

Teas carried by Fezziwig's - when grades are listed, the more expensive is listed first. Listed is the price per pound for the most common grade.

Assam - a black tea 2s 3d

Grown in northeastern India. Full bodied with a rich malt taste. Common in blends.

Ceylon - a black tea 1s 8d

Grown in Ceylon.

China Black 1s 8d

A blend of Chinese black teas.

China Oolong - a mixed teas 1s 6d

A 50/50 mix.

Coungou - a black tea 2s

Any one of various Chinese black teas, usually differentiated by region of growth.

Darjeeling - a black tea 2s 10d (G.O.P.)

The "champagne" of teas. Grown in the foothills of the Himalayas. There are four grades that we sell; Sington (first harvest), Singbulli, G.F.O.P., & G.O.P.

Dooars - a black tea 2s

From India. Usually used in blends.

Dragonmoon - a black blend 2s 4d

Assam and Darjeeling.

Formosa Oolong - a mixed teas 1s 10d

The most common Oolong (mix of black and green teas).

Gyokuro - a green tea 2s 6d

From Japan. Considered the "white wine" of teas.

Hyson - a green tea 1s 4d

Sometimes bitter.

Imperial - a green tea 2s

A bold green tea.

Jasmine - a blend 2s

A blend of Hyson green and China black, scented with jasmine flowers. We have two grades, one with the flowers still in the tea, the other without (more common).

Keemun - a black tea 1s 10d

From China. At its best, it is called the "burgundy" of teas.

Lapsang Souchong - a black tea 1s 10d

From south China (Fujian province). A very smoky aroma.

Nilgiri - a black tea 2s 3d

From southern India, high elevations. Bright, brisk liquor, mellow and clean flavor. A tea used a lot in Indian based blends

Russian Blend 2s 2d

Three parts Lapsang Souchong to one part Northern China black.

Russian Caravan - a blend 2s 8d

A blend of China black and oolong teas. Said to be more flavorful because it was not exposed to moist sea air. Often the exact same blend as Russian Blend.

Special Fezziwig Blends:

Palmerston Blend 2s 8d

2 parts Darjeeling, 3 parts North China Coungou, 1 part Nilgiri.

Fezziwig Blend 2s 4d

Equal parts Lapsang Souchong and Nilgiri.

Lemon Tea 2s 2d

Ceylonese tea with lemon peel and essence.

Fezziwig's Finest 3s 6d

3 parts Darjeeling (Singbulli), 1 part Keemun

Royals Tea 6s 8d

Darjeeling (Singbulli) soaked in Brandy

Grades of black teas (from best quality to least):

Silver Tip - Flowers only from the very top of the tea plant

First Flush – A G.F.O.P. tea containing only the first buds of the season

Second Flush – Second picking from the bush, considered by some to be better than First Flush as it has more flavor

G.F.O.P. (Grand Flowering Orange Pekoe) - Orange Pekoe with well formed leaves and a good percentage of flowers

F.O.P. (Flowering Orange Pekoe) - Orange Pekoe with some tea flowers

Orange Pekoe - Full curved leaves that fade to orange at their tip

Broken Orange Pekoe - Orange Pekoe leaves that have been broken

Pekoe - Full leaves

Broken Pekoe - as it says

Pekoe Souchong - Cut up tea leaves, about 1/4 leaf

Souchong - Smaller cuts than P.S.

Fannings - Very small pieces of tea (what you find if you open a Lipton tea bag)

Dust - as it says (some of the Lipton bag residue)

Grades of oolong teas (from best to worst):

Choice, Finest to Choice, Finest, Fine to Finest, Fine Up, Fine, On Fine, Superior to Fine, Superior Up, Fully Superior, Superior, On Superior, Good to Superior, Good Up, Fully Good, Good, On Good, and Standard.

