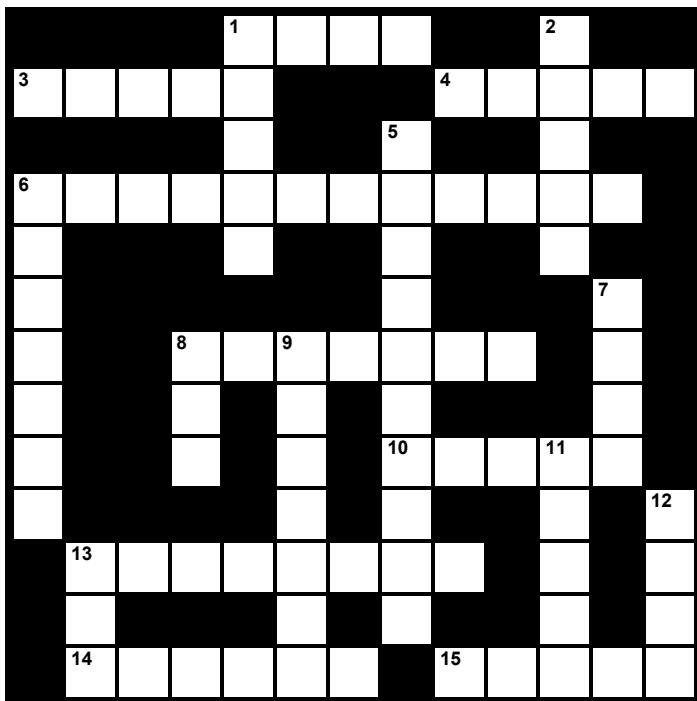


Tea_13x13_2003-12-03
B.B. Huria



Across

1 Large leaf cut tea. (4)

3 Flavour of brewed leaf, consisting of the essential oils of tea. (5)

4 Slightly over-fired tea. (5)

6 This process involves allowing the natural browning enzymes present in tea leaf to oxidize fresh green tea leaves and to impart the darker brown-red color and characteristic aroma. (12)

8 Bright infusion of good quality black tea. (7)

10 Liquor lacking body or thickness. (5)

13 Stimulating chemical compound present in tea. (8)

14 Tea taster's term signifying off odour in tea from the packaging wood. (6)

15 Major black tea producing region in China. (5)

Down

1 Taste of overfired teas. (5)

2 Tea taster's term to describe sheen or lustre present to finished leaf. (5)

5 A mountainous area around the Himalayas of India, well known for crisp astringency tea. (10)

6 Tea produced in Taiwan, typically oolong teas. (7)

7 Lowest grade of tea, but having quick extraction and so is commonly used in teabags. (4)

8 Romanized spelling of Chinese and Japanese character referring to tea. (3)

9 Denotes a very astringent tea. (7)

11 Bitter teas. (5)

12 Indian word for a strong black tea infused with milk, sugar, and spices. (4)

13 A machine-based process which macerates the leaves by pressing through counter-rotating rollers to create a stronger, more coloury tea. (3)