On April 6, 2009, the Tea Council of the USA launched our annual Calm-A-Sutra of Tea Competition, in which we award a creative college student a $15,000 academic scholarship for an original video illustrating the health benefits of tea. This is the third year for Calm-A-Sutra, and we aim to continue to raise the bar for creativity, participation and positive media coverage of tea.

This year, our celebrity spokesperson is Misty May-Treanor, two-time Olympic Gold Medalist, professional beach volleyball player and former ‘Dancing with the Stars’ contestant. Please visit our website to view the campaign video we produced, in which Misty’s call-to-action will inspire young people to creatively showcase one or more health benefits of tea.

This video was distributed to almost 4,000 websites and social media outlets popular among college-age students, college TV and radio stations and traditional media outlets across the country, to encourage students to submit a video and entice media to cover the campaign. To date, we have generated more than 950 million impressions!

We have also created our very own Facebook page! The page was created to spread the word and generate interest in the Calm-A-Sutra Competition, as well as to enhance its viral word-of-mouth buzz among our target audience. Going forward, we can develop it as a communication forum for our members, as well as a destination for consumers. Facebook currently has more than 200 million members, receives about 83 million unique visitors a month and garners more than 2.5 billion page views per month. Type in a search for the Tea Council and become a fan! Or you may also visit: www.facebook.com/pages/Tea-Council/79173395916

Please visit our website for more details: www.teausa.org/calmasutra

Last year, we received 700 submissions; this year we expect even more entries! Keep them coming!
Hawaii Grown

By EVA LEE, HAWAII TEA SOCIETY CHAIR OF PROPAGATION COMMITTEE

What do these words mean? Why have they become so important after several years of effort by so many people?

The Camellia sinensis tea grown in Hawaii is an agriculture crop reintroduced in 2001 by horticultural research from the Pacific Basin Agriculture Research Center USDA and continued experimentation with the University of Hawaii College of Tropical Agriculture and Human Resources. The formation of potential growers interested in participating in Hawaii’s new industry was established, hence the Hawaii Tea Society HTS was founded in 2003 to support the tea growing community passionate in producing a high quality small-scale tea industry in the state of Hawaii.

Our original diverse group of tea growers as well as on-going new tea growers has brought about a tremendous amount of useful information in propagation, cultivation and processing over the last handful of years. It is quite amazing that all of Hawaii’s tea growers have accomplished so much in such a short amount of time without any tea farming heritage of our own to draw upon.

Unlike many other tea producing countries that have tea growers sending their picked harvests to processing factories, tea growers in Hawaii are also processing our own tea. Finding our way as to what works best for us, courageously taking risks, adopting traditional aspects of tea processing methods and crafting our own skills into a unique tea experience that has been the original premise on which the Hawaii tea growing community began.

Innovative thinking has enabled us growers to utilize a wide spectrum of agricultural approaches including conventional farming, gardening, nurseries, HTS workshops with tea farmers from abroad and locally practiced wild organic techniques all integrated with good old intuition.

Hawaii’s growers have been experimenting with various known cultivars as well as seedlings from the unknown with a focus most suited for each location. The commitment to the daily attention in the field to the processing of tea has placed Hawaii on the map as the only state in the United States setting sail in moving forward as a tea producing state.

We now find ourselves in a phase of understanding what we have produced and how to continually improve upon it. Often we find ourselves placed in moments of reflection and contemplation when asked what makes our tea so unique. How do we build a strong consumer following from the lessons we’ve learned so our tea doesn’t just become a novelty item and will gain speed as a high quality agriculture product? What makes us stand apart?

We all know that the elements of soil, air and water are the gifts that Hawaii provides us growers and how fellow tea growers in other countries are constantly battling man made pollution. Hawaii’s recent developments of the eruption from Kilauea Volcano Halemaumau crater spewing large amounts of Sulfur dioxide (SO2) has shown that the Camellia sinensis tea growing in Hawaii is holding up well under the circumstances. As we hone in on our growing practices, refine our processing techniques in developing a greater tea industry in Hawaii we are faced with environmental and cultural issues that effect the understanding origins of our tea.
The established marketing philosophies of products grown in Hawaii or imported and repackaged in Hawaii that are labeled “Hawaiian” have long been adapted for the purpose of commercial marketability. This method has brought about much discussion and questions being considered for the tea industry in Hawaii.

