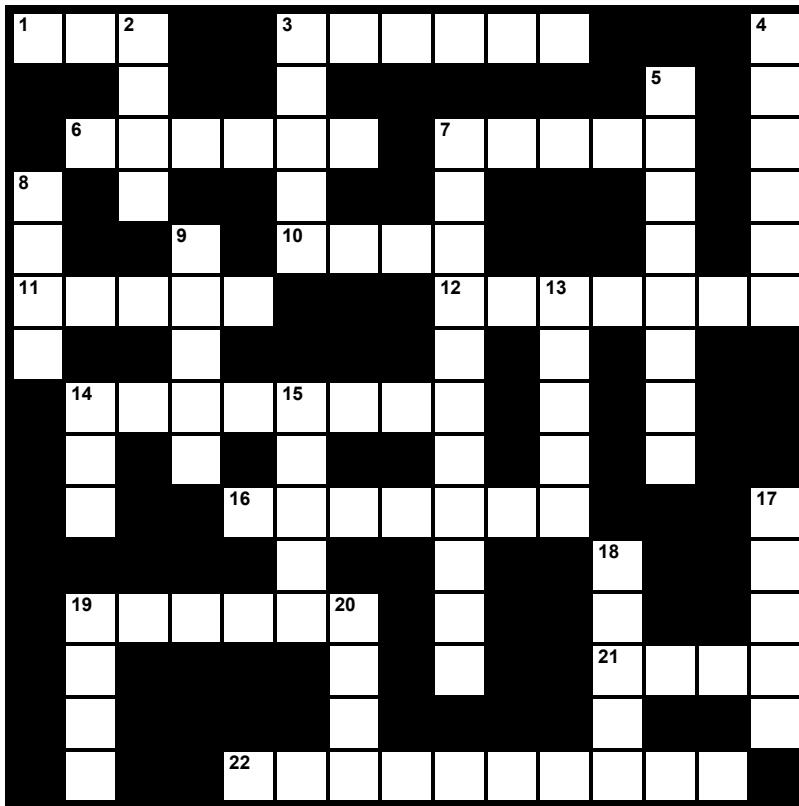


Tea_15x15_2003-12-03

B.B. Huria



Across

- 1 A machine-based process which macerates the leaves by pressing through counter-rotating rollers to create a stronger, more coloury tea. (3)
- 3 Unpleasant acidic bite from improperly withered tea. (6)
- 6 Smaller leaf style. (6)
- 7 Flavour of brewed leaf, consisting of the essential oils of tea. (5)
- 10 Lowest grade of tea, but having quick extraction and so is commonly used in teabags. (4)
- 11 Major tea producing State of India. (5)
- 12 The process of crushing the leaves to initiate

fermentation and impart twist. (7)

- 14 Class of polyphenol present in high concentrations in green tea. (8)
- 16 Denotes a very astringent tea. (7)
- 19 Denotes a bright red brew or light leaf. (6)
- 21 Pungent tea. (4)
- 22 A mountainous area around the Himalayas of India, well known for crisp astringency tea. (10)

Down

- 2 CTC stands for Crush, Tear, XXXX. (4)
- 3 Mixture of teas. (5)
- 4 The process of rapidly heating the leaf to quickly halt fermentation and dry the leaf to its final product. (6)
- 5 Small, grainy particles of leaf sifted out of better grade teas. (8)
- 7 The taste experience when a substance causes the mouth to pucker. (11)
- 8 Indian word for a strong black tea infused with milk, sugar, and spices. (4)
- 9 Slightly over-fired tea. (5)
- 13 Liquor lacking body or thickness. (5)
- 14 Romanized spelling of Chinese and Japanese character referring to tea. (3)
- 15 CTC stands for XXXXX, Tear, Curl. (5)
- 17 Tea taster's term to denote a dull, blackish colour of the infusion. (5)
- 18 Major black tea producing region in China. (5)
- 19 Large leaf cut tea. (4)
- 20 CTC stands for Crush,XXXX, Curl. (4)