

The background of the cover features a close-up photograph. In the upper left, a white ceramic cup is filled with a pale yellow liquid, presumably tea. Below and to the right of the cup is a large, dark pile of tea leaves, which appear to be a dark green or black variety with some reddish-brown accents. The overall lighting is warm and slightly blurred, creating a soft, inviting atmosphere.

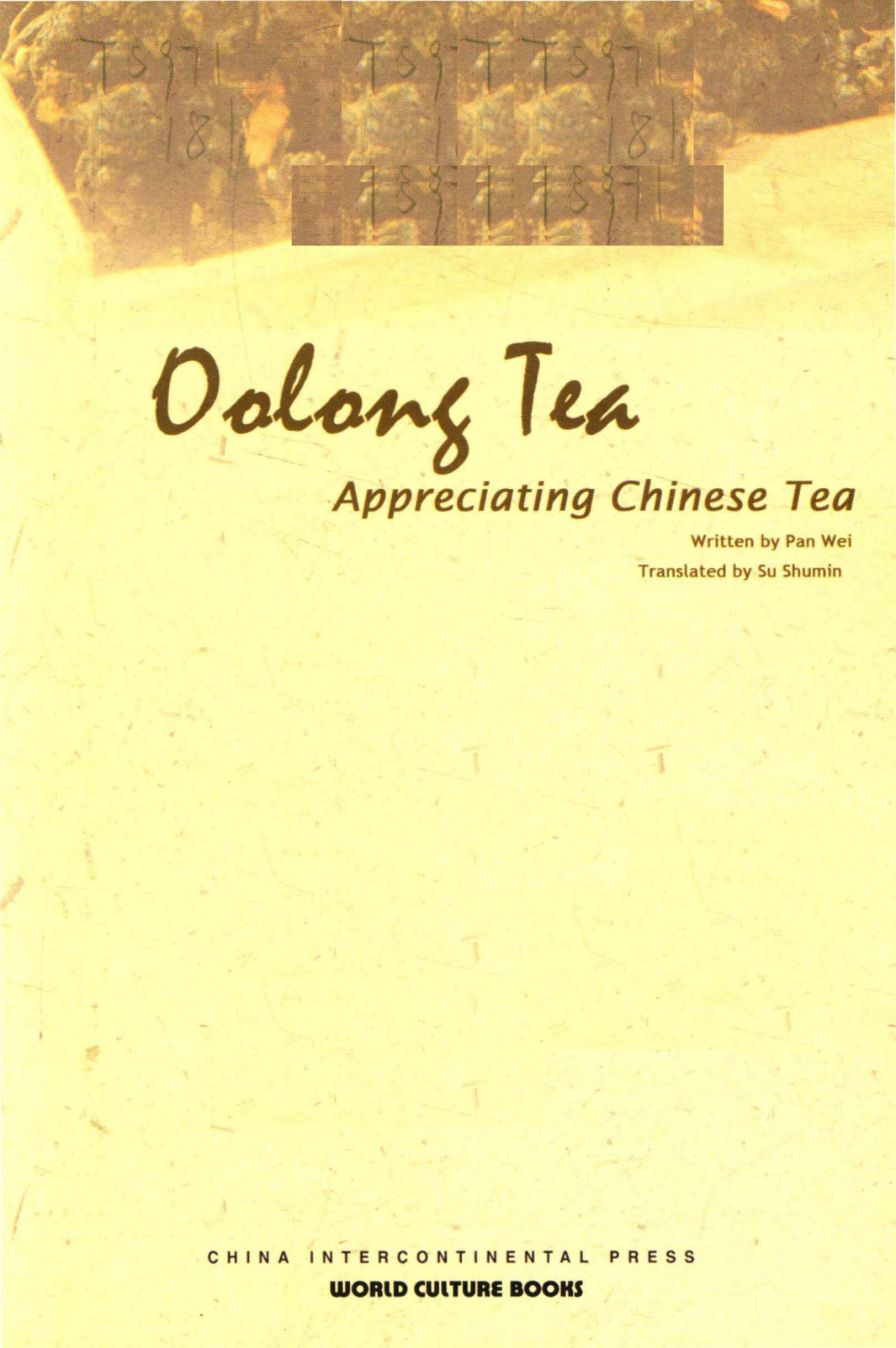
Appreciating Chinese Tea

Oolong Tea

Written by Pan Wei

Translated by Sun Shumin

CHINA INTERCONTINENTAL PRESS
WORLD CULTURE BOOKS

The background of the cover is a photograph of a tea plantation with rows of tea bushes under a bright sky. Overlaid on the