How do we identify the origin of the Camellia sinensis tea we grow, process and market? Shall we follow the status quo in commercial marketing of tea grown in Hawaii as “Hawaiian” and if so what is the historical thread the Hawaiian people have with Camillia sinensis tea? Should we respond accurately to our children’s questions, the children who may be Hawaii’s next generation of tea farmers, if what we grow in Hawaii is Hawaiian, Chinese, Japanese, Indonesian, African, East Indian or Turkish? How do we convey to our supporting communities a truth in labeling that speaks of who we are and what we produce?

It’s a topic that comes up time and time again. Here are a few facts for folks to draw their own conclusions. In 2005 it was concluded at the Tea Conference Hawaii that cultural sensitivity should be considered when educating the public and the marketing of tea grown in Hawaii. There is no historical reference of the Hawaiian people using Camellia sinensis tea. Tea produced in Hawaii should identify its origin by region not ethnicity. College of Tropical Agriculture and Human Resources and the Hawaii Tea Society has agreed in educating the public and work toward legalizing the branding of tea grown in Hawaii as “Hawaii Grown”.

Profiling ourselves as individuals within communities that believe in Hawaii becoming an established high quality small-scale tea producing state with creative signature branding has and continues to evolve for Hawaii’s tea growers.

So this brings us back to the area concerning what makes us stand apart from all the other established tea-producing countries. Today’s consumers have discriminating tastes. The specialty market is rising and these consumers respond to quality goods, terroir and place of origin. Perhaps in welcoming those entering our tea world we should consider expressing two simple words... “Hawaii Grown”.

Eva Lee is a founding member of the Hawaii Tea Society, www.hawaiiteasociety.org. She held the office of Vice president 2003-2004, President 2005-2007 and is presently the Chair of Propagation. Lee and her husband Chiu Leong grow tea in Volcano Village and are owners of Tea Hawaii & Company representing a collective of Hawaii tea growers and are participants of Hawaii agro-tourism showcasing Hawaii grown tea.

www.teahawaii.com
Tel.# 808-967-7637
International Tea and Herb Master B.W. Cooper Teams up with Coca-Cola Subsidiary on Energy Tea

It was announced on March 12 that Cooper Tea Company sold their BAZZA High-Energy Tea to BYB Brands, a subsidiary of Coca-Cola Bottling Co. Consolidated.

BAZZA was personally developed by Cooper Tea Company CEO, Barry W. Cooper. Cooper is the last classically London trained Tea and Herb Master still active in the industry. Cooper received classic London tea-house training from the Lipton master tea tasters at the beginning of his career in 1965. In those days, London was the center of the world tea trade – on Monday and Tuesday of each week tea auctions were held in Mincing Lane where teas from all over the world were put up for sale. The classic training of a tea taster involved tasting upwards of 600 cups of tea each week from all over the world in preparation for these auctions. This classic training is unfortunately no longer available in the trade as the London auctions ceased to exist some time ago and auctions have become origin-specific.

Barry has spent over 40 years working with both tea and herbs. In the late 60's Barry lived on a tea estate in Uganda and became intimately familiar with the various forms of tea manufacturing on a first-hand basis. In the 1970's he continued to develop his expertise by visiting estates in India, China, Formosa, Ceylon, Japan, Argentina, Indonesia and throughout Africa, for Lipton Tea Company. In the 70's, Barry applied all of his tea tasting expertise to the sourcing of herbs worldwide for Lipton. This included not just the sourcing of origins, but also the development of agriculture and manufacturing of the herbs and spices through to a usable tea bag product. Barry left Lipton in 1988 to join in the leverage buyout of Celestial Seasonings where his dual expertise was applied in the role of VP of R&D. Through his branded and private-label companies, Barry is today still active in sourcing, blending, and tasting both teas and herbs.

It was this more than 40 years of experience of expertise in both tea and herbs gave him the vision for a smarter energy beverage, using natural ingredients to achieve high-energy stimulation. BAZZA has all the power of a traditional energy drink, but uses only natural energy ingredients: green tea, yerba mate, guarana and cola nut.

“BAZZA is high-energy, ready-to-drink tea that creates the perfect bridge between two of the fastest growing beverage categories,” BYB Brands President Norm George said.

BYB stands to capitalize on a hot trend in today's market. In February's “Ten for 2009” article, Beverage Spectrum Magazine named “methylated xanthine derivatives” as their #2 reason to love beverages this year – methylated xanthine derivatives being the energizing components found in tea, coffee, chocolate, guarana and yerba mate. The magazine hailed the tea and yerba mate’s “calm energy” as an exciting development worth more investigation.

