

<<茶与茶具>>

图书基本信息

书名：<<茶与茶具>>

13位ISBN编号：9787508517162

10位ISBN编号：7508517164

出版时间：2010-1

出版时间：五洲传播

作者：李洪

页数：159

译者：朱建廷

版权说明：本站所提供下载的PDF图书仅提供预览和简介，请支持正版图书。

更多资源请访问：<http://www.tushu007.com>

## <<茶与茶具>>

### 内容概要

轻松认识中国茶中的红绿青白黑；百余种茶叶、干茶、茶汤、看图清清楚楚；几十种茶具、一两百个花色、款款道来；选配茶具泡好茶、一手掌握。

本书为《轻松认识茶和茶具》的英文版。

<<茶与茶具>>

书籍目录

Part 1 Knowing Tea from the Very Beginning  
Clue 1: Basic Tea  
Green Tea  
Famous Green Teas  
Yellow Tea  
Famous Huangyacha Tea  
Famous Yellow Teas  
White Tea  
Famous White Teas  
Blue Tea  
Famous Northern Fujian Blue Tea  
Famous Minnan Blue Tea  
Famous Blue Tea of Guangdong  
Famous Taiwan Blue Tea  
Black Tea  
Famous Black Teas  
Dark Tea  
Pu-erh Tea in Different Shape  
Clue 2: Processed Tea  
Scented Tea  
Pressed Tea  
Tea-flavored Drinks  
Tea Substitute  
Fruit Tea  
Grain Tea  
Part 2 Tea Set  
Modern Tea Set  
Tea Curios  
Tea Sets  
Part 3 Tea and Tea Ware Q&A

## 章节摘录

版权页：插图： Four Main Technologies of Green Tea Steamed green tea Exquisite steamed fixed green tea appeared in Sui(581—618)and Tang(618—907)dynasties. The Classic of Tea elaborated:"On fine days,plucking,steaming,smashing,beating,baking,penetrating and sealing the tea is done,and the tea is dried."This is the rough processing of green tea with steam for fixing,featuring green leaves,green liquid and green leaf leftovers.Japanmade green tea are mostly steamed fixed products,such as fried tea,Yulu and Tencha.In recent years,production lines in Zhejiang and Jiangxi provinces produce steamed fixed green tea,including tea bags and Matcha tea powder,mainly for export markets,such as Japan. Roasted fixed green tea Roasted fixed green tea boasts the highest output of all kinds of green tea in China.Tang Dynasty's poet Liu Yuxi wrote about it in his poem Tea Tasting,It is the earliest record on roasted fixed green tea,indicative of this process in the Tang Dynasty.Ming's first Emperor Zhu Yuanzhang issued a decree to"stop producing dragon dumplings and phoenix cakes,and pluck tea buds as tributes..."resulting in the popularity of bulk tea.The green tea processing technology also evolved from steamed fixation to roasted fixation,showcasing various famous tea including Hangzhou Long Jing Tea and Anhui Guapian Tea. Roasted fixed green tea deactivates the enzyme through roasting in pots in the rough processing and is dried through manual roasting in pots or a mechanical roaster or dryer in the drying process. Different manual or mechanical forces result in various shapes of tea leaves classified as long,round and tender roasted fixed tea. Roasted fixed green tea processed from tender fresh leaveshas a unique and beautiful shape,jade green color,fresh and lingering fragrance,bright green soup and even essence leftover. Baked fixed green tea Baked fixed green tea requires charcoal fire or a dryer in the final drying process.Baked fixed green tea features complete buds and leaves,fluffy shape and knotted veins.Tender baked fixed green tea shows the fuzzy petiole in the clear,fresh and fragrant soup.The tea leaves are unbroken while the liquid is yellowish.

<<茶与茶具>>

版权说明

本站所提供下载的PDF图书仅提供预览和简介，请支持正版图书。

更多资源请访问:<http://www.tushu007.com>