top portion of the image are several rectangular library labels with handwritten text. The labels are arranged in three rows: the top row has three labels with 'TS971', the middle row has three labels with '18', and the bottom row has three labels with 'TS971'.

Dalong Tea

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著 者: 潘 薇

译 者: 苏淑民

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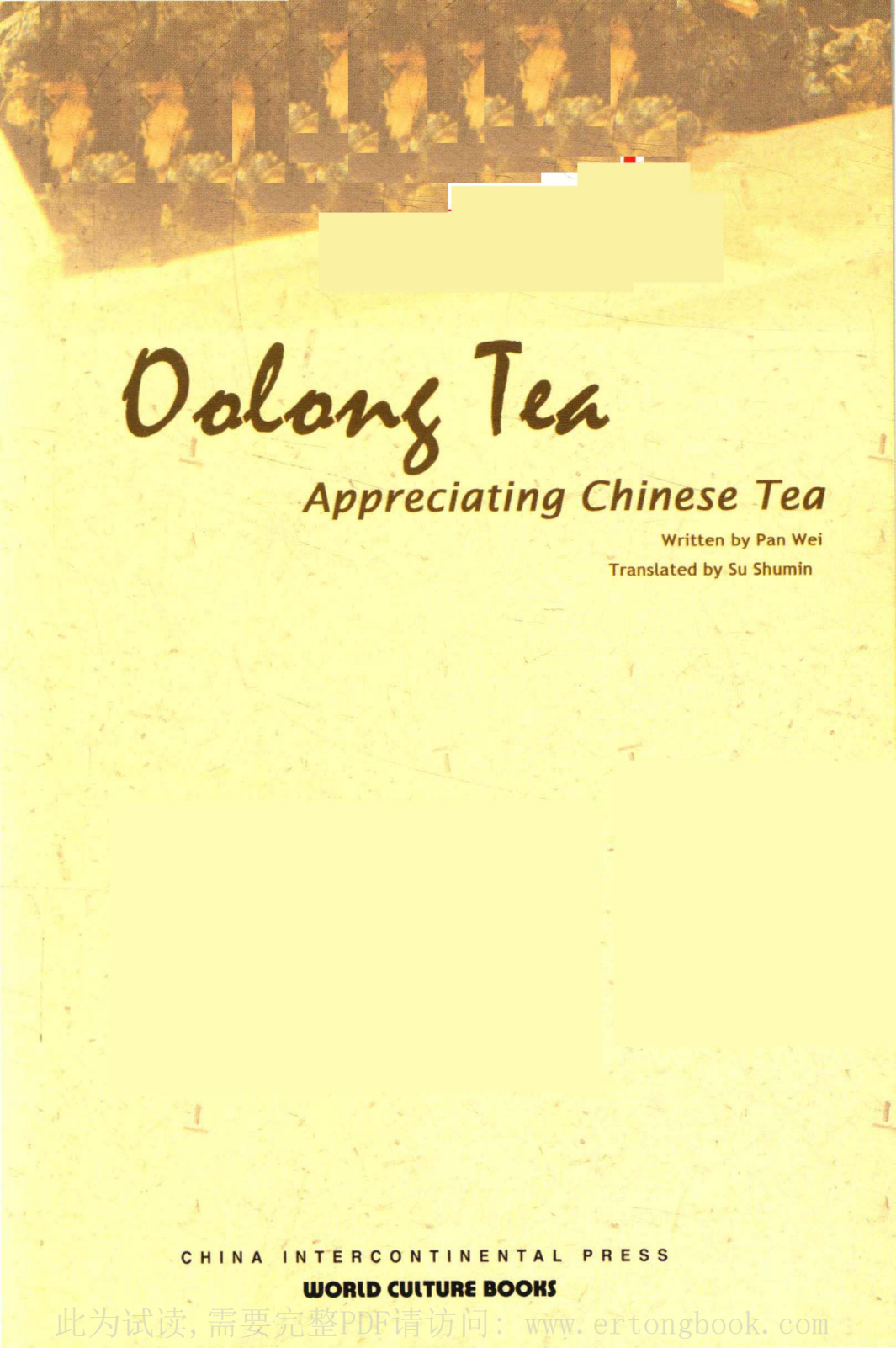
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The background of the cover is a photograph of a tea plantation with rows of tea bushes. A large, solid yellow rectangular box is positioned in the upper center, partially obscuring the tea bushes.

