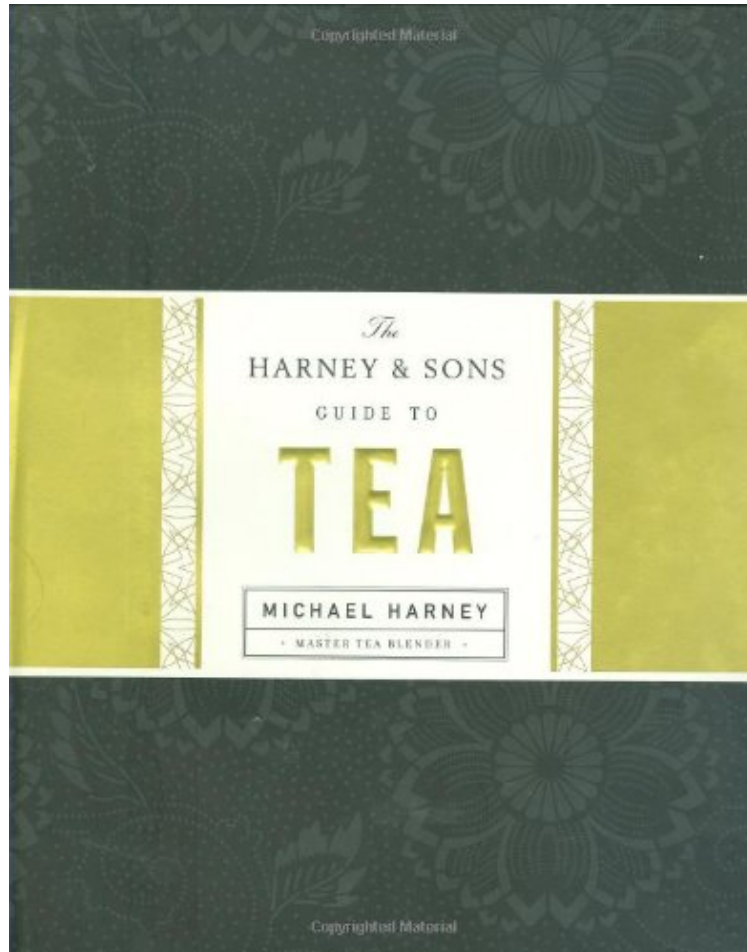


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The Harney Sons Guide to Tea

Michael Harney

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#115989 in Books Harney, Michael/ Kaiser, Emily 2008-10-02 2008-10-02 Original language: English PDF #1 8.75 x .75 x 7.25l, 1.39 #File Name: 1594201382240 pages | File size: 17.Mb

Michael Harney : The Harney Sons Guide to Tea before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Harney Sons Guide to Tea:

40 of 40 people found the following review helpful. Destined to be a Classic By Ralph White Michael Harney's new book is exceptionally attractive and will make a fine gift for any occasion. But the stunning beauty of this book is far from skin deep. It's clear that Michael Harney approached this project the way he, his Father, John, and his brother, Paul, approach tea making itself. He clearly wanted the book itself to be elegant, but he also required that it illustrate the dimensionality and substance for which his teas are known. Let me recommend a creative approach to this book. Start with the Appendix, From Tree to Tea, The Chemistry of Tea. How, otherwise, will you know what tea even is? Then treat yourself to a very succinct, five page, History of Tea. Okay, now flip back to the front and read the Introduction. Here Harney tells what led him to the business and what led him to write the book. You come away assured that his credentials are exactly what you wanted in a guide to teas. Michael Harney is a tea person's tea person, the ideal personal trainer for teas. The Guide to Tasting Teas is an eye opener. Who knew that there was something to

be learned from examining the dry leaves? Who knew pot type affected a tea's taste? Who knew about filtered water, and the impact of brewing temperatures, and brewing times? Who knew what to look for in the liquor? Who knew what intelligence there was to gain from smelling the wet tea leaves after pouring the liquor off? And who even thought that there could be a vocabulary dealing with the nuances of a tea's body and flavor? In fact you'll know all of this before you get to page 17, which is where your tour of the tea world will begin. Start with a tea with which you feel familiar, say a Ceylon Black Tea. In this section you will find that there are three categories of tea, depending on the elevation of the tea gardens. You will learn that "The high grown teas, between four thousand and six thousand feet are what make Ceylon Teas' reputation. That rarefied air produces exceptional teas like the wintergreen Uva Highlands." Imagine! You learned something so basic about a tea you thought you already knew; imagine what you'll learn about teas with which you are completely unfamiliar. In time we'll wonder how we limped along in the tea world before Michael Harney wrote this classic.

2 of 2 people found the following review helpful. Correct and concise information about the best quality teas

By Stephen The "Harney Sons Guide to Tea" is a well-written and concise book about tea. It is not exhaustive by any means, but details only the best teas in the author's mind and palate. What stands out about this book is its correctness. The author has travelled to places to witness first-hand the teas being manufactured. As such, his views are more trustworthy. For example, he correctly relates about Huang Shan Mao Feng, one of the top ten and most famous green teas from the Yellow Mountains in China's Anhui Province. Two other tea books I have recently read (notably "The New Tea Companion" by Pettigrew Richardson and "The Story of Tea" by Heiss Heiss) both incorrectly list the tea as a yellow tea. So why does Harney get his facts right? Because he travelled to China with his broker and witnessed the tea being plucked and processed, and relates this story in his book about this wonderfully enchanting green tea (which happens to be one of my personal favorites). My only real criticism is that Harney's book would have been much better had it contained some photographs, but alas, none are present. I also believe that his recommended steeping temperatures for the different teas tend to be a little on the high end. Still, the overall correctness of his first-hand information, coupled with a well-written and attractive text, make up for this shortcoming. Overall, the book will make a nice addition to any tea connoisseur's library, or for anyone else that desires a brief but accurate description of some of the best teas available on the market today.

0 of 0 people found the following review helpful. A great tea reference

By A reader If you are new to the world of tea drinking or just want to know more about the world's second most popular beverage (water is first), you will enjoy this book. It is well organized and easy to understand and the author and his family own and run their own tea company here in the United States so he knows his material well. Michael Harney writes about 8 major types of teas, gives examples of each type, and includes some brief background on the history of each kind of tea and how and where it is made. Also included are brewing times and temperatures and notes on the appearance, flavor, aroma, and body of each type of tea discussed. Mr. Harney also includes appendices about the chemistry of tea and a brief "world" history of the drink. Even though I consider myself a pretty seasoned tea drinker, I still use this book as a reference and it is fun to find and try the various teas mentioned in the book. It will broaden the scope of your knowledge about tea and may introduce you to some new favorites. The world of tea is vast and the varieties available go well beyond what is found at the local chain tea shop in the mall, so sit down with a copy of this book and get better acquainted with this amazing little leaf!

Read Michael Harney's posts on the Penguin Blog. The country's leading connoisseur presents a comprehensive guide for developing your tea palate. The Harney Sons Guide to Tea transforms tea drinkers into tea experts. Written by one of the country's leading tea professionals, The Harney Sons Guide to Tea is an illuminating resource for tea drinkers interested in developing and refining their palate as well as their understanding of the complex agricultural, historical, and cultural significance of tea. Drawing on his singular experience, Michael Harney masterly explores the full range of teas, revealing how each tea is distinctive, with a taste that derives from a precise combination of cultivation and production techniques, and influenced by the geography as well as its history. These lively profiles of diverse tea varieties—from delicate white tea to aged black puerh tea—include brewing instructions and vivid descriptions of the beverage scent, taste, and appearance; everything you need to become a connoisseur. Tea has long been popular in the United States, but only recently have Americans treated this nuanced beverage with a deeper curiosity, more refined approach, and wider appetite. The Wall Street Journal reports that total U.S. tea sales are nearly four times what they were in 1990, and this growing population of discriminate consumers will celebrate the new vocabulary provided in The Harney Sons Guide to Tea. Unique in scope, candor, and accessibility, The Harney Sons Guide to Tea will quickly become the classic reference and staple in the library of every serious tea drinker.

From Booklist Ever since the Boston Tea Party, Americans have never exhibited the same passion for tea that so many others in the world cultivate. Much of the tea consumed here is iced tea. Harney sets out to change American minds and educate their palates. Writing in language typically reserved for wine, Harney describes the distinctive tastes, colors, and mouthfeel of teas from each of the major groups: white, green, oolong, yellow, and black. He divides the green teas into Chinese and Japanese, and the black into Chinese and "British legacy," a catchall term for teas from

India and other remnants of the British Empire. He also recommends proper brewing temperatures and the appropriate brewing time for each tea variety. Harney's comprehensive analyses of the differences among teas make this a noteworthy book for tea drinkers and a worthwhile reference tool for librarians. --Mark Knoblauch

About the Author Michael Harney has been the tea buyer and blender of Harney Sons for twenty years. He travels to Asia and meets with tea producers from all the major tea countries looking for the season's best teas. He graduated from Cornell University's School of Hotel Administration. He lives with his wife and their three sons in Salisbury, Connecticut.