

Black & Oolong Teas

Assam TGFOP	\$2.25
<i>malty and full-bodied</i>	
Ceylon OP	\$2.25
<i>a clean, flavorful tea</i>	
Singell Darjeeling	\$2.25
<i>a mild, bright, crisp tea</i>	
English Breakfast	\$2.25
<i>a hearty, full-bodied blend</i>	
Hairy Crab Oolong (China)	\$3.00
<i>sweet, light, and fruity</i>	

Flavored Black Teas

Peach Apricot Essence	\$2.25
Cranberry Blood Orange	\$2.25
Ginger Peach	\$2.25
Strawberry Essence	\$2.25
Mango Ceylon	\$2.25
Orange Spice	\$2.25
<i>flavored with orange essence, cinnamon, cloves, and allspice</i>	
Raspberry Essence	\$2.25
Christmas Tea	\$2.25

Green & White Teas

Dancing Leaves	\$2.50
<i>sweet, nutty taste</i>	
Dragonwell	\$2.25
<i>mild and smooth with a hint of sweetness</i>	
The People's Green Tea	\$2.75
<i>smooth, clean flavor</i>	
Sencha	\$2.50
<i>smooth taste, strong grassy aroma</i>	
Silver Needles White	\$2.75
<i>mild and delicate</i>	
Pinhead Gunpowder	\$2.25
<i>full bodied, a bit sweet</i>	
Imperial Green	\$2.25
<i>a good everyday green tea</i>	

Flavored Green Teas

Açai	\$2.25
Green Ginger Peach	\$2.25
Honey Ginseng	\$2.25
Moroccan Blend	\$2.25
<i>peppermint and green tea</i>	
Pomegranate	\$2.25
Republic Green Chai	\$2.25
<i>with ginger, cinnamon, cardamon and almonds</i>	

Scented Teas

Earl Grey	\$2.25
<i>black tea scented with oil of bergamot</i>	
Jasmine	\$2.25
<i>strongly scented, medium green tea</i>	
Jasmine Pearls	\$3.00
<i>light, delicate flavor</i>	
Lapsang Souchong	\$2.25
<i>smoky black tea, full-bodied</i>	
Sun, Moon & Stars	\$2.25
<i>oolong and green tea with jasmine</i>	

Decaffeinated Teas

Decaf Cinnamon Apple Black	\$2.50
Decaf English Breakfast Black	\$2.50
Decaf French Vanilla Black	\$2.50

Herbal Infusions (Tisanes)

Cardamon Cinnamon	\$2.25
Chamomile	\$2.25
Cranberry Orange	\$2.25
Ginseng Peppermint	\$2.25
Hibiscus	\$2.25
<i>blended with sweet blackberry and stevia leaves</i>	
Peppermint	\$2.25

Where does tea come from?

Black, green, and oolong teas all come from one plant – *Camellia sinensis*. Tea is an evergreen shrub indigenous to China, Tibet, and northern India. It now grows in many parts of the world from the equator to about 42°N. Tea is cultivated on farms called tea plantations or tea gardens. A tea bush needs to be at least three years old and three feet tall before it can be harvested. Tea pluckers will take only the top two leaves and the new bud from each branch when they harvest the tea. The older leaves have a much harsher taste and should not be picked. All teas must be processed immediately after picking to prevent the leaves from rotting.

How are green teas produced?

Green tea is produced by first panfiring or steaming the leaves. This exposes the leaves to heat that destroys the enzymes that would otherwise have caused fermentation (oxidation), and the leaves become soft and wilted. They are then rolled into the desired shape and are finally fired to remove excess moisture.

How are black teas processed?

To prepare black tea, workers begin by withering the leaves to make them soft and rolling them to bruise them, breaking cell walls and allowing enzymes within the leaves to have contact with the surrounding air. The enzymes interact with the oxygen in the air in a process called oxidation or fermentation. During oxidation, chemical changes occur in the leaves that give them a darker color and the typical black tea flavor.

A skilled worker in the tea factory will determine when the tea is sufficiently oxidized by its look, feel, and smell. To stop the oxidation, the tea is fired, or heated, either in a mechanical dryer or in baskets or metal pans over a heat source. Firing also dries the leaves and makes them stable and ready for sorting, grading, packing, and shipping.

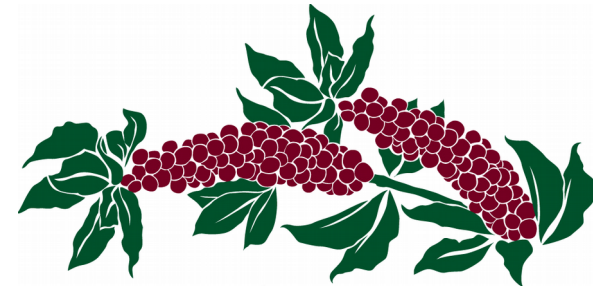
How are oolong teas prepared?

Oolong tea is made by a relatively new process developed in Formosa (Taiwan) in the mid-19th century. The tea is placed in shallow baskets in the sun for a combined withering and oxidation. The baskets are shaken periodically to bruise the edges of the leaves and release enzymes so that the edges of the leaves oxidize more quickly than the centers. The oxidation is stopped by firing, just as in preparing black teas.

What are herbal teas?

Herbal teas are not truly tea. They do not come from the *Camellia sinensis*, but instead come from many other plants. Herbal teas can also be called herbal infusions or tisanes. They can be brewed and enjoyed in the same manner as tea. They can also be blended with tea. While all true teas contain caffeine, most herbal teas do not.

Tea Menu



Wilson's Coffee & Tea

Wilson's has a large selection of loose-leaf teas. We'll brew any of them for you in a 16 oz. French press – it only takes about 5 minutes. Please look inside to see your choices.

Wilson's Coffee & Tea, LLC
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Racine, WI 53405
262-634-6611

Monday-Friday 6:30am – 6:30pm
Saturday 7:00am – 6:00pm
Sunday 10:00am – 4:00pm

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Wilson's accepts cash, checks,
or credit cards.