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Thanks to Jing Xiaomin, Li Mei, Madhumita Bardhan Sinha, Wang Li, Lisa Zhang and Suodi Song for their tireless efforts to make the project possible.

The Pleasures of Tea

Lay the teapot and cups, prepare boiling water and the fragrant Oolong tea will transport you far away through the process of making and drinking tea. For today's generation, drinking tea is not merely easing thirst, rather a tradition to be savored. Breathe in the fragrance, watch the water turning bright yellow, take a sip, and enjoy the rich fragrance, which is tinged with a mild bitterness. Feel rejuvenated by the flavor and taste. Tea is more rewarding to those who give their heart and soul to tea making and tasting, than those who don't. The fragrance of tea relieves loneliness and stress.

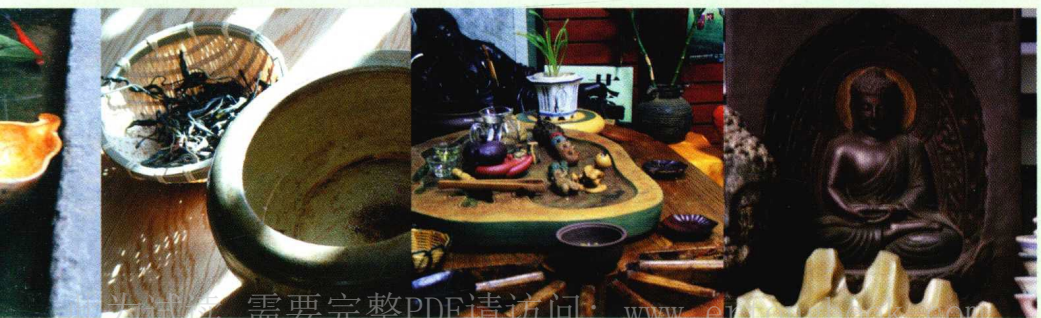


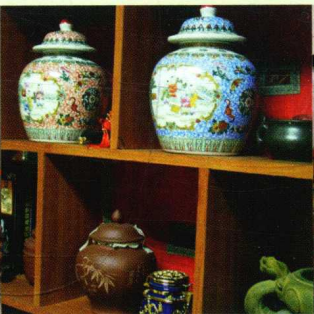


Oolong Corner

The charm of Oolong tea (also spelled as Wulong tea) is incomparable. Yan Cha and Ti Kwan Yin, both belonging to Oolong, differ in fragrance. The use of clay and porcelain tea ware showcase Oolong tea's closeness to nature and augment its unique taste.









