



MALABAR TRADING COMPANY

Purveyor of Signature Chai Blends, Premium Teas and Tisanes

Fall 2017

Watching Your Caffeine Intake?

Caffeine Level	Milligrams
Coffee (5 oz. cup)	80
Cola (12 oz. can)	45
Black Tea	40
Flavored Tea	40
Oolong Tea	30
Green Tea	20
White Tea	15
Decaf Tea	5-10
Herbal Tea	0

To eliminate caffeine intake completely, consider switching to herbal tea, because even decaffeinated tea contains a trace (between 5 and 10 milligrams) of caffeine.



How to Order

Select the items you'd like to order and email annaliese@malabartradingco.com or call 831.332.5753. After placing your order, you will receive an invoice from PayPal via email with easy credit card payment instructions. We use USPS Priority Mail for mailing — there are no 'handling' fees other than the actual cost of postage based upon the weight of the package. Orders are shipped upon receipt of payment.

Signature Chai Blends

Chai is a spicy, sweetened tea made with milk that originated in India and has long been enjoyed by travelers throughout the world. Chai is robust and deeply satisfying, and is often as popular with coffee drinkers as those who prefer tea. Chai makes a wonderful afternoon pick-me-up with its soothing fragrance and flavor.

Our signature Malabar chai blends allows you the option of brewing your own concentrate, using your preference of milk or other non-dairy beverage, and sweetening to your liking with honey, sugar, agave or artificial sweetener. Chai served abroad is generally much sweeter than American tastes. We encourage you to experiment and adjust sweetness and brewing times to your personal taste. And, chai is delicious served chilled over ice in the summertime!

Kashmiri Chai (5 oz., \$14.95)

Our winner at the North American Tea Championship 2011 — prepared in the traditional manner with rich milk, Kashmiri Chai is fragrant with a heady blend of aromatic spices featuring cardamom and a rich, malty black mamri tea made especially for chai. This chai is typically served to esteemed guests at weddings or other festive occasions, but we enjoy it for dessert in the evening.

Malabar Chai (5 oz., \$14.95)

Our signature chai blend — rich, malty mamri Assam black tea paired with our ginger-cardamom base spice blend produces a robust cup of chai with deep, rich flavor. This is the traditional chai served in India and Sri Lanka.

“Annaliese Keller has the rare gift of a discerning “nose,” an understanding of food chemistry, and a passion for tea. Her training, her insistence on quality and her innate talents shine through in her truly exceptional line of premium teas. Malabar Trading Company raises the bar for American tea. They should be drunk with joy and reckless abandon!
– Patricia Rain, *Vanilla Queen*
CEO, *The Vanilla Company*
www.vanillaqueen.com



“I’ve been drinking Malabar Trading Company’s tea for over five years and I keep coming back to it. There’s no other tea out there that is as fresh, as unique, and most of all, delicious. The owners take true care in the blending and locating the best teas available.”
– Lina Rennell, CEO
www.linarennell.com

Capetown Chai (5 oz., \$14.95)

Our signature ginger-cardamom base chai spice blend paired with a creamy, vanilla scented South African rooibos produces a relaxing cup of chai with deep, rich flavor without caffeine. Also delicious chilled, over ice.

Spicy Chocolate Chai (5 oz., \$14.95)

Antioxidant-rich raw cacao nibs are blended with our ginger-cardamom chai spice blend and South African rooibos and brews a flavorful, indulgent cup of chai without caffeine.

Tisanes

A tisane (TEE-ZAHN) is an herbal infusion made from a variety of botanicals — dried fruits, dried or fresh flowers, roots, bark, seeds or herbs that are steeped in water. Tisanes are caffeine free and can be enjoyed hot or chilled.

Chocolate Mint Rooibos Tisane (2 oz., \$10)

Luxuriously gratifying, this caffeine free blend of rooibos, apple, peppermint, cacao nibs, and orange peel is the perfect finish to a satisfying meal! Naturally sweet — delicious hot or iced.

Hibiscus Cooler Tisane (3 oz., \$10)

A refreshing, all natural, caffeine free blend of hibiscus, lemon peel, peppermint and natural flavors. Contains no sugar or other sweeteners. Delicious hot or chilled.

Lemon Mint Tisane (2 oz., \$10)

Green rooibos, lemon peel and peppermint create a delicious cup to be enjoyed at any time of the day. Contains no sugar or other sweeteners. Delicious hot or chilled.

