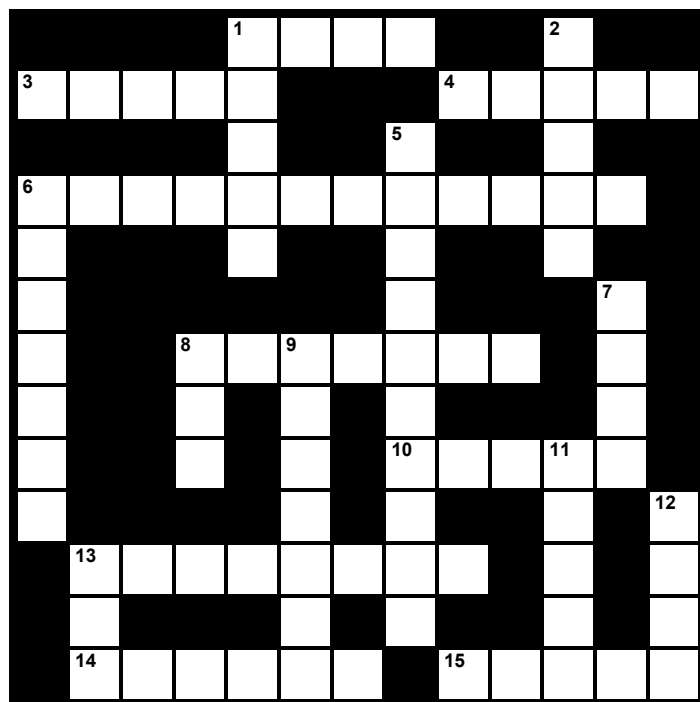


Tea_13x13_2003-12-03

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)