BYB Brands, Inc. purchased the BAZZA High-Energy Tea trademark and related intellectual properties from Cooper Tea Company for the North American, Mexican, Canadian and Caribbean markets. BYB Brands, Inc. will also have licensing rights to Barry W. Cooper's image and authentic African life experiences, tea experience and knowledge.

“We are very excited about this move,” Cooper said. “We believe BYB is the perfect company to bring BAZZA to a wider audience. They have the same entrepreneurial spirit and passion for innovation that we do. We know BAZZA is in good hands. I look forward to working with the BYB team in making BAZZA a household name.”

Cooper Tea Company will continue to expand its primary business - crafting unique, specialty teas for the food service industry. Based in Boulder County, Colorado, Cooper Tea is known for its break-through real brewed tea concentrates, B.W. Cooper's Iced Brew Teas. Visit www.coopertea.com for more information.
Tea and Teens?

By DHARLENE FAHL-BRITTIAN

Why not bring these two together? For most it seems like an unlikely match, tea and teens, but that is not stopping author, inspirational speaker, and STI member Dharlene Fahl-Brittian. She is creating a non-profit self-empowerment and self-worth program for overweight teens called Lean Teen Self-Esteem.

Having been a morbidly obese adult nine years ago and an overweight teen, Dharlene has been deeply touched by the current obesity crisis our nation is facing and is choosing to DO something about it.

Millennials (born from 1982 – 2001) or the Gen Y’s (born from 1981 – 1995) are a new generation all of their own. For the first time in history, these precious children we are raising have been predicted to die at an age younger than the generation that preceded them due to obesity-related diseases. This is a generation screaming out for help! And the answer is not in another nutrition awareness and exercise program – anyone who has ever been on a diet knows it is what is going on in the mind, and heart, that determines success or the lack of success.

Ms. Fahl-Brittian is currently in negotiations with a publisher to publish her entire tea trilogy – a series of inspirational, uplifting books tying tea and spirituality together. The first book, Sipping Tea – Celebrating Me, is about learning to be at peace with your thoughts while sipping tea. The second book, Sacred Sipping, takes you from the head to the heart (a fiction and non-fiction combination that takes you around the world of tea into fictional journeys of healing.) The third book, Sipping Divini-Tea, assures you that you are now ready for your own relationship with the Divine (through 101 healing prayers.)

To support Lean Teen Self-Esteem, proceeds from the sales of these books will be donated to her non-profit program. Tea and teens are going to come together in a most unusual way – for the good health of our future leaders, and yes, they will learn to drink tea, too. But not as part of a weight-loss program, out of sheer enjoyment – like the rest of us.

Dharlene Fahl-Brittian will be attending the World Tea Expo and will make room for tea friends and tea companies to advertise in the back of all three books. Contributions from the advertisements will be tax deductible through a 501 (c) 3 leadership foundation for teens. Everyone in the tea industry will be considered to be a part of these books and part of the solution to obesity.

Dharlene is starting Lean Teen Self-Esteem in the San Diego area and plans to take the program national in just a few years.

It does take a village to raise a child and perhaps an entire industry can raise the self-esteem and self-worth of a whole generation. Why not the tea industry?

If you would like to contribute to the health and well-being of this up-and-coming generation, please contact Dharlene at 619.985.1233 or at dharlenemarie@gmail.com and please visit www.TakeUpTheCup.com and www.LeanTeenSelfEsteem.org
The Executive and Technical Series (ETS) will return as part of the 2009 World Tea Expo after the launch of the extremely popular symposium at last year’s show.

In keeping with the Expo organizers’ mission, the ETS will again offer sophisticated content and exclusive networking opportunities tailored to top executives, research scientists, ingredient managers and product formulators who need science-based information on tea.

One change: Based on demand from last year’s participants, the ETS has been expanded to three days. It will run concurrently with the Expo, May 2-4, at Mandalay Bay Convention Center in Las Vegas.

This year’s ETS curriculum includes updates on some of last year’s most popular sessions, such as a report on trends emerging from current tea data and an analytical session looking specifically at caffeine and fluoride content in tea.

In addition, new sessions will tackle current hot topics. “The China Syndrome,” presented by American Botanical Council Founder and Executive Director Mark Blumenthal, will examine policies and procedures that government agencies, nonprofit groups and businesses have adopted concerning the delivery of products from China.

