

# Hou De Newsletter

July/2008

## News

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### New Books:

**A Glossary of Chinese Puerh Tea** by Chan Kam Pong and **Searching for the Ancient Tea Horse Road** by Sian Yan Yun.



2008 Spring Bao Zhongs: three kinds: Premium Grade, Grade A, and Organic Bao Zhong.

*Free Organic Green Tea sample* for every order of organic bao zhong while supply last.

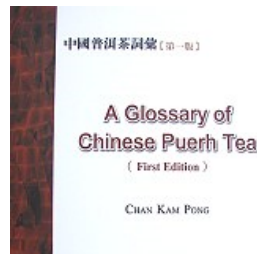
Mini Tea Roaster restocked: A slightly improved device this year, with a 60-minute auto shutdown protection.



## New Book Review

We are glad to announce the arrival of two new books from WuShing Publication Co., Taiwan.

**A Glossary of Chinese Puerh Tea:** After his first puerh book *First Step to Chinese Puerh* in 2006, Mr. Chan Kam Pong finished his second book on puerh, *A Glossary of Chinese Puerh*, this year.



It is clearly this book positions itself as a “dictionary”, aiming to provide more advanced knowledge and thorough explanations to many commonly encountered jargons and concepts.

Those jargons and concepts might confuse novices and sometimes even experienced puerh fans, especially if Chinese is not their first language. So a book with this purpose in mind is surely a welcome to every puerh fan.

With more than 400 terms mentioned and defined, this book undoubtedly contains a wealth of information. All terms are categorized into 10 groups by the nature of their functions, such as:

Puerh Nomenclature: you will find “Uncooked tea”, “Ripe tea”, “Red mark”, “Red discus”, “Lan yin”, “Eight-zhong yellow mark”, etc.

Shape: “Discus tea cake”, “Tea brick”, “Dome-shaped hollow”, “Straight edge”, etc.

Packaging & Differentiation: “Nei fei”, “Quality examined stamp”, “Thick rough wrapping paper”, etc.

Tea Mountains: “Six famous tea mountains”, “Youle”, “Yibang”, “Yiwu”, “Banzhang”, etc.

Manufacturing: “Cultivated wild tea”, “Abandoned planted tea”, “Bush tea”, “Blending”, “Chunjian”, etc.

With an abundance of pictures and high-quality printing on heavy-pound papers, I am sure this is a very functional tool and guidebook to accompany you in the puerh journey.

The second new book from Wushing, the **Searching for the Ancient Tea Horse Road** of Sian Yan Yun, has been popular in its Chinese-version for years. This is the dual-language (Chinese and English) format of the book, with translation and edit work done by Aaron Fisher and Aaron Davids.



The journey of the author and some of her friends set off at October 1993. They started from Dali and traveled through Lijiang, Zhongdian and finally to the heart of Tibet, ending at Shigatse.

The stories, historic background and information along their journey were so interesting and presented in such a leisure and fun-filled way, that I finished the book non-stop in a couple of hours (I was reading the Chinese part). I checked the translated English part, and found the work was done equally well. Every picture is captioned in also both Chinese and English.

The author herself is a professional photographer of several film productions, so it's no wonder the pictures in this book, with all films and developing fees sponsored by Agfa, are fabulous and illustrative.



The grandeur of the mountains, the boldness and abruptness of the rivers, the roughness and the resilience of humans' lives, and the richness and diversity of the culture along the journey, are all heroically and beautifully depicted in this book.

### 2008 Spring Pin-Lin Bao Zhong

The skill to produce bao zhong was invented in southern Fujian about 150 years ago. Using tea leaves of Anxi and skills with reference to Wuyi yen cha, this lightly oxidized and non-roasted tea was very different from the richly aromatic and robust oolongs. In fact, in its early stage it was used mostly as "base tea" for making flavored teas like Jasmine tea.



Bao zhong's history in Taiwan is younger than oolongs. Initially, Taiwan only produced oolongs. But the export market in late 19<sup>th</sup> century became so bad that some tea producers were forced to look for new market to survive. They learned and introduced the

skills of making bao zhong and exported to China, thus starting the history of bao zhong in Taiwan.

We visited several tea plantations in Mu-Zha and Pin-Lin of northern Taiwan this May to look for quality Bao Zhong. We gladly introduce to you three kinds of bao zhong: Premium Grade and Grade A are both from a small producer in Pin-Lin, and the organic bao zhong is from an organic tea producer also in Pin-Lin.

The introduction and tasting reviews of the Premium Grade and Grade A were posted on Hou De, and you can find them here.

[2008 Spring Premium Bao Zhong](#)

[2008 Spring Grade A Bao Zhong](#)

The two samples, one bao zhong and one green tea, from the organic producer sent to me from Taiwan impressed me a lot. Though none of them can be called the most fragrant ones, they surely gave me the some of the most "comfortable" feeling after tasting them.

The silky smoothness in taste and soft yet thick consistency in liquor structure gave me a quite comfortable taste experience, and the after-taste again delivered very calming, soothing and also delightful feeling to my body.

I immediately called the producer to get as much of both teas as I can... guess what, he had only a couple of jins (1 jin = 600g) bao zhong and two jins of green tea left! And he was going to attend a tea show soon, no matter how I beg and negotiated, he only agreed to send me 4 jins of Bao Zhong and 1 jin of Green Tea.

Next Spring we just need to act very quickly.

We decided to offer the green tea as a **free sample** to every order of his organic bao zhong. We sincerely invite you to try those fine spring bao zhongs!

Thanks,  
Guang & Irene