

TEA, AN INTEGRAL PART OF INDIAN CULTURE, IS AN EXCELLENT SOURCE OF INNOVATIVE TOURISM EXPERIENCE AND ENTREPRENEURSHIP

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Objectives-

- Identifying Different Associations of Indian cultures with tea
- Understanding and identifying the Innovative Entrepreneurship opportunities with tea selling
- Exploring niche professions associated with tea

Abstract

People worldwide have been drinking tea for thousands of centuries and for a good reason. The beauty of tea is its nuance and contradictions. This study examines the process by which tea, a plant, and product introduced into the Indian subcontinent in the early 19th century as a colonial cash crop, became indigenized and popularized as chai, often regarded today as India's 'national drink.' India, a country synonymous with its rich tea heritage, stands as the second-largest producer of tea globally. This article delves into the diverse array of Indian tea types and varieties, shedding light on the burgeoning niche of tea tourism within the country. Through an extensive review of literature, we explore the cultural, economic, and ecological facets of India's tea industry and its potential as a cornerstone for sustainable tourism. It has always been one of the favorite drinks in India. They are gathering information about teas that mainly focus on India's origin. This study obtains as much knowledge as that can be discovered the niche professions and career avenues associated with tea and the entrepreneurship opportunities which can also be associated with tea as a small business entity by gathering data on How people prefer their tea How many types of teas are available in the market.

Drinking tea in India has evolved in many ways, with every region making its unique chai variant. The humble chai sellers make hundreds of teacups each day to connect the society. Since ages selling tea is a tool of income generation in India where it can be priced from Rs 10 to 100 per cup. Tea tourism in India, an emerging niche within the global travel industry, offers a unique intersection of cultural immersion, environmental exploration, and economic opportunity. With India being a prominent player in the global tea market, the sustainability of its tea tourism practices is paramount. This article examines the current landscape of sustainable practices in Indian tea tourism, emphasizing the need to balance environmental conservation, economic growth, and social equity

The research is descriptive. The data is collected from a random sampling method and evaluated by frequency analysis. the profession of tea tasting and evaluation in India is at a crossroads of tradition and innovation. With the country's rich tea heritage as the backdrop, the profession offers a fulfilling career path that intertwines sensory expertise, cultural appreciation, and a keen understanding of global market trends. As the tea industry continues to evolve, the role of the tea taster will undoubtedly remain indispensable, with expanding opportunities in quality assurance, product development, education, and tourism.

Literature review

- 1) The image of a mysterious, ossified artistic practice that the expression "tea form" conjures up doesn't do justice to the vibrant and queried tea traditions in contemporary or literal Japan. Likewise, the term "chanoyu" (literally, "hot water for tea") with its close connections to the essential tea seminars that dominate Japanese tea converse moment doesn't adequately represent the great diversity of practices attached to and told by tea consumption. The

chapters in this book examine Japanese tea culture, the set of artistic rules that revolve around tea consumption in Japan. It's by no means a comprehensive volume, and in fact, it focuses mainly on one member of tea culture, the ritualized, performative forms of tea practice that have been popular among elites in Japan since the sixteenth century. The authors essay to avoid perpetuating the direct, casting generality of tea that has come to dominate ultramodern conversations of Japanese culture and instead apply critical styles from a range of academic disciplines to stick tea in a broader hermeneutic environment.

