

GOLDEN TEA TIPS FROM ACROSS AMERICA

“... generously sprinkle baking soda into coffee urns, rub that around, then rinse with white vinegar. While it is impossible to totally remove all the coffee oils, this helps.”

Lisa, from Northern Virginia

“...I did want to include a recipe for tea concentrate that may be helpful for smaller nursing homes. I have used it when I have hosted teas and done tea classes. I use a 30-36 cup percolator that I only use for tea.

Tea Concentrate: Pour 6 cups boiling water over 1 cup of loose tea leaves. Steep and drain. This yields about 5 cups of concentrate. Add 5 cups of concentrate and 25 cups of cold water to percolator. Heat.

If filling teapots, one can use 1 cup of concentrate to 5 cups of hot water. The concentrate should not be refrigerated and can hold at 4 hours at room temperature.

One other point that might be helpful. When I did tea classes or demonstrated teas, I found one that turned coffee drinkers into tea drinkers: Ginger Peach Tea from Republic of Tea. It seems to evoke a positive response from tea and non-tea drinkers alike. I find that it isn't necessary to brew it quite as long as black teas.”

Jan, from Minnesota

“An idea about serving tea to groups that might be easier on everyone: you make a tea concentrate up (up to 2 days ahead) and then keep it in the fridge. Then you use this concentrate to make your pots of tea with hot water out of your urns...much easier than brewing on site.”

Dawn, from Wisconsin