Oolong Corner

Making Oolong tea is a spiritual experience. The special corner in the house for making the tea is like a secret place in the soul. So, create an Oolong corner even in the smallest apartment, for the busiest man also needs his own time. Close your eyes and relax your mind...let the hot tea warm your heart...



Introduction to Oolong Tea

Part 1

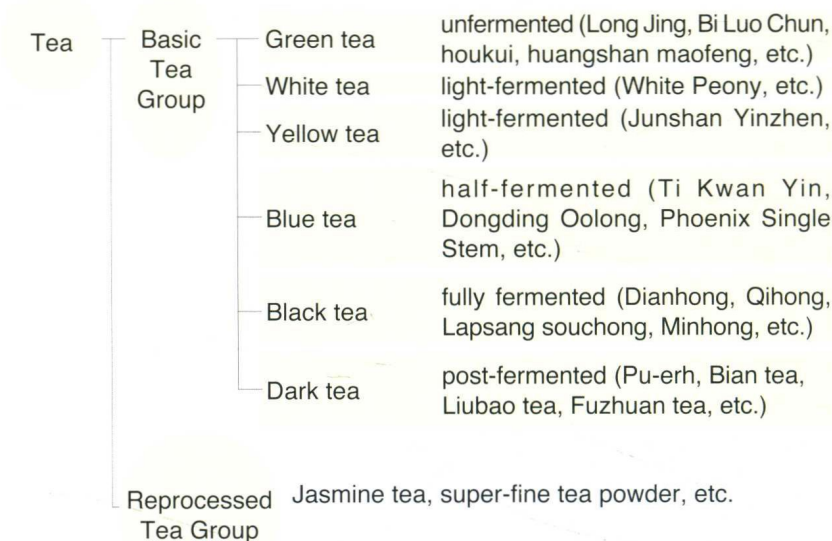
Chinese tea may be classified in many ways. Generally, categorizing according to processing techniques, we have the basic tea group and the reprocessed tea group. Basic tea group includes green, yellow, white, blue (Oolong), black and dark tea.



I. Chinese Tea Classification and Oolong Tea

Chinese tea can be categorized according to history, processing techniques, place, seasons, classes, shapes, marketing areas, etc. Modern tea studies classify teas into the accepted basic tea group and reprocessed tea group.

1. Chinese Tea Classification



Tips

Reprocessed tea group includes flower tea, compressed tea, tea package, instant tea powder, tea beverage, etc.



2. The Group Oolong Tea Belongs To

Though the term “blue tea” (*qing cha*) may sound unfamiliar, Oolong tea is a familiar and well-known name. Oolong tea is another name for blue tea.

First discovered in the 17th century (later than other teas), in Fujian Province of China, Oolong is said to have evolved from the tribute ball tea of the Song Dynasty. Half-fermented, processed by both green tea and black tea techniques, Oolong boasts green tea's fragrance and black tea's taste. Carefully picked and processed, Oolong's tea-making process represents a standard widely used in making other teas. Brewing in hot water, the edges of the green tea leaves turn red, earning it the term "green leaf red edge." More than 300 years' development has led to several kinds of Oolong, and the unique flavor and taste attract more and more Oolong fans.

II. Oolong Tea Classification

Different locations and diverse tea tree types produce different qualities having unique tastes. Oolong is generally classified as:

According to the location: Fujian Oolong (North Fujian Oolong and South Fujian Oolong), Guangdong Oolong and Taiwan Oolong.

According to the shape: Bar, hemisphere and granular Oolong. Bar Oolong is mainly produced in north Fujian and Guangdong; the other two kinds are produced in south Fujian and Taiwan.

According to quality: Light fragrance and rich fragrance, the former taking most of the market share.

Categorized by	Classification of Oolong
Location	Fujian Oolong (North Fujian Oolong and South Fujian Oolong), Guangdong Oolong and Taiwan Oolong
Shape	Bar, hemisphere and granular Oolong
Quality	Light fragrance and rich fragrance