Another new session, “The Implications of Changes in FDA Import Regulations,” presented by attorney James R. Prochnow of Greenberg Traurig, will look at the FDA’s Lacey Act, Prior Notice of Imported Foods rule and other government regulations that affect the food and beverage business, as well as offering specific examples of restricted items.

Other sessions will cover the present mergers and acquisitions landscape, the bioavailability of antioxidants in tea and the global RTD market.

Largely due to such knowledgeable speakers and timely topics, last year’s ETS attracted representatives of Nestlé, Dr.Pepper/Snapple Group, Tetley Canada, Mooreganics, Bigelow Tea Company, Mars Drinks and other top global companies. In post-event surveys, more than 90 percent of ETS attendees said they planned to return this year, and the same number indicated they would recommend the conference to a colleague.

Sealing the deal for attendees is the opportunity they get to meet and spend time with similar-caliber executives in an intimate setting. With lunches and a cocktail reception limited to ETS registrants, participants get a rare chance to talk to their peers at length about the common issues that are on their minds.

For more information about or to register for the ETS, visit the site below.

Chicago, IL, USA, March 31, 2009 – Ineeka Inc, (www.ineeka.com), a Chicago based producer of certified organic and biodynamic tea introduced the first certified organic green tea beer (5.5% ABV) beverage at the recently held Natural Products Expo in Anaheim, California. Ineeka’s “Himalayan Green Tea Bier™” won the award for Best New Product / Most Unique Product at this prestigious trade show.

“With a reverence for tradition and focus on building a sustainable future, we formulated a healthy, if not revolutionary new beverage, combining the graceful expression of green tea and artisan crafted beer. A touch of warm ginger brings a warming appreciation to an age-old brew. Green tea and beer are the world’s oldest and most widely consumed brewed beverages and merging them into one delicious product has created a beverage unmatched for its flavor and healthy appeal. “This innovative drink opens up a whole new beverage category in an otherwise crowded and mundane segment “, said Shashank Goel, Founder and CEO of Chicago based Ineeka Inc. “Ineeka has always been at the forefront of developing the best tasting and purest products using fresh organic teas, herbs and other ingredients. Like all of our award-winning teas, Ineeka’s Himalayan Green Tea Bier does not use any extracts or flavorings, just freshly brewed organic malt, hops, ginger, and green tea grown on our organic, biodynamic and fair trade farms in the Himalayas.”

Ineeka’s Green Tea Beer was sampled to thousands of attendees at the Natural Products Expo (NPEW) West attended by 53,000 trade members. This annual event is the world’s premier trade show for natural, organic and healthy products. Both seasoned and casual beer drinkers hailed the Ineeka Himalayan Green Tea Bier as one of the best ales they had tasted and many non-beer drinkers, notably women, unanimously said that they loved the complex, yet smooth flavor of this new beverage.

Sara Snow, host of Get Fresh with Sara Snow and Living Fresh for the Discovery Networks proclaimed in her Natural Products Expo West post-show report, “I found a lot more of the same. But I did find a few new surprising products. One is a new brewed artisan beer made by organic tea maker Ineeka. Think afternoon tea meets front porch brew. It’s brewed with certified organic hops, barley, green tea, and ginger, and tastes as good as it sounds. Expect to see it in natural foods outlets and food service outlets nationwide.”

“We are pleased to recognize the ingenuity and vision behind Ineeka’s Himalayan Green Tea Beer. Brands like Ineeka keep the marketplace fresh and continue to revolutionize the industry,” says Tony Olson, CEO of SPINS, the leading information and services provider for the Natural Products Industry. “It is encouraging to see manufacturers taking an innovative approach to driving growth and capturing consumer attention, particularly at an interval where doing so has become increasingly difficult.”

Ineeka is in distribution negotiations with several large national food retail chains, hotels and restaurants to make Ineeka Green Tea Beer available to consumers starting this summer 2009.

About Ineeka Inc.

