

Frontier Tea

Frontier's extensive selection of carefully chosen teas provides the best that the tea bush, *Camellia sinensis*, has to offer. Every container of every shipment gets a careful inspection and a thorough cupping (tasting). We look for a clean, even leaf and an infusion that yields great color, aroma and flavor—so you get a great cup of tea every time.

Brewing The Best Cup Of Tea

A great cup of tea starts with fresh, cool, oxygenated water. Never use tepid, long-standing, pre-heated or hot tap water. Measure the leaf—approximately one teaspoon per cup. Heat the water and pour it directly over the leaves. For green teas, heat it to the point where bubbles just begin to form. For oolong teas, heat the water until the bubbles start to release and it is beginning to boil. For black tea, allow the water to come to a gentle boil.

Then steep the tea, about two and a half to three minutes for green, three minutes for oolong, and four minutes for black. Make sure the leaves have enough room to unfurl completely by not overpacking the infuser. Or simply steep the loose leaves and then pour the brewed tea through a strainer into a serving cup. Perfect tea is brewed one cup at a time. Personal tastes vary, of course—you'll want to adjust the measurements and brewing times according to your own preferences.

Why Loose-Leaf Teas Are Your Best Choice

> Taste

Taste is the primary advantage of loose-leaf tea. Whole, intact leaves retain the full flavor of the tea. Tea bags, on the other hand, use the tiny fragments of tea—known as fannings—that are left over from sifting. Bulk, loose-leaf tea gives you an infusion that allows the leaves of the tea to unfurl and release their full aroma and flavor into your cup.

> Price

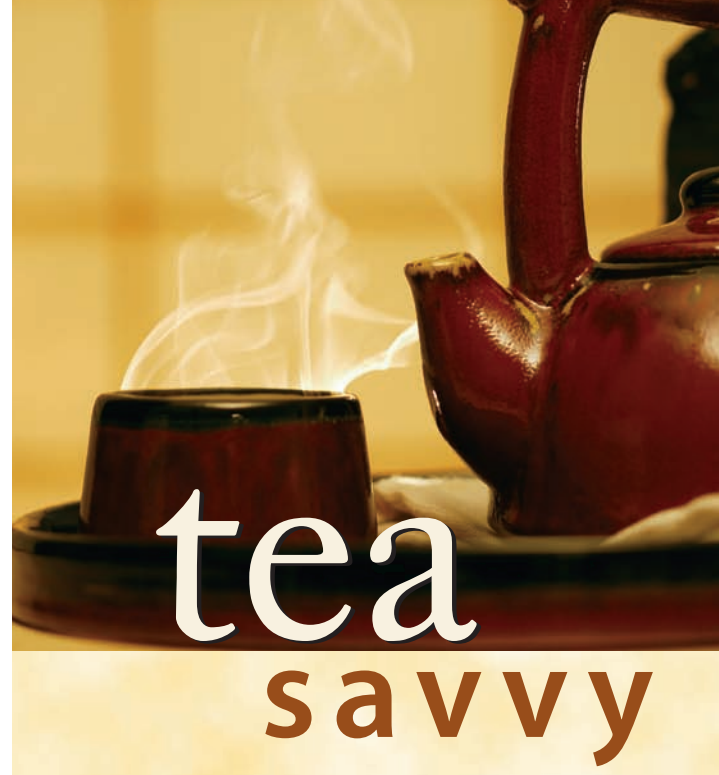
Why pay for and then waste all the packaging you get with individually bagged teas? You can get better quality, often organic teas, for much less per cup and do away with the clutter that detracts from your experience of the tea itself.

> Enjoyment

The pleasures of a good cup of tea extend beyond simply drinking it. In Japan, of course, tea drinking has been elevated into a formal ritual. But even if your approach is strictly casual, the experience can be enhanced by full, mindful participation. Loose tea lets you see, smell, and even hold the leaves and buds that provide the flavor you enjoy. With only the smallest investment of time, your cup of tea becomes more personal and engaging, deepening your enjoyment of an experience that has captivated cultures around the world for thousands of years.

> Responsibility

Loose teas are the heart of sustainable, organic tea growing—furthering practices that protect soil from erosion, water supplies from contamination, and field workers from chemical exposure. In addition, buying Fair Trade™ bulk loose teas means that specific standards for the wages, living situations, and working conditions of its pickers are being met and that every tea purchase returns a premium directly back to the tea workers' communities for projects like hiring school teachers, building maternal health clinics, and bringing electricity to their villages.



your guide to
selecting and
enjoying the
world's finest teas

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A Wealth Of Teas

Your choice of loose-leaf tea far surpasses the quality and selection available to the early 17th-century European tea connoisseurs (who sometimes paid the equivalent of \$100 a pound for it).

• **GREEN TEA (G)** is plucked, rolled and fired (dried). The firing arrests the natural oxidation and enzymatic action that takes place in a freshly harvested tea leaf. The process preserves the natural antioxidants and fresh, vegetal flavors of the fresh leaf.

• **WHITE TEA (W)** is special, hand-selected green tea that contains the silvery-white, unopened leaf tips. The tea is steamed immediately after picking to prevent any oxidation of the leaves.

• **OOLONG TEA (O)** is plucked, wilted, partially cured and fired. The wilting and curing of the leaves allows partial oxidation and enzymatic reactions to take place. Before these reactions manifest themselves in the entire leaf, the process is arrested with firing. Oolong teas combine the fresh, vegetal flavors and aromas of green tea with the astringent, flowery aromas and flavors of black tea.

• **BLACK TEA (B)** is plucked, wilted, fully cured and fired. The full curing produces a black, fully oxidized leaf that yields a rich amber brew, characterized by tannic, woody astringency with subtle flowery nuances.

B Assam (India): This rich black Indian tea is robust, astringent and highly aromatic. Milk and sugar complement it well.

G Bancha (Japan/China): A less costly alternative to the higher-grade Sencha, this tea is more astringent and has a more robust flavor.

B Ceylon (Sri Lanka): A lovely afternoon tea that provides bright flavor with mellow astringency and a less robust flavor than Assam tea.

BG Chai: Black or green tea blended with spices and generally served hot or cold with milk and sweetener. There are many favorite recipes for chai, but the spices most often included are cinnamon, cardamom, cloves, ginger and black pepper. Frontier offers chai made with green tea, black tea and a spices-only blend that is caffeine-free.

B China Black (China): A well-rounded, robust and flavorful brew that is good as a breakfast tea or as a base for making your own flavored teas.

G China Green (China): This everyday tea has subtle, but typical, no-nonsense green-tea flavor that never overwhelms. It's good from the first cup of the morning to the last cup of the day.

B Darjeeling (India): Regarded as the champagne of black teas, this complex, very flavorful and aromatic tea is ideal for afternoon tea.

G Dragonwell or Lungching (China): This brothy, green, vegetal flavor with nuances of roasted chestnut is especially refreshing when sipped throughout the day.

BG Earl Grey: The most well known of the scented teas, its unique taste has remained popular for hundreds of years. Natural bergamot oil is sprayed on tea leaves to create a balanced citrus and tea flavor.

B English Breakfast (India): This popular blend of black teas has a full, robust, malty (and slight citrus) flavor. It's a good choice for those who prefer a bit of milk or sweetener in their tea.

G Genmaicha (Japan/China): A blend of bancha tea and toasted rice, this tea was originally created by Japanese farmers unable to afford regular bancha. It's a wholesome and delicious tea with a pleasantly sweet toasted aroma and nutty flavor.

G Gunpowder (China): This tea has a very rich flavor, with a hint of sweet smokiness. The leaves are rolled into little pellets that unfurl and "bloom" in the cup.

G Gunpowder Pearl Mint: This is a traditional flavored tea from Morocco that combines the rich, brothy, slightly smoky flavor of gunpowder with the crisp, cool minty flavors of peppermint and spearmint.

G Hojicha (China): A powerful green tea with a nutty, robust flavor, hojicha is made from bancha leaves that are roasted to give the tea a brownish color and its characteristic flavor.

B Irish Breakfast (Sri Lanka): A blend of black teas like English Breakfast, this tea is slightly bolder in flavor and makes a malty brew that is well rounded and robust. It's a full-bodied breakfast tea meant to be enjoyed with milk and sweetener—a good choice for those who like a strong, yet flavorful tea.

G Jasmine (China): After curing, the dried green tea leaves are spread out with successive layers of fresh jasmine flowers. The tea absorbs the exotic fragrance and yields it nicely in the cup, making this tea a sensual pleasure to drink.

B Keemun Congou (China): This is a special variety of tea that contains unique constituents akin to the aroma of roses. It makes a beautifully rich, flowery cup.

B Kukicha Twig (Japan): Consisting primarily of leaf stems and fine tea twigs, this low-caffeine tea produces a

mild, woody-malty brew. Unlike leaf teas, kukicha is best prepared by simmering for 10 minutes.

B Lapsang Souchong (China): A smoked tea with a robust, roasted aroma and flavor, a cup of Lapsang Souchong is best enjoyed with spicy, savory and salty foods.

B Nepalese (India): A very smooth tea with a bright, citrusy flavor, Nepalese rivals the flavor of a good Darjeeling.

B Nilgiri (Flowery Orange Pekoe) South Indian (India): A dry and unassuming tea with a delightful citrusy flavor, Nilgiri makes an excellent iced tea.

B Rose Congou (China): The fine floral character of Keemun tea has been enhanced with the aroma of rose petals in this special offering. It's a delicate tea that can be enjoyed any time of the day or night.

B Russian Caravan: A balanced blend of oolong and black teas, this tea is full-bodied with a strong character and a smoky finish.

O Se Chung Special (China): A woody astringency and the nuance of fresh peaches distinguish the remarkable aroma and flavor of this tea.

G Sencha (Japan/China): Brothy, vegetal, fresh and bright, this quintessential Japanese green tea can be enjoyed all day long. It is also an excellent tea to serve guests.

W White Peony (China): This tea takes its name from its silvery, unopened buds. It has a delicate, ethereal flavor that builds on the palette with each sip.

G Young Hyson (China): This tea has been compared to a forest after a spring rain, with aroma and flavor that is earthy and wild, yet delicate. It's delicious hot or iced.

B Yunnan (China): There's an exciting, slightly peppery flavor to this brisk, malty tea. It makes a wonderful breakfast tea and a tasty iced tea.

