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 intention 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
Early Ideations

Developments

direction 1
form in elegant and simple

direction 2
exaggerated 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
ergonomic test
physical test of weight and direction

require more strength to hold
adjust hand grip again and suggest right position for less weight

2.5"

space for holding

size variations
final model making
porcelain
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.

**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.

**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.

**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