

## Accessories

Distinctly Tea carries all types of tea accessories to suit your needs. Variety of infusers, mugs, teapots, travel mugs, tea cozies, ice tea pitchers & tea & latte makers.

## Polish Pottery

We carry a very large selection of polish pottery in a variety of colours & styles. Great gift items.

## Other Beverages

**Lattes:** a selection of 3 Chai Latte mixes  
Rooibos, Matcha, Yerba Mate.

**Hot Chocolate:** Organic cocoa sweetened with dehydrated honey.  
Hot Chocolate Plain, Peppermint and Hot Pepper

## SWEETENERS

Honey Crystals (dehydrated Honey & cane sugar)  
Natural Rock Sugar

## HERBS

Large selection of Organic herbs available in leaf, powder & root form. Self serve so only buy the amount you need.

## HERBAL POWDERS

We have over 100 of the most popular herbs available in fine powder form. Great for power blends, adding to smoothies and yogurt...or simply to enhance your diet and your well-being.

## COFFE K-CUPS

We have a large selection of K-Cups in coffee, hot chocolate and juices at very competitive prices, some as low as .55 each and Keurig compatible.

Come in and browse our wall of coffee in K-Cups. If you regularly buy a brand we do not stock we are happy to inquire about it for you.

## ALL NATURAL CANDIES

Most of our sweet products are suitable for people with allergies such as gluten, dairy, corn or artificial food colouring. We have one of the largest varieties of gluten-free, dairy-free, corn-free and vegan candies and we are proud to say that all these products are NON-GMO as well. Come in and find out why so many customers are buying these very tasty candies from Germany.

## OUR TEA SELECTION

**Black tea:** Assam, Ceylon, Yunnan, Keemun, Darjeeling, black blends, black Flavoured and Lapsang Souchong

**Green:** China green, Japan green, flavoured green, green & white, natural jasmines.

**Oolong:** China, Formosa, Darjeeling

**white:** Orthodox and Flavoured

**Pu-Erh:** Loose leaf, bricks & flavoured

**Rooibos:** Rooibos & Honeybush, green & red varieties, with & without flavour

**Fruit:** Flavoured Fruit

**Herbal:** Herbal blends, Lapacho, Yerba Mate, specialty women's blends

**Matcha:** Various grades of Matcha powder,

**Me teas:** Special collection of specialty teas exclusive to Distinctly tea.

### Herbs in powder form:

We have many of the most popular herbs available in a fine powder form. Great for power blends, adding to yogurt and smoothies ...or simply to enhance your diet and your well-being.

## Distinctly Tea Locations

### Waterloo

187 King St. S. Unit 5 (at Bauer Lofts) 519-578-2010  
Monday-Friday. 10:00 –5:00  
Sat. 9:00-5:00 Sun. Closed

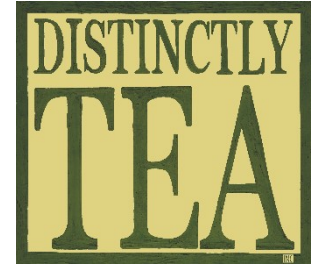
### Stratford Store

18 York St. 519-271-9978 Toll-free 866-326-2221  
Mon.-Fri. 10:00-6:00 Sat. 9:00-5:00 Sun. Closed

### Stratford —Wholesale only

324 Burritt St. 519-508-0315  
Mon.-Fri. 9:00-4:00

## Choosing a Green Tea



*How to choose  
an unflavoured  
Green Tea*

*A 'HOW-TO' For  
those who do not want  
flavours in their  
Green Tea*

## Choosing your Unflavoured Green Tea

One of the comments we here is:

**'do you have a green tea that tastes good?'**

Green Tea can be a very bitter cup if it is not brewed properly. The tannin in the tea comes out very strong in Green Tea when either the water is too hot, it is steeped too long, or worse; both water and steeping is wrong.

That said there is also a significant difference in taste from tea to tea just as there is from wine to wine. Like wine, tea has many parallels and taste varies from region to region and even from hill to valley on the same tea garden. Grapes are picked only when ripe, whereas tea is picked approximately every 7 days throughout the growing season. Early spring pickings will be much milder and lighter in cup quality than late harvests. Also where the tea-leaf is plucked on the bush will affect the overall taste.

The most desirable tea-leaves are the hand-plucked ones from the new growth leaves. These leaves are the sweetest and most sought after.

Another variable is the processing of the tea. This will also significantly alter the taste and tannin content in your cup.

Some green teas, particularly Japanese processed ones are only picked, steamed and dried. Japanese type teas will be 'grassy' in taste and much more susceptible to bitterness if over-steeped or steeped too hot. They are however, if made correctly, the sweetest and most mellow of all teas.

Next you must consider the grades of teas available and nowhere is it more self-evident than with the Japanese teas. Look at our selection of Japanese teas and you will notice the basic ones are light in colour with a slightly yellow tone. As the quality moves up you will notice a very vibrant dark green colour in the top teas. A picture is worth a 1000 words here so let one of our trained staff explain the differences.

Other teas such as the Chinese teas are plucked, steamed, dried and the either pan-fried, or further processed. This yields a cup less grassy and more vegetative in taste. There is usually less bitterness with Chinese teas as the further processing yields a lesser amount of tannin in most cases. Here as well the plucking time and area plucked from the bush affects the tea taste and bitterness.



## Recommended teas!

So fortunately there are some teas available that have what we call a 'taste that suits the North American palate.' They are listed below and when made correctly will yield a great tasting cup of Green Tea.

**Lung Ching or 'Dragon's Well'**

**Fog Organic**

**Korean Joogjak**

**Green pearls**

**Genmaicha Japan**

The above list of teas is a good place to start. These are the teas that most people (who do not necessarily like Green Tea) have enjoyed and are worth a try. Pick up a 10 gram sample bag and give them a try.

**Just remember to steep at our recommended time & temperature.**

Both the unflavoured Green Pearls and the Fog Organic are the two to try first. They are very forgiving and you may leave the tea leaves in your cup steeping all the while you drink. Doing this will give you much better health benefits because of the longer times the leaves steep.

**These teas are the best ones for your travel brewers because you can simply place your leaves in the bottom, add your water and travel simply adding water later to top up your tea!**