamed and then shaped into pellets or small twigs. Green tea leaves can also be ground to create matcha green tea powder.
- On the other hand, robust, darker teas such as oolong tea and black tea are created through an oxidation process. During this stage, leaves are withered and rolled in order to encourage enzymes within the leaves to react with oxygen. This process results in darker tea leaves and more potent flavors than those characterized by delicate true teas such as green tea and white tea. The oxidation process is comprised of two methods, the orthodox method, which is most common and the CTC method.

4. Standard Method

- For the standard method for most types of tea, tea leaves are subjected to a 4-step process with each step producing the flavor profiles associated with darker true teas.
- **Withering** - Tea leaves are transported from the fields to the tea factory within hours after plucking and sorting. Leaves for black or oolong teas are withered in order to reduce moisture content so that leaves can be rolled without flaking. The

water content of leaves is removed by laying leaves on a flat mesh surface or a bamboo tray and dried with cool air, for anywhere from 8 to 18 hours.

- **Rolling** - Once the leaves are withered, they are rolled in order to promote oxidation. In traditional production methods, leaves are hand rolled although, in modern times, many manufacturers use rolling machines to expedite the process. As the withered leaves are rolled, internal cell structures are broken down, releasing essential oils that react with oxygen to develop flavor and aroma.
- **Oxidation** - After the leaves are rolled, they undergo a process of oxidation, also known as fermentation, which determines the strength and flavor of the tea. The interaction between enzymes and oxygen breaks down chlorophyll and releases tannins, which causes leaves to turn darker. The process of oxidation is controlled by tea producers who maintain a warm, moist environment.
- **Drying** - To stop the oxidation process, tea leaves are subjected to methods of drying. Depending on tradition and tea producer preference, tea leaves can be dried by pan-firing, sun drying, or baking. The leaves are subjected to hot temperatures over 100 F to stop the oxidation process and reduce the moisture content.

Tea Culture (there's a lot of info here, feel free to leave out a few countries if it's too much)

- Tea ceremonies have arisen in different cultures, such as the Chinese and Japanese traditions, each of which employs certain techniques and ritualised protocol of brewing and serving tea for enjoyment in a refined setting. One form of Chinese tea ceremony is the Gongfu tea ceremony, which typically uses small Yixing clay teapots and oolong tea.
- In the United Kingdom, 63% of people drink tea daily. It is customary for a host to offer tea to guests soon after their arrival. Tea is consumed both at home and outside the home, often in cafés or tea rooms. Afternoon tea with cakes on fine porcelain is a cultural stereotype.
- Ireland, as of 2016, was the second-biggest per capita consumer of tea in the world. Local blends are the most popular in Ireland, including Irish breakfast tea, using Rwandan, Kenyan and Assam teas.
- Turkish tea is an important part of that country's cuisine and is the most commonly consumed hot drink, despite the country's long history of coffee consumption. As of 2013, the per-capita consumption of Turkish tea exceeds 10 cups per day and 13.8 kg per year. Tea is grown mostly in Rize Province on the Black Sea coast.
- Russia has a long, rich tea history dating to 1638 when tea was introduced to Tsar Michael. Social gatherings were considered incomplete without tea, which was traditionally brewed in a samovar.
- In Pakistan, both black and green teas are popular and are known locally as sabz chai and kahwah, respectively. In central and southern Punjab and the metropolitan Sindh region of Pakistan, tea with milk and sugar (sometimes with pistachios, cardamom, etc.), commonly referred to as chai, is widely consumed.

- Indian tea culture is strong; the drink is the most popular hot beverage in the country. It is consumed daily in almost all houses, offered to guests, consumed in high amounts in domestic and official surroundings, and is made with the addition of milk with or without spices, and usually sweetened.
- Iranians have one of the highest per-capita rates of tea consumption in the world and a Châikhâne(Tea House) is a common sight on Iranian streets. Due to the suitable climate, tea is usually cultivated in large areas of northern Iran along the shores of the Caspian Sea.
- In Burma (Myanmar), tea is consumed not only as hot drinks, but also as sweet tea and green tea known locally as laphet-yay and laphet-yay-gyan, respectively.
- In Mali, gunpowder tea is served in series of three, starting with the highest oxidation or strongest, unsweetened tea, locally referred to as "strong like death", followed by a second serving, where the same tea leaves are boiled again with some sugar added ("pleasant as life"), and a third one, where the same tea leaves are boiled for the third time with yet more sugar added ("sweet as love").
- In the United States, 80% of tea is consumed as iced tea.[122] Sweet tea is native to the southeastern U.S. and is iconic in its cuisine.

References

- <https://en.wikipedia.org/wiki/Tea>
- https://en.wikipedia.org/wiki/History_of_tea
- <https://senchateabar.com/blogs/blog/how-is-tea-made>