INEEKA® is an environmentally and socially responsible producer of 100% Organic & Biodynamic whole leaf teas and herbs, grown within family-owned and operated farms in the Himalayas delivered within innovative brewing systems. Ineeka, the only tea company in North America that owns its own family farms, currently markets its award winning products nationally under two brand names: - Ineeka® and Tréleela®. Within the last three years Ineeka has established itself as a premium high quality tea (Best in Class) and has won awards for Outstanding New Beverage, Outstanding New Product and Outstanding Packaging & Design and most recently the award for Best New Product for the Himalayan Green Tea Bier. Ineeka teas are available nationally at Whole Foods Market, Fresh Market, Wegmans, Zabars and fine specialty food and gift retailers all over the country. Visit Ineeka’s fabulous website www.ineeka.com

Contact: Caitlin McCarthy
Ineeka Inc.
312-661-1550, Caitlin@ineeka.com
Consumers Look to Health and Wellness in Recession

By CAROLINE SCOTT-THOMAS, 27-FEB-2009

Focusing on health and wellness and building brand awareness are the most successful strategies for weathering the global economic storm, according to a Frost and Sullivan analyst.

Food industry research analyst Christopher Shanahan said that consumers are increasingly focused on ways to avoid becoming ill due to the economic downturn – and companies would do well to pay attention, in a web presentation on Frost and Sullivan’s global economic outlook for the food and beverage market on Thursday.

He said: “There is a growing interest in health and wellness products. ...We are seeing a lot of fortification of products that have relatively low shelf live. Looking ahead, we will see more applications of omega-3 products with longer shelf life. Those that fortify their products with health and wellness usually have done well amongst consumers.”

He added that this trend could also be given a boost by President Obama’s pledge to focus on preventative healthcare.

“Not in a recession”

In general, Shanahan said that the food industry is well-positioned to survive the economic crisis. Despite saying that sales had shrunk in recent months, he said: “The food industry is not in a recession. ...[But] we have seen a lot of impacts on supply chain availability.”

Shanahan said that total US revenue for food and beverage was currently 5.1 percent lower than the same time last year. However, he said he did not anticipate revenue to drop further as he expects consumers to make savings in other areas, before they make drastic cuts to food spending.

Meanwhile in the UK, retail food sales are actually 5.1 percent up on last year, despite higher consumer concern about cost, according to a report from the British Retail Consortium.

Fear and greed

With regard to what will convince shoppers to spend, Shanahan said: “There are two main motivations driving consumers: fear and greed.”

He said that companies are able to profit from consumer fear by reassuring them about familiar brands and recipes, ensuring that their brand has maximum exposure, and by emphasizing the health and wellness aspects of their products.

As for greed, Shanahan explained that this referred to consumers seeking “luxury and indulgence at affordable prices.”

This concept has most often been applied to the confectionery industry in recent months. The theory is that consumers who are being cautious with their spending in other areas feel they are still entitled to these small rewards.

Other strategies

Shanahan warned against responding to the crisis by pricing adjustments, saying: “Raising prices is no longer viable because demand is already flat.”

Although many companies are rejecting further investment in mergers and acquisitions, Shanahan said that manufacturers should be on the look out for opportunities to acquire companies that have been devalued, “but only if they are complementary to your product line.”

He also said that companies could do well by forming alliances, such as an ice cream brand, for example, pairing with a confectionery brand, to enhance sales for both companies.

SOURCE: foodnavigator-usa.com
Specialty Tea Institute Certification Class Update

Join us May 5-6, 2009 at the World Tea Expo in Las Vegas, NV for three exciting STI Certification Courses. Classes to be offered include:

May 5, 2009 - Level One: Foundations of Tea

May 6, 2009 - Level Two: Foundations of Tea (Prerequisites: Completion of Level One)

May 5-6, 2009 - Professional Series Level 3: Black Tea - Black Teas of China, India and Sri Lanka (Prerequisites: Completion of Levels One and Two)

REGISTER TODAY!

For information and registration, please visit our website at www.teausa.org or contact Ellainy Karaboitis at ekaraboitis@teausa.org

We hope to see you there!

2009 Annual Tea Outing

The Events Committee cordially invites you, your spouse, customers, suppliers and friends to attend our Annual Tea Association Outing at Siwanoy Country Club in Bronxville, NY on Tuesday, June 23, 2009.

As always, the event incorporates a full day of activities beginning with continental breakfast, barbeque lunch on the terrace, shotgun tee times, networking cocktail reception and dinner.

And if golf isn’t your cup of tea, how about a quiet day away from the office to recharge, reenergize or meet and greet potential customers? Those of you who prefer to simply attend the evening cocktail reception and dinner will still benefit from this great networking opportunity.

Schedule of Events

<table>
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<tr>
<th>Event</th>
<th>Time</th>
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<tbody>
<tr>
<td>Breakfast &amp; Registration</td>
<td>10:00 am</td>
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<tr>
<td>Lunch</td>
<td>11:30 am</td>
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<tr>
<td>Golf Shotgun Start</td>
<td>1:00 pm</td>
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<tr>
<td>Cocktail Reception</td>
<td>6:00 pm</td>
</tr>
<tr>
<td>Dinner</td>
<td>7:00 pm</td>
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Golf and dinner-only packages available.

Registration forms, sponsorship opportunities and general information about the event will be available on our website shortly. Please check back for updates.

Questions? Please contact Jennifer Valle at 212.986.9415 or JValle@teausa.org
**Member Announcements**

**Watawala Plantations PLC Makes Its Entry Into the Fairtrade Market**

We take pride in informing you that Watawala Plantations is now Fair-trade certified for Orthodox and CTC Black tea with the affiliated Estates in its Fairtrade ‘Group Certification Process’ being:

- Dickoya Estate
- Kenilworth Estate
- Abbotsleigh Estate *(1st CTC Ceylon Tea estate to achieve the same)*
- Henfold Estate
- Waltrim Estate
- Homadola Estate** *(1st Low Grown Ceylon Tea Estates to achieve the same)*
- Vellaioya Estate

For more details on the company and its products and services and certifications please visit [www.zestatea.com](http://www.zestatea.com).

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**Martin Bauer Announces The Consolidation Of Its North America Operations And Corporate Relocation**

The German Company MB Holding GmbH & Co. Kg announced today that in its continued efforts to better serve customers’ interests, it has consolidated its four North American operating businesses, Martin Bauer, Plantextrakt, MB North America and Kentea into a single corporate identity that is positioned under the umbrella of Martin Bauer Inc. “This consolidation enables the most efficient and effective use of resources, energy, experience and expertise across various product lines and industry applications. It gives us all the necessary tools to completely serve our customers’ needs in this rapidly evolving market,” commented Richard Enticott, President of the newly created organization.

The Martin Bauer Group is an international manufacturer and distributor of the most extensive range of innovative, natural, botanical ingredients and services to the food and beverage, dietary supplement, pharmaceutical, and cosmetic industries. The Company is a member of the nature network® which encompasses close to 3,000 employees in fifteen countries worldwide and gives Martin Bauer Inc. direct access to one of the most valuable sources of knowledge and expertise within the plant world.

In addition to news of this exciting consolidation, Martin Bauer Inc. is celebrating the opening of its new North America corporate offices, located in Secaucus, New Jersey, on Tuesday, April 28, 2009. The new facility allows the Company to have all its resources under one roof including tea tasting facilities and an R&D lab.

Please note that the company’s physical location and address has changed. The telephone and facsimile numbers remain unchanged.

**Martin Bauer Inc.**

300 Harmon Meadow Boulevard, Suite 510

Secaucus, New Jersey 07094

Telephone: +1-201-659-3100

Facsimile: +1 201-659-3180

For further information, please email Martin Bauer Inc. at welcome@martin-bauer-group.us or call +1-201-659-3100.
Calling all members! Are you a leader in the tea industry? Have a new product or idea you would like to share with the membership? Experiencing resounding success in this recession? In the coming issues of TeaBits, we will feature a different Tea Association/STI member and their company profile.

Please send us a brief company overview and an article detailing what’s new and good in your business. Be sure to include:

◊ Company overview & history
◊ Specialties
◊ Prospects for the future
◊ Photos

Please send all material to jvalle@teausa.org by Friday, June 26 for the Summer issue of TeaBits

What’s New on the Web?

Check out the latest info on our website:

⇒ 3-year rolling average report of tea imports into the US - Industry Reports (Member’s Only)
⇒ Tea Test and answer key may be downloaded and printed for your use - General (Member’s Only)
⇒ The Calm-a-Sutra of Tea Competition, complete details - Homepage
⇒ Full list of STI Recommended, Certified Speakers - Tea Certification Program

Please continue to update your member profiles and contact information by logging into the Member’s Only area.

Editor’s Corner

Thank you for taking the time to read this issue of TeaBits. As always, we appreciate your feedback and invite you to write us. Please contact us with any information including tips you’d like to share or general suggestions you would like to contribute to future issues of our newsletter.

All comments are openly welcomed.

Sincerely,

Jennifer Valle, Editor
jvalle@teausa.org

Please note that the opinions expressed in the articles do not necessarily reflect the opinions of the management of the Tea Association of the USA, the Tea Council of the USA or the Specialty Tea Institute.