

The spirit of the tea beverage is one of peace, comfort and refinement.
-Arthur Gray

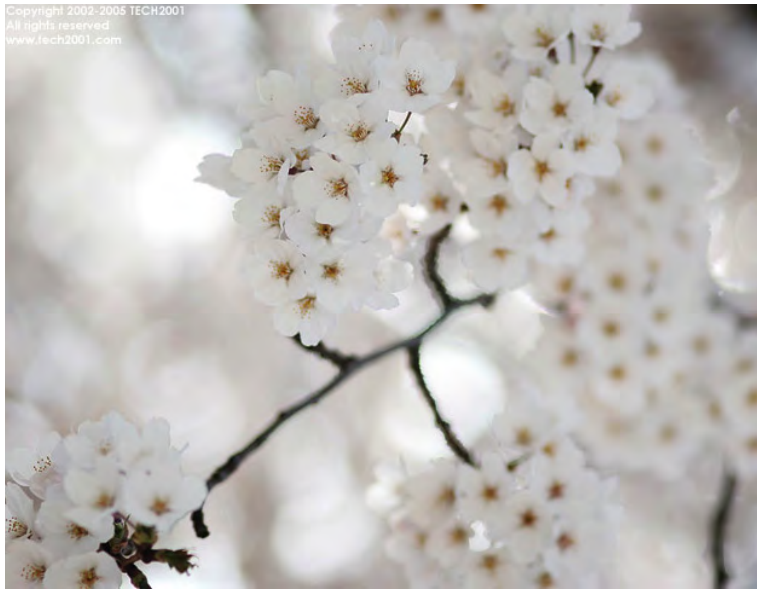
The mere chink of cups and saucers tunes the mind to happy reponse
-George Gissing , The Private Papers of Henry Ryecroft



We live in a fast-paced world, where there is less time to socialize and moments to be forgotten. It is difficult to take time away from our busy lives to really appreciate and enjoy the precious moments that we take for granted. My intension for this project is to emphasize the importance of taking time to take notice of these precious moments. Through my experiences of relaxing with family, I found that having and sharing tea time with one another made me realize the beauty of these moments.