Peppermint Tisane (1 oz., \$6)

Dried peppermint leaves brew an exhilarating tisane with a icy-cool and refreshing minty taste. Enjoy peppermint tea sweetened with honey. It is delicious served hot or served chilled, over ice.

Single Estate, Blends, and Scented Black Tea

Avongrove Estate Darjeeling (2 oz., \$10)

With its well-balanced, floral, aromatic flavor and light citrusy astringency, this tea exhibits classic Darjeeling character. Enjoy as an excellent breakfast tea or as a superb afternoon tea that is especially enjoyable with sweets.

Black Dragon Earl Grey (2 oz., \$10)

A soothing, light bodied Formosa oolong scented with oil of bergamot and jasmine flowers makes a delightful afternoon or dessert tea.

Classic Earl Grey (2 oz., \$10)

A traditional favorite, this stunning Earl Grey blend produces a rich and full flavored cup of tea. This tea features a premium Assam tea base that is flavored with natural oil of bergamot.

“I have been drinking Malabar Trading Company teas for more than a decade – and I still can't decide which is my favorite. Sipping on a pitcher of Apricot Green tea is the perfect refreshment for a work day in the garden. A cup of Afternoon Bliss Tisane helps me unwind from the rat race of Monday through Friday. And I can't even get into the holiday mood until I switch over to their special holiday blends about December 1!”

*– Cynthia Jordan, CEO
Corporate On Call, Santa Cruz, CA*



“Malabar Trading Company's chai blends are outstanding. Just the right combination of flavors; spicy and fragrant. I adore the Kashmiri blend, but I'm a goner for the classic. It makes absolutely the best chai ever. And I use the rooibos when I'm craving a cup at night and want something caffeine-free. Fabulous!”

*– Betsy McNair, Chef and
Cookbook Author, Santa Cruz, CA*

Duchess of Earl Grey (2 oz., \$10)

A delightfully floral Earl Grey blend with black Ceylon tea, lavender flowers and a dash of vanilla produces a light bodied cup of tea, perfect for afternoons.

French Breakfast (2 oz., \$10)

Here's a black tea that is the perfect tea for pairing with your morning croissant – blended from extra malty Assam teas with a milk chocolate undertone. Excellent!

Grace O'Malley Irish Breakfast (2 oz., \$10)

A bracing Irish blend of Ceylon and Assam teas, this hearty black tea is bursting with rich flavor and the ideal accompaniment to breakfast. Enjoy plain or with milk.

Inverness Morning Blend (Scottish Breakfast) (2 oz., \$10)

Our Scottish breakfast tea is a dark, robust blend of malty black teas, bursting with rich, full bodied flavor and a hint of oakiness. Enjoy plain or with milk.

Keemun Mao Feng Imperial (1.5 oz., \$10)

A handmade, limited production tea, this outstanding Keemun from the Anhui Province is an excellent example of a winey Keemun and is often referred to as the 'Bordeaux of tea.' This tea creates a characteristically complex yet smooth, sweet cup with sumptuous roasty notes of cocoa, a hint of nutmeg and nuance of classic Keemun smokiness.

Lady Grey (2 oz., \$10)

A grand tea of distinction, Lady Grey is an elegant blend of full leaf Assam black tea, bergamot, sweet orange oil and blue mallow blossoms and brews a rich, full flavored cup of tea, perfect for afternoon tea or as a dessert tea — it's especially nice with chocolate.

Lapsang Souchong Supreme (2 oz., \$10)

A more refined version of Lapsang Souchong than commonly found, this distinctive tea has an assertive, exotic smoky flavor acquired during the drying process over cypress fires and produces a cup with a rich, smooth brisk body.

Leopard Blend (2 oz., \$10)

One of our personal favorites, the tippy, extra long leaves in Leopard Blend steep an unmatched sweet and malty cup, with a smooth finish. Spectacular! Makes a delicious iced tea, too.

Mont Blanc Earl Grey (2 oz., \$10)

A full leaf black Assam is used for the base of this refined Earl Grey. This blend is richly scented with oil of bergamot and vanilla that produces a deliciously heady, full flavored cup of tea. We enjoy this blend for afternoon tea as well as a dessert tea in the evening.