- 2) India is the largest producer and exporter of chopped red tea, and its tea origins are in China. Although India also has wild tea trees, Indians don't skill to grow and drink tea. Until 1780, British and Dutch talents began introducing tea seeds from China to India to grow tea. Today, the foremost famous red tea is produced in Assam, introduced from China in 1835. Chinese experts have traveled to India to guide tea growing and brewing techniques, including assembling small sorts of tea. It wasn't until the invention of the tea cutter that red tea became a worldwide staple drink. The word "tea" in western languages is usually derived from the pronunciation of "tea" in Xiamen, Fujian, a maritime trading port, and therefore the Yue. China gave the planet the name of tea, the knowledge of tea, the cultivation of tea, and consequently the technology of tea making. Thus, directly or indirectly, the tea industry of varied countries is inextricably linked with China's tea technology.
- 3) China isn't only the motherland of tea trees and the primary country to form tea. Thanks to Chinese and foreign trade and cultural exchanges, Chinese tea and tea technology spread to Japan, North Korea, and other places, and subsequently to the earth. Therefore, China's tea technology has been born to the earth tea sedulity and affected the event of the earth tea industry. There are further than 60 countries and regions in the world planting and producing tea, including 22 countries in Asia, 21 countries in Africa, 11 countries in America, three countries in Oceania, and Russia and Portugal are the tea directors in Europe (9). According to the international tea commission statistics, the world's cultivated area was 3.31 million hectares in 2007, and reached 4.72 million hectares in 2016, with an increase of 1.41 million hectares in ten times, an increase of 42.6 over 2007. Among them, the cultivated area of China's tea was 2.96 million hectares in 2016, counting for 62.9 of the elegant area of the world's tea, ranking first in the world. China accounts for ultimate of the growth in the world's tea garden. The world's total tea affair reached 5.05 a million tons in 2016, an increase of 1.649 million tons over a decade ahead. The world's top 10 tea directors in 2016 were China, India, Kenya, Sri Lanka, Turkey, Vietnam, Indonesia, Argentina, Bangladesh, and Japan. China's total tea volume in 2016 was 2.433 million tons, counting for 44.2 percent of the world's total, ranking first in the world. In 2016, the world's tea import value, China's tea import value was 1.485 billion US bones, ranking first in the world, exceeding Kenya and Sri Lanka
- 4) 4) Tea culture is predicated on tea and reflects an explicit spiritual content. It's an essentially harmonious and unified material and spiritual civilization (11). In 805, a Japanese monk named Zicheng returned home from the Guoqing Temple in Tiantai mountain with tea seeds planted in the sluice near Japan. It is the original record of the spread of Chinese tea. Tea culture was introduced to Japan in the 12th century. History, the British who noway planted a piece of tea, used tea imported from China to produce their own unique and world-notorious "English afterlife tea." With the widespread of Chinese tea forms, tea art, and tea knowledge, various countries have formed a variety of tea culture life and jointly erected the Great Wall of world tea culture. The continuous progress of tea technology promotes the constant development of China's tea sedulity, which makes the scale of China's tea sedulity continuously expand. Chinese tea has spread to all corridors of the world and is attached to the tea culture. analogous as serving tea by guests, relaxing with tea, exercising with tea, and the tea form generality of "Qing dynasty, respect, harmony, and beauty." These have a profound impact on tea suckers in various countries, thus promoting the spread and communication of tea culture worldwide.