mood board

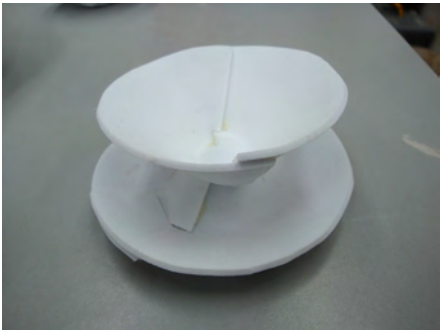


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Early Ideations



Developments



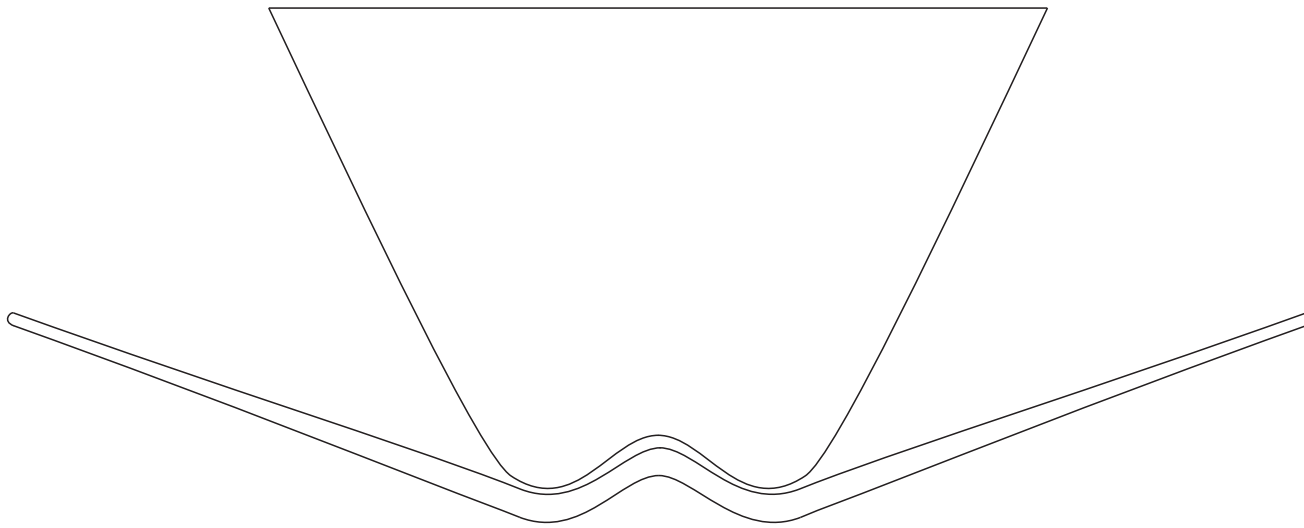
direction 1

form in elegant and simple



direction 2

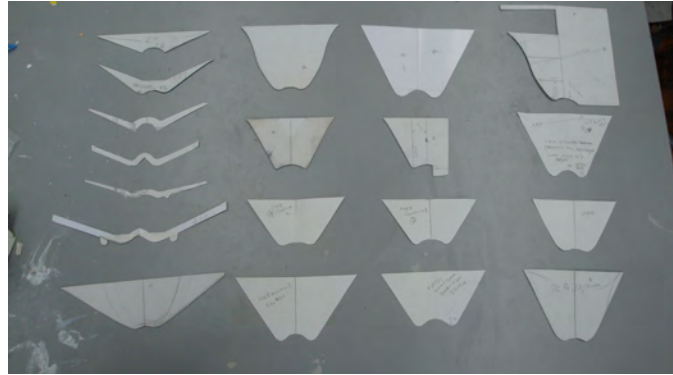
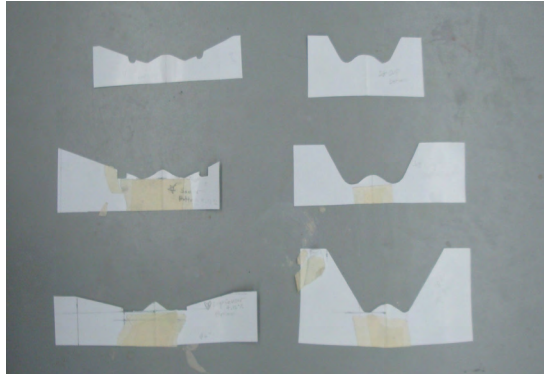
exagerated one side of saucer
and make a space for dessert

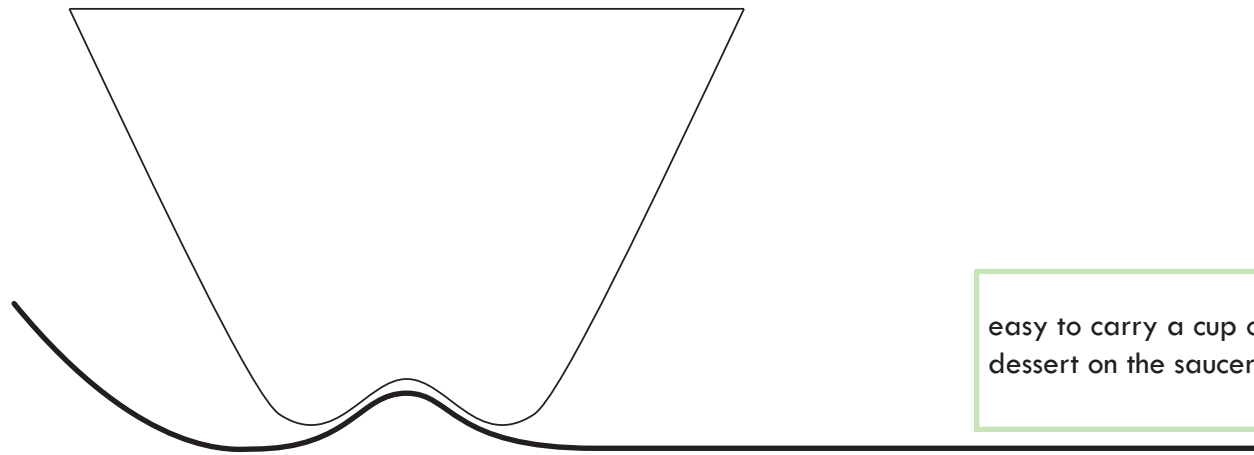


the main idea is nesting a cup
on the saucer.

