

PASSPORT TEAS

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IMPORTERS AND ROASTERS:
PASSPORT COFFEE AND TEA
7585 E. Gray Road
Scottsdale, AZ 85260
TELEPHONE
(480) 948-1419
Fax:
(480) 991-9868

Passport Specialty Teas Explore the World of Tea

Importing and blending
tea since 1983

Hot Tea Brewing Method:

One teaspoon per cup or 2 grams of tea leaves for each 6 oz. (or one heaping teaspoon of fruit tea). Start with fresh cold water use brewing temperatures according to types:

Water Temperature and Steep Time

White Teas 170-190F 3-6 minutes
Green Teas 170-190F 1-3 minutes
Oolong Teas 185F-200F 5-7 minutes
Darjeeling Teas 200F - 212F 2-4 minutes
Black Teas 200F-212F 4-5 minutes
Herbals 212F 5-7 minutes

Iced Tea Brewing Method:

(to make 1 quart): Place 6 teaspoons of tea leaves into a teapot or heat resistant pitcher. Pour 2-3 cups of freshly boiled water over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the leaves. Add ice and top off the pitcher with cold water. Garnish and sweeten to taste.

By the cup - HOT

With convenient Mini Minits® or Tee® filters, you just add tea and hot water, then steep 3-4 minutes like a regular tea bag. For brewing traditional and green tea, use a teaspoon of tea leaves. Use two teaspoons full for Tisanes (fruit teas). The cost is less than 3 cents an 8 oz serving.

Tea Notes

All tea essentially comes from the same plant. It is the processing of the tea that creates the varieties of white, green, oolong and black.

SPECIALIZING IN UNIQUE CUSTOM BLENDED TEAS



Desert Fruit Tea



Desert Orange Sencha



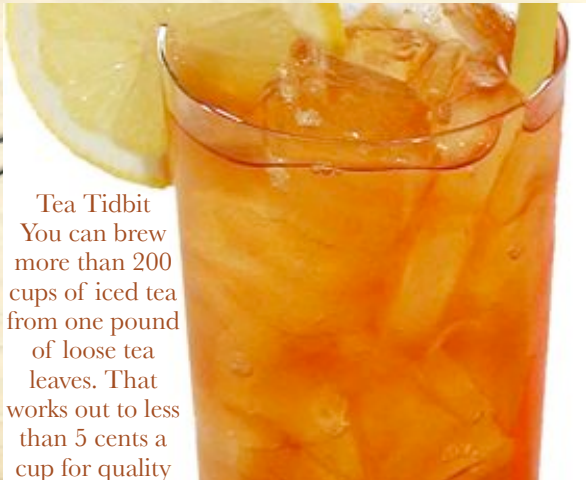
Desert Orange Rooibos

These photos show
some unique teas
highlighting our
Desert Blends.

www.passportcoffeeandtea.com

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Delicious Hot or Cold



Tea Tidbit
You can brew more than 200 cups of iced tea from one pound of loose tea leaves. That works out to less than 5 cents a cup for quality tea.

Many restaurants and coffee houses serve black, green and fruit teas. Often times the teas have natural flavoring giving the beverage a bright slightly sweet taste.

History of Tea (Teastory)

Tea dates back to 2000 BC. As the legend is told, the second Emperor of China discovers this new and wonderful beverage after a tea leaf falls into a boiling pot of water. He then became enlightened and introduces tea to his court. At first tea was used for only medicinal purposes, but then quickly became a major player in the world trade industry. Tea was often formed into compact bricks of tea leaves with the Emperor's stamp on them, thereby using them as a form of currency.

Even though tea is the oldest beverage it was not until the 1600s that teas were introduced to the Europeans. Through Dutch merchants, teas were sold in coffee houses as healthy beverages.

Iced tea was introduced in the U.S. in 1904 at the World's Fair in St Louis. An enterprising Englishman, Richard Blechynden, was struggling to sell his hot teas to passersby on a sweltering, humid summer day.

His solution, pour it over ice and voila!
Iced Tea!



- **Award winning Iced tea**
- **Specializing in custom blends**
- **Perfectly matched brewing equipment for your needs**
- **In- house service, installation and training.**



Our mission is to provide the highest quality, freshest coffee and teas available at the best price. Passport Coffee and Tea has been importing and blending teas from around the world since 1983. We offer a selection over 100 loose leaf teas including black, green, oolong, flavored, tisane and herbal .

All of our teas are hand selected from amongst the best teas available. We import the finest botanicals and flavorings to infuse with our teas to create our proprietary blends.

Many of our custom tea blends are featured around the Valley
(here are a few locations)

- True Food Kitchen
- Pita Jungle
- Fairmont Princess
- North Restaurant
- La Grande Orange
- Shula's
- Ling and Louie's
- Luci's Healthy Marketplace
- the Parlor Pizzeria
- s.e.e.d.
- Hava Java