Persian Mint Tea (2 oz., \$10)

Cooling peppermint blends with the muscatel highlights of an autumnal flush Darjeeling to create a cup reminiscent of tea served during the reign of the Ottoman Empire. It is delicious served hot, slightly sweetened with honey and served with spicy foods. It is equally refreshing chilled, over ice, with a fresh sprig of mint and lemon zest.

“While I enjoy all of the Malabar Trading Company chais, the Vanilla Rooibos chai is simply the best chai I have ever tasted. It’s my morning drink of choice, but because it is caffeine-free, I can drink it at any time of the day.”

– K. Fairchilds, Soquel, CA



“I think the Malabar Trading Company’s Vanilla Rooibos Chai is exceptional – fragrant and delectable. It has all the flavor of chai, with none of the caffeine. At Christmastime, I give packages of Vanilla Rooibos Chai to all my friends, and they love it too!”

– Jennifer Grubb, Aptos, CA



“Malabar Trading Company’s Coconut Green Tea is a trip to the islands! After years of searching, this is the only green tea so far that has been able to tempt me away from a lifelong love of coffee!”

– Traci Tompkins, Aptos, CA

Royal Golden Yunnan (2 oz., \$12)

Considered one of the top ten teas of China, this exceptionally crafted artisan tea consists of tender, highest quality leaf buds from the Yunnan varietal that are painstakingly hand-picked, sun-withered and then pile fermented for 40 days. Full flavored, deliciously smooth and malty, with floral overtones and a pleasing abundance of rich peppery flavor.

St. James Morning Blend (English Breakfast) (2 oz., \$10)

This robust, invigorating blend of golden tipped spicy Yunnan and a strong, malty Assam black tea is bursting with rich, round flavor and makes an excellent breakfast tea. Enjoy plain or with milk.

Vintage Earl Grey (2 oz., \$10)

This genteel tea is an ambrosial blend of premium Indian tea, rose petals, lavender, rosemary and natural bergamot oil. It produces a delicate cup of tea with a sweet, floral flavor that is enjoyed by all. An exceptional afternoon tea.

Wellington Afternoon Blend (2 oz., \$10)

Wellington Afternoon Blend is a classic marriage of fine Indian and China black teas that brews a smooth, relaxing, and fragrant cup. Discerning tea drinkers will savor this traditional blend again and again, and is the quintessential tea to serve with an elegant afternoon repast of finger sandwiches, scones, and sweet pastries.

Green and Scented Green Tea

Apricot Sencha (2 oz., \$10)

A delectable Chinese green tea with a delightful apricot flavor brews a cup that is equally delicious hot or chilled. Enjoy multiple infusions.

Genmaicha Supreme (2 oz., \$10)

A traditional Japanese favorite, our Genmaicha combines a superior grade of Japanese Sencha and Bancha and roasted brown rice. It produces a light yellow hued “broth-y” cup with a refreshing taste that is both sweet and nutty.

Kukicha Twig Tea (2 oz., \$12)

Kukicha Twig tea is an exceptionally high quality tea from the Uji region of Japan. It’s produced from aged organic green tea twigs and stems which are roasted. Roasting neutralizes any astringency and most of the caffeine content. Kukicha produces a full bodied cup that has a unique mild nutty flavor and a hint of cinnamon. This soothing tea can be enjoyed any time of day by most people.

Monkey King Jasmine (2 oz., \$10)

A loose leaf tea, this delicate jasmine scented green tea from the Anhui (Yellow Mountain) region of China is well-balanced and brews a sublime cup of tea. Steep carefully with water heated to the correct temperature and do not oversteep for perfect cup of tea.

White Monkey Paw (Bai Hao Zhu) (2 oz., \$12)

A beautifully crafted, hand made tea with tightly curled green and downy white tips from the pristine Wuyi Mountain region in the Fujian Province. It produces a very delicate cup with a noticeably fresh, sweet scent and smooth, velvety flavor.

I have been drinking Traditional Malabar Chai and Afternoon Bliss Tisane for several years. Both are my primary teas depending on the time of day. I enjoy adding fresh ginger to the chai blend for extra kick. Berkeley has a huge variety of tea vendors but the teas from Malabar Trading Company are unique and very satisfying. Malabar Trading Company is always prompt in filling my online orders.
 – Doug Jackson, Berkeley, CA



Brewing Tips

Follow the suggested brewing directions on the back of each package of tea for a place to start in discovering your personal preferences.