defining shape

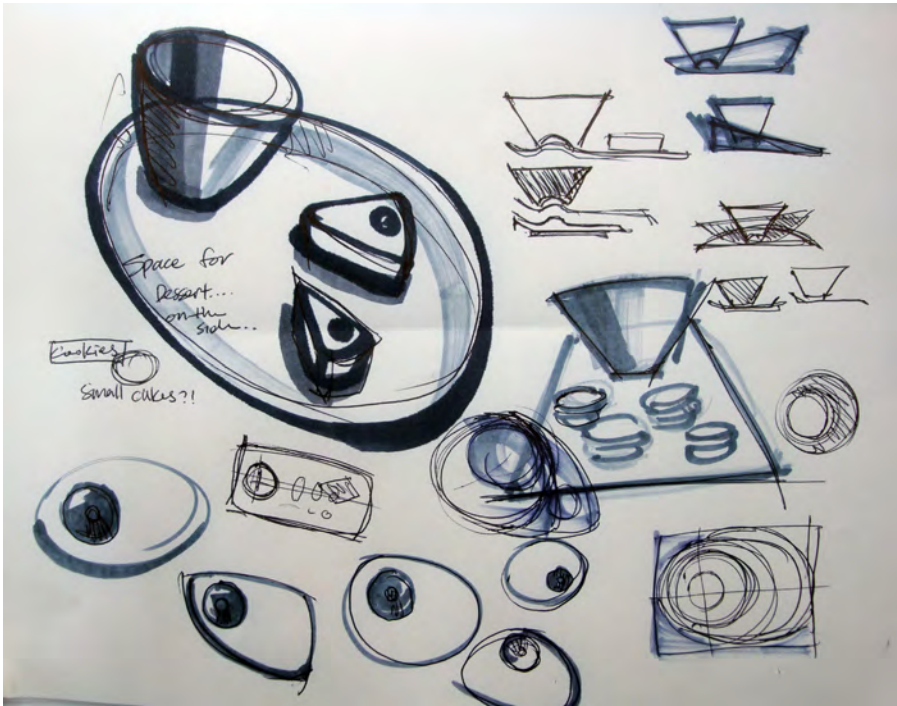
consider the relationship of cup and saucer





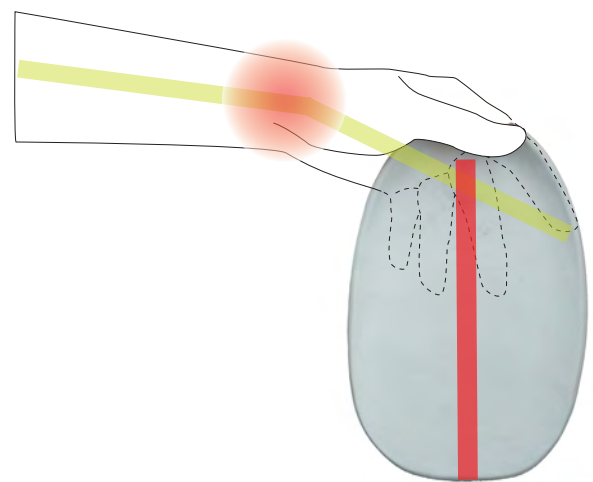
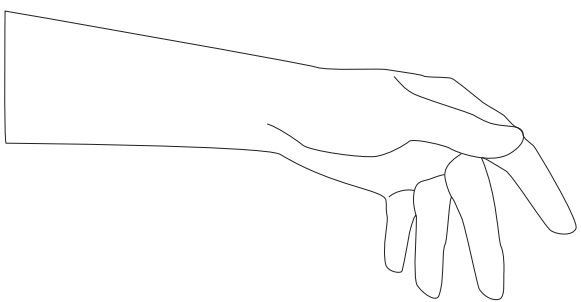
easy to carry a cup of tea and
dessert on the saucer.

