TYPES OF TEA

WORD SEARCH

WHO MADE THIS?

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ILLUSTRATIONS

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Name: _____ Date: _____

TYPES OF TEA

WORD SEARCH: Find and circle the tea names in the grid. Look for them in all directions including backwards and diagonally.

E	N	G	L	I	S	H	B	R	E	A	K	F	A	S	T	S	Y	P
J	G	D	A	R	J	E	E	L	I	N	G	X	G	A	V	M	W	Z
O	M	K	N	L	I	S	N	J	C	H	I	Y	H	R	E	M	E	I
U	A	E	I	Q	Z	T	J	C	Y	G	O	C	K	N	I	A	K	E
H	S	M	N	C	O	H	R	Z	H	K	I	J	G	J	R	T	E	T
Y	S	K	E	E	M	U	N	X	U	A	T	D	I	L	I	C	A	H
L	A	M	O	L	I	O	W	R	M	N	I	D	D	C	S	H	R	L
A	S	Y	G	P	A	R	O	N	T	N	E	O	A	Q	H	A	L	L
W	I	F	C	U	U	R	E	Q	G	R	G	T	X	D	B	A	G	E
H	L	P	H	U	N	G	R	H	L	I	U	B	A	O	R	S	R	W
I	V	Q	V	G	T	P	U	I	J	P	A	N	J	U	E	K	E	N
T	E	K	Z	S	M	A	O	Z	B	E	N	O	G	A	A	M	Y	O
E	R	F	B	I	N	T	A	W	I	P	Y	L	D	L	K	I	Y	G
P	N	U	Y	G	V	S	G	G	D	U	I	Y	T	J	F	X	U	A
E	E	O	Y	W	E	V	G	M	P	E	N	E	D	L	A	R	T	R
O	E	A	S	H	O	U	M	E	I	R	R	C	Y	V	S	V	A	D
N	D	F	W	O	A	P	G	N	O	H	A	D	C	G	T	Z	S	Y
Y	L	A	P	S	A	N	G	S	O	U	C	H	O	N	G	V	O	V
T	E	J	U	N	S	H	A	N	Y	I	N	Z	H	E	N	M	Z	B

ASSAM
CEYLON
DA HONG PAO
DARJEELING
DRAGONWELL
EARL GREY
ENGLISH BREAKFAST
GENMAICHA
GUNPOWDER
GYOKURO
HOJICHA
IRISH BREAKFAST
JUN SHAN YIN ZHEN
KEEMUN
LAPSANG SOUCHONG
LIU BAO
MATCHA
MENG DING HUANG YA
RIPE PU-ERH
SENCHA
SHOU MEI
SILVER NEEDLE
TIE GUAN YIN
WHITE PEONY



All true teas come from the plant species *Camellia sinensis*. Different processing methods create six main categories of tea. Flavor also varies with the plant variety, growing conditions, and any added ingredients.

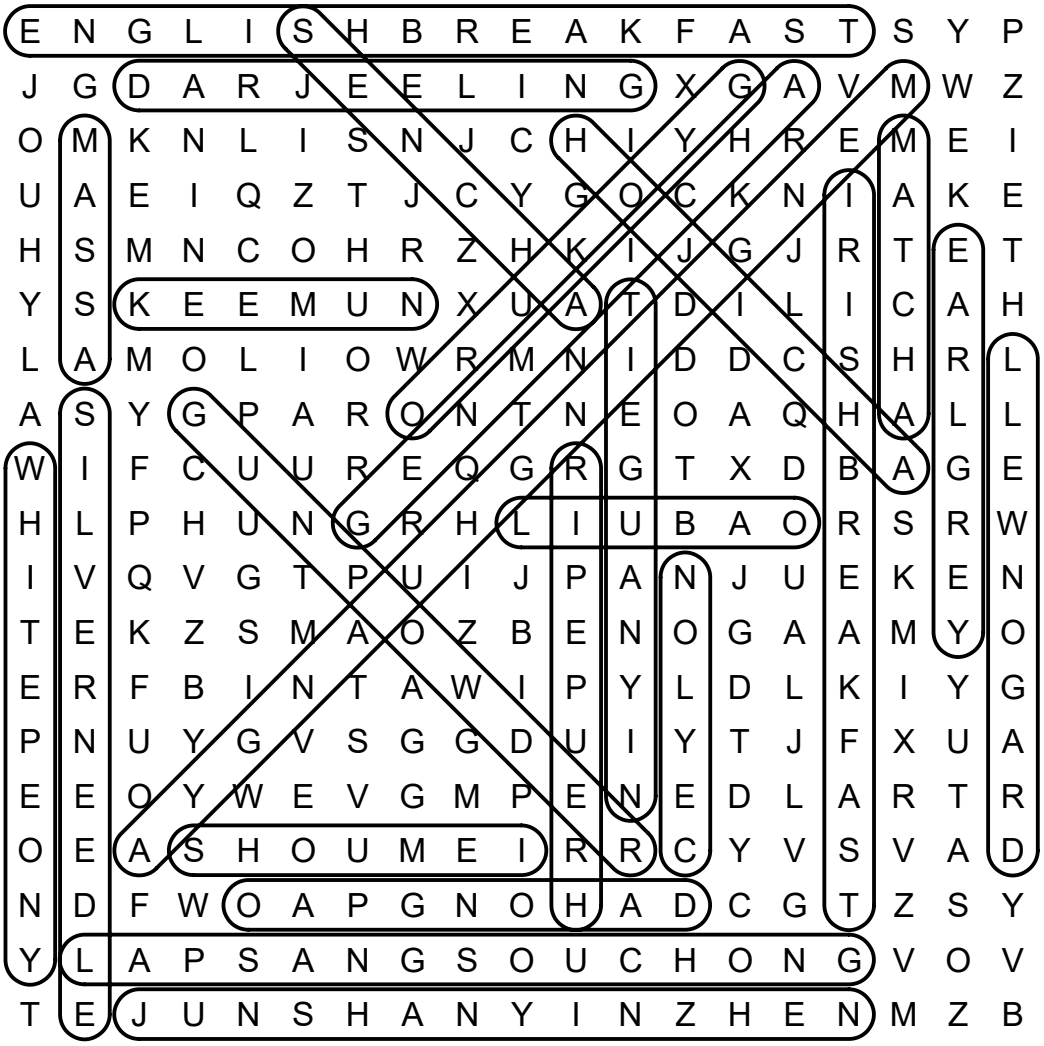
Category	How it is made	Typical resulting character
White	Buds and leaves are withered and dried, with little handling; some natural oxidation occurs.	Often delicate, floral, or honeylike.
Green	Leaves are heated early, usually by steaming or pan-firing, to halt oxidation, then shaped and dried.	Often fresh, grassy, vegetal, or nutty.
Yellow	Heated leaves undergo an additional warm, moist "yellowing" stage before final drying.	Usually mellow, with less grassy sharpness than green tea.
Oolong	Leaves are withered and bruised, partially oxidized, then heated and dried; some are roasted.	Ranges from floral and fruity to rich and toasted.
Black	Leaves are withered, rolled or crushed, extensively oxidized, and dried.	Often fuller-bodied, brisk, malty, or fruity.
Dark	Leaves are heated and rolled, then undergo microbial fermentation, sometimes followed by further aging.	Often earthy, woody, and mellow.

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SOLUTION



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