Brewing Tea Properly

- Start with cold, filtered or bottled drinking water.

Heat water to the correct temperature for the tea you are brewing (see chart below). Do NOT use boiling water for green or white teas. Boiling water will burn the leaves and will result in a bitter infusion. The cooler water temperature is critical for green and white teas.

- Use 1 rounded teaspoon* of tea leaves per 6 ounces of water.

**Exception: white tea leaves are much less dense and compact than other tea leaves. If you're not weighing the tea, use 2 teaspoons of white tea leaves.*

- Add water to tea leaves and steep tea according to the package directions or the brewing chart below.

Please note –below is a general steeping guideline. The amount of tea plus steeping time determines the resulting tea strength. Experiment infusing different teas at varying strengths and times until you discover what you enjoy best.

TEA	WATER TEMPERATURE	STEEP TIME
White Tea	160 - 170°F	1 - 3 minutes
Green Tea	180°F	2 - 6 minutes
Oolong Tea	190°F	1 - 8 minutes
Black Tea	Boiling	3 - 4 minutes
Herbal (tisanes)	185°F - boiling	4 - 6 minutes

Generally, black teas should be infused only once. Green, white and oolong tea leaves may be infused up to three or four times, or until flavor is exhausted. Increase the infusion times by two to three minutes for each subsequent brewing. Oolongs will exhibit very different characteristics with each infusion, with the second and third cup considered much better than the first!

Use this chart as a beginning guideline. Then, experiment! You may discover that you like to use more tea with shorter brewing times. Keep a tea diary to track of your personal preferences and special characteristics of the teas you enjoy most.

Commonly Asked Questions

Q: How many cups will I get from one ounce of tea?

A: *A pound of tea yields between 200 - 250 cups of tea. Each ounce of black tea will yield between 12.5 and 15 cups of tea. However, 1 ounce of oolong, green or white tea yields approximately 45 cups!*

Q: How much loose tea should I use?

A: *Typically at professional tastings, the optimum tea quantity is 1.5 grams per 5.5 ounce cup of water. However, few have a gram scale at home and must rely on common*



Professional Memberships

Specialty Tea Institute
(STI)

International Association
of Culinary Professionals
(IACP)

Bakers Dozen San Francisco

Monterey Bay Certified
Farmers Markets



household measures, such as a teaspoon. Start with a level teaspoon of loose tea, and then adjust it up or down according to your personal taste. It doesn't take long to find your preferred strength. Keep in mind that brewing black tea longer does not make it 'stronger' but rather results in a bitter, distasteful cup of tea. If you enjoy a robust cup of black tea, add a little more loose tea, but keep the brewing time under 4 minutes to avoid releasing bitter tannins.

Q: What equipment do I need to brew tea?

A: *Your brewing equipment can be as simple as a saucepan and a small mesh strainer. Some people like to use tea pots, and others who drink tea daily may invest in a tea infuser or a cup with a fitted mesh insert.*

Do NOT use 'tea balls' to brew our loose teas. Loose tea leaves infuse best with lots of water circulation. Stir your loose tea into a pot of water or teapot, cover, allow to infuse the proper amount of time and then strain the tea through a strainer into your cup.

Q: Do you teach classes or do tasting events?

A: *We enjoy teaching classes and helping people learn more about tea through tea tasting events. We have found it's best to keep classes small and intimate, no more than 10 people. If you're interested in hosting an event, we'd be glad to organize it for you.*

Q: Where do you sell your teas?

A: *We sell our teas direct through online orders (www.malabartradingco.com or call 831.239.2045 or 831.332.5753). We are also at the Aptos Farmers Market at Cabrillo College on Saturdays, during market hours, 8 AM - 12 PM and at the Monterey Farmers Market at Monterey Peninsula College on Fridays, 10 AM - 2 PM. For directions or more information about the farmers markets, please visit the MBCFM website at www.montereybayfarmers.org.*

About Malabar Trading Company

Established in 1994, Malabar Trading Company is a Monterey Bay based boutique tea company offering a wide selection of premium single estate loose leaf teas, rare teas, award winning blends, signature chai blends, and unique herbal tisanes. Our spices and exquisite teas are sourced from tea gardens and estates renowned for exceptional, handcrafted teas that are grown and cultivated using sustainable farming practices.