Grades of green teas (3 types/how made):

Country Greens, Hoochows, and Pingsueys (types)

Gunpowder (young leaves rolled into tiny balls)

Pea Leaf (bold, round, rolled leaf)

Young Hyson (long twisted or thinly rolled leaf)

Imperial (large loosely rounded older leaf)

Black tea: A strong leaf with a rich liquor resulting from controlled fermentation. After drying for 12-24 hours, the leaves are rolled and then dried in hot air.

Green tea: Unfermented leaves with subtle, pale and sometimes bitter liquor. The leaves are steamed, then rolled and fired.

Oolong tea: From China. They are a combination of Green and Black tea leaves. Partially fermented and stronger than green but more delicate than the black.

There are no red teas during the period.

Tea Tasting Terms

AGONY OF THE LEAVES: the unfolding of the leaves when subjected to boiling water

AROMA: the smell of the tealeaf and infusion associated with the tea's flavor and fragrance

BAGGY: an undesirable taint in the dry leaf, as well as in the liquor of the tea

BAKEY: a tea that was high fired too much and is dry

BANJI: two leaves without a dormant bud, sterile

BISCUITY: the pleasant aroma occasionally sensed in the life or liquor of well-fired Assam tea

BLISTERED: Swollen or hollow leaves that carry bubblelike cavities that result from drying too quickly during firing

BLOOM: a desirable leaf with a sheen to it, which means it is not overly processed and was carefully sorted

BODY: a liquor with fullness and strength, not thin

BOLD: a large leaf, which might have benefited from cutting or a rich and well-pronounced tasting infusion

BRIGHT: Sparkling reddish infusion that can have a copper look

History:

Tea first came to European attention in 1559, in a book by a Venetian traveler, describing a drink he had seen in Persia. In 1606, the first consignment of tea is sent to Holland. No record of British use until the 1650's. In the 1690's, imports varied from 13,000 lbs. to 39,000 lbs. By 1721, Britain imported 1,241,629 lbs. By 1750, it was almost 5 million lbs. This stayed steady through the end of the 1700's. These figures are for official imports, there was much smuggling going on, often times as much or more than the legal imports. Consumption of sugar rose from 10,000 tons in 1700 to over 150,000 tons in 1800. Tea was 'discovered' in India in the 1830's. That, and a relaxation of the tax on tea lead to a great explosion in tea importation, although Chinese tea remained the largest type of tea imported to England (30 million lbs in 1830, 136 million in 1876). The growing of tea in Ceylon and Africa does not take place until after the 1850's.

The Processing of Tea in China

Good tea is carefully picked by hand, taking the top two leaves and the bud from each stem of the tea bush. This is done carefully as the bruising of the leaf begins the fermentation (actually oxidation) process. Green tea is dried and then fired or steamed to stop the fermentation process, while black tea is allowed to continue to ferment, often times beaten to hasten the process. Firing also stops the fermentation at the proper point for black tea. The tea is then rolled by hand on heated tables to properly remove all of the moisture, and the tea is sorted by basic grade and packed into chests for the trip to England. Tea, transported by water loses some of its flavor to the salt air, a continuous process. Therefore the fastest ships need to be involved in the transport of tea. The tea clippers (developed first by the Americans) in the mid-1800's are quite proficient at getting the tea to England before too much contact with sea air occurs.

The Processing of Tea at Fezziwig's

Tea comes into Fezziwig's in large chests, having gone through preliminary grading. The chests are unloaded and stacked by some of the packers, who also keep the sorters supplied. The chests are opened and the tea is sorted again by grade by women standing at long tables with multiple pails attached to the side of the table to catch the graded tea. The more experienced sorters then blend and package the tea in various containers; small boxes and tins for retail and larger 1-20 lb bags for bulk sales. Other packers pack the boxes and bags into containers for shipping and make sure that each order is properly supplied. These containers are transported, by drayers, to the various establishments that have purchased the tea from the Fezziwigs. The Fezziwig's do not have a retail front for selling their own tea. Not to worry, by 1800, there is one purveyor of tea for every 170 inhabitants in England.