saucer plate

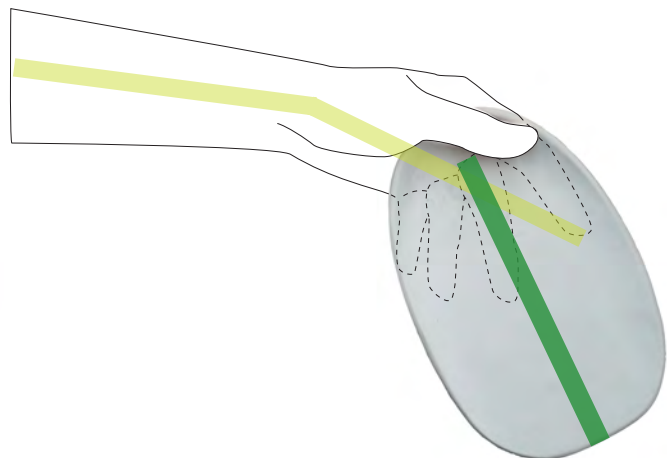


final chosen models

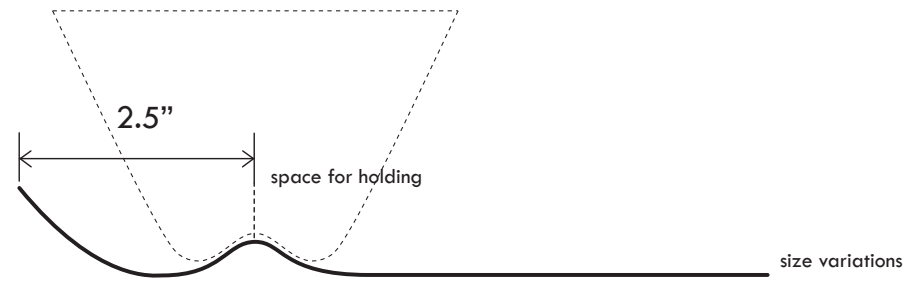
ergonomic test
physical test of weight and direction



require more strenght to hold



adjust hand grip again and suggest right position for less weight



final model making
porcelain



Dilet





Types of tea

Black Tea

Either served with a squeeze of lemon or added milk and a cube of sugar, the cup of black tea is part of daily tea ceremonies that take place worldwide. Black tea is made of heavily oxidized *Camellia sinensis* leaves. When served plain, it contains no calories, carbohydrates, or fats. A cup of black tea contains more caffeine than any other types of tea but less than in any cup of coffee.

White Tea

White tea is rarer and more expensive than the other types of teas. The white tea is made of young *Camellia sinensis* leaves, which go through a long process of steaming or frying, inactivate fermenting and drying. Since the leaves are harvested while the buds are still covered by white hair, it is called white tea. White tea has the most delicate, sweet taste than the other types of tea. Moreover, it contains the smallest amount of caffeine and the largest amount of antioxidant that help prevent cancer.

Green Tea

It has been proven that drinking green tea can lower cholesterol, prevent cancer, increase metabolic rates and be helpful in variety of other conditions and illnesses. It is usually served plain, without sugar or milk. Since some of the green tea variants taste a bit bitter, it should be brewed in lower temperature than the boiling point.

Oolong Tea

The traditional Chinese Tea is the common companion of Chinese foods such as dim sum and chop suey in American Chinese restaurants. The oolong tea, black dragon in Chinese, got its name after its long, dark distinguished leaves that look like wild black dragons when brewed. The unique taste of the oolong tea is achieved by a long process that includes sun drying of the *Camellia sinensis* leaves, light oxidization, cooling and drying processes.



Tea Etiquette

- be careful not to clink your spoon against the cup
- remove spoon before drink tea
- place the spoon on the saucer behind the tea cup and right of the handle
- if seated at a table, do not lift the saucer
- if standing; then lift the saucer with the cup