- 5) Indian tea has nearly lost all global requests because it continues to be traded as a commodity. The important talked about value addition is limited and relatively late. Only the recommendations that have consumers with shallow pockets buy tea as a commodity, and that share is fast depleting. The sedulity needs to be competitive in the product, marketing, logistics, and product forms. Despite being a prominent tea patron, India lacks properly organized product systems in which small tea directors find a respectable place. The sedulity must have access to capital at encyclopedically competitive rates. Grants in any form are undesirable. The Indian tea sedulity must face the request realities, review its business strategies and budge its products. The first step in that direction is a complete restructuring of the tea sedulity, redefining various agencies like the Tea Board and Producers' associations, and developing healthy cooperation with the labour. There are the problems of request access and discriminational treatments through-tariff trade walls analogous as maximum residual limits (MRL) and social clause)
- 6) This study intends to identify and estimate the preference of tea kinds among foreign excursionists in India. The significant aspects that redounded in selecting these tea kinds demarking their significance as a destination magnet are also compactly bandied. A structured check instrument was used to collect 279 inbound foreign excursionists applying position intercept system at Delhi International field (IGI). Analytical Hierarchy Process (AHP) model and ki- forecourt (x2) statistics were used to estimate tea preference amongst the excursionists. An aggregate of 13 tea kinds grounded on their origin and medication styles were linked, which were most preferred by the excursionists, with Darjeeling tea being most favoured and Dooars Terai tea being least favoured. Findings revealed that five have a momentous and significant influence on their inclusive tea preferences amongst the seven socio-demographic variables analyzed. This study also posits tea as a political tool to tore-create India's destination image as a tea tourism destination. It's a new attempt to examine the sightseer's tea preference in India, which stakeholders can use to allure, rewire, and enhance their visits. (
- 7) Tea has its own identity of history, tradition and culture, which impact attracting. Sightseer and strengthen up his or her provocation and pleasure to involve with tea. India introduced tea tourism to attract domestic and. Foreign excursionists to the tea colonies. Chesshyre (2008) has reported that the country has 500-plus tea colonies,numerous of which have accommodation for callers. Callers are taken on a stint of a tea plantthat will allow them to witness the procedure involved in its timber. A tea gallery comprises four groups of structures that display the history and development of tea in China. India has marked certain tea tourism enterprise, for. case,Assam Tea Tourism Festival, which is a packaged stint conception associated. with the jubilee. This conception is associated with tea culture, community practices, and folk dancing rituals. In China, different halls illuminate different aspects of tea and its culture. Hence, India and China sound like piercing conception grounded tea tourism. Taiwan and North America have introduced English style tea houses to attract the sightseer, and these trends demonstrate the transference of tea societies and traditions across the borders and mainland. Sri Lanka has coffers of enforcing tea tourism model which could be targeted both niche requests and discerned request parts fastening original and overseas guests.
- 8) For the tea industry, tourism related to tea encourages both the consumption of tea and the development of relationships with potential customers. Tourism clearly has the potential to enhance the brand image and marketing of tea-producing destinations such as Assam and Ooty in India. In Canada the tea industry has promoted the proper brewing and serving of tea in food service establishments serving tourists, and has extolled the health benefits of tea to a sympathetic public (Tea Council of Canada). In Sri Lanka tourism related to tea has been recognized as a potential strategy for the diversification of tea plantations and the encouragement of sustainable development in tea-producing regions (Tourism Concern, 2001). In India regional governments in tea-producing regions such as Assam are sponsoring tea festivals as both a way of nurturing relationships with potential customers and

encouraging the development of tourism in their areas. These examples demonstrate the rich connections between tea histories, traditions and travel as well the relationship of tea

- 9) Consumers worldwide are increasingly demanding varied flavours and health benefits from tea. Meeting this demand is what German-based Teehaus Shila excels at. Lloyd Phillips spoke to deputy manager Arpan Chatterjee at the International Green Week 2018 in Berlin.)
- 10) Looking at key areas for judging a tea blend The following points are important: – A Tea connoisseur mainly looks for three attributes in tea. Firstly he would look for the appearance. Secondly, the smell perception (aroma/flavour) - without the desired aroma, a consumer would not like a tea. The third and the most important test is its taste and mouthfeel. – Right proportion of the ingredients of the blend and how have they assimilated with each other. 56 – Time of release of the product (blend) in the market taking into consideration the taste and fashion of the targeted consumers. – Determination of apparent specific gravity/density of blend - necessary for the purpose of packing. – In a blend, attention must be given to desirable characteristics like the size and appearance, pungency, briskness, flavor and strength of liquor as well as price of the blend which should be affordable to a customer. – The quality of water of the targeted area is to be taken into consideration as the brightness of the liquor and the infused leaf, taste and aroma are influenced greatly by the quality of water used for brewing. Tea blending today has become a separate industry by itself. The advent of Packet Teas and Tea Bags have made the tea blending industry more competitive and exciting. Tea connoisseurs today have plenty of tea blends to choose from.
- 11) The accounts of tea growing, manufacture and connoisseurship encountered in Taiwanese lifestyle media offer an introduction to one of the island's most iconic agricultural products and instruction in particular ways of thinking about the world. As they recount tasteful encounters with tea in its various manifestations from field to factory to cup, these texts delineate a shared discursive space traversed by tea farmers, tea manufacturers, tea drinkers, writers and readers. In this article, I consider how, in tracing each tea's path through this imagined space, these texts question the relationship between the human and the non-human, and evoke ways of living and feeling that are thought to reconnect humanity with its others. Here, cultivating a taste for tea is conceived as a way of inducting tea drinkers and readers into a way of living by which anxieties born of the industrial food system might be overcome. This way of living is one in which cultivating a form of felt engagement with the taste and materiality of each tea is believed to offer a means of directly apprehending the larger constellation of human and non-human agencies from which both taste and life are thought to emerge.
- 12) This essay examines the process by which tea, a plant and product introduced into the Indian subcontinent in the early 19th century as a colonial cash crop, became indigenized and popularized as *chai*, often regarded today as India's 'national drink'. This process mainly occurred during the 20th century and involved aggressive and innovative marketing by both British and Indian commercial interests, advances in the technology of processing Assam tea, and changes in social space and practice, especially in urban areas.
- 13) Tea consumption per capita in India is almost stagnant at 750 grams per annum. Increased supply from small growers, stagnant exports, etc have made imbalance in the demand /supply equilibrium. There are many research findings clearly evidencing health properties of tea. 50% of youth aged 17-24 years drink less than one cup tea a day. In next ten years 65% of the total population will be below the age of 35.
- 14) The typical scene in Kolkata is of a mobile tea cube (a wain given the shape of a counter), one or two people (s) preparing tea, and a crowd sitting or standing around the cube drinking tea with or without an original variant of biscuit or some of them eating *ghugni*' (a fantastic type of refreshment made from Bengal gram). These tea booths might look insignificant when considered from the perspective of donation to the GDP. Still, they present an indigenously unique business

model and deserve disquisition from experimenters of marketing given the way they do business—tea, also known as a Hindi word, chai is one of India's oldest and traditional potables. Tea can be consumed at any point of the day, as bed tea or autumn aspost-lunch tea, irrespective of the morning. Therefore, running a tea cube or establishing a tea-dealing business is considered a feasible profit- makingventure. Tea ballot business can also conclude as an incipency for first-time business possessors and found people in the industry.

15) an average adult in India consumes about two mugs of tea daily, and it may exceed depending upon the rainfall and their mood. This makes the tea business one of the most prospective businesses. A tea shop business is one of the most straightforward businesses if a person is interested in launching a business, especially in India. It's also profitable that the size of the tea shop can be according to the investment budget of the entrepreneur. Further, tea shops generally have a standard set of consumers who would buy from them regularly if they like it and find it accessible to new guests who may visit infrequently or only for one time. Ergo, formerly a person opens a tea shop and establishes good character for the tea's quality, price, etc. Also, people would regularly buy from that tea shop

.16) Fellow to the Amruttulyas on affordability and air, if not in scale, are kajli- grazing Kathiyawadi chai chains and sticky-milk- boasting Rajasthan's Nagori chai cafes that are still recovering from the epidemic." Pre-pandemic, I would vend tea worth Rs 2000 a day. Now it has reduced to Rs 800 daily," says Ghulam Muhammad of Nagori Super Chai, a bitsy Mira Road tea shop. Sohail Mohammed Shafi of madanpura owns Khwaja Milk Centre, also sells tea at the narrow Lohe Ki Chawl. Proclaims that his tea provides energy to "karkhana" workers and pens that come looking for stories, stories, and a fugitive "naya sawera" at Zubair Azmi's erudite society office hard. travel further south to Fort. You will chance upon a curiosity that is maybe the only South Indian answer to the Amruttulyas. Piloted by sisters Anil and Sunil Shetty, Shetty Sisters Tea was born after their former enterprise offering 30 kinds of potables sizzled out. In 2019, curiosity about the rise of Amruttulya cafes in the neighborhood saw Anil tasting the sticky tea for suggestions." It tasted like regular tea," says Anil Shetty, about the sapience that made him launch the Udipi tea cafe where a white lungi- sheathe Shetty charm creates unfulfilled anticipation." Numerous ask for sludge coffee," says Ani (

17) Amrut-tulya means tea original to the quencher," says Thane- grounded chemical mastermind and digital marketer Ganesh Darekar, who launched the equal buffalo-and-cow-milk-favoring Malhar Amruttulya in 2019 to give fellow members who hail from Pune's Purandar taluka an" affordable franchisee model" at Rs 7 to 8 lakh. "It's a calculative business. A lot depends on volume," says Darekar, whose Majiwada outlet caters to everyone from the lockdown- hit rickshawallah having thankful "22-rupee-lunches" comprising twelve-rupee vada pav and ten-rupee teas to the chai addict who likes to prebook his customary 20 mugs for the day with by paying a lump sum of Rs 200 every morning. Maybe the first tea chain to cross the Expressway was Yewale Amruttulya, a four-time-old brand that began with the end of a rustic proprietor of two buffaloes who possessed a tea shop in 1983. His demise had caused his sons to come up with a tea form in 2017 whose fashionability has inspired numerous other brands in its wake. Utmost of them sprang up in the megacity just before the lockdown and are making up for time lost to the lockdown by rechasing their 1000- mugs-a-day targets and close to Rs 50000-a-month gains

18)Irani tea used to be synonymous with the café culture in Hyderabad, particularly in the old city. The libation and the places that served it became a tradition after introducing settlers from Persia. The timber processing differs between Irani Chai and India's tea styles. Tea leaves are boiled with water in a separate vessel, and milk is likewise cooked in a particular vessel.

19) Lately, Hyderabad was included in UNESCO's culinary heritage list as the Creative City of Gastronomy. Hyderabadis love their diurnal mug, Irani chai, and Osmania biscuit. Hyderabad's oldest Irani hostel, Grand hostel, which started in 1935, is still running strong. Still, utmost people aren't apprehensive of the Iranian roots and how the early possessors of these cafes or cafes migrated from Iran. On this occasion of Beyond Charminar, Mr. Mohammed Farookh Jaleel Rooz, the proprietor of Grand Hotel discusses with Yunus, how Irani chai, Hyderabad biryani, and other lower known Hyderabad delectables have evolved.

20) When tea drinking in India was still veritably incipient, Mahatma Gandhi argued that "tea is an intoxicant and ... has not only nothing to recommend it, but is dangerous." After such a ringing countersign from the father of the nation, it was only natural that ordinary Indians began to belt vast amounts of the stuff. Whether it's cutting chai in an Irani café or first flushing Darjeeling in a demitasse mug, chai is the same experience being consumed. Chai is an evanescent stop in the day's business, a punctuation mark, a time of reflection, refreshment, and respite, and frequently — a time for discussion and conviviality. From "Dove chai" (with the thickness of 1/4 moisturizing cream) to a "Glenlivet tea" (a sticklers delight — a pale golden light tasting pop) and all the combinations in between, it's a show for our public diversity as well.

21) India consumes 15 times further tea than coffee and is the world's largest tea consumer. Tea booths are ubiquitous in India and have become part of the civic geography with several tea themed cafe chains are taking root in metro metropolises. The expression "Chai-Pani" literally means tea and water, is used to offer welcome drinks and grease guests in houses of India. Tea in India isn't served in a setting where the leaves are steeped independently. Rather, the tea leaves are boiled along with additions and boiled again after adding milk and sugar. In Hindi-speaking North India, popular tea beverages are Masala Chai, Kadak Chai and Malai Mar Ke Chai. Total Words: 1643

Our need for tranquilly, warmth, and vigour are evoked by tea, as are the far-off hills that give rise to those feelings. We like tea as a beverage that may bring back memories of more innocent times in the cosiness of our own homes. However, it's a very other experience to step outside of that familiarity and engage more deeply with all of our senses in the lovely tea gardens. This drink has the ability to invigorate you in a manner that a cooled aerated drink cannot, especially when it is well-brewed.

By helping us to understand the history, production, and terror of tea, tea tourism has the potential to totally revolutionize the experience of drinking tea. It appeals to our senses since we can feel the dripping tea leaves and smell the earthy soil where it grows. The best way to experience these breath taking panoramas is by calling a cab. In a nation as diverse as India, there are numerous variations and names for a cup of chai in every neighbourhood. Tea is the most popular drink in the planet and it occupies that position only after water. Its first use is believed to be about 5,000 years back and has remained popular as the most pleasurable and efficacious beverage in the world. Tea drinking has rather been gaining further acceptance now due to its natural health benefiting properties. The heritage drink has withstood the test of time and it may well be the drink of the future. The journey of the beverage through the passage of time has been glorious and fascinating

Tea vending is one of the various sustenance strategies used by the poor households in India to uphold and enlarge their income base during financial crises (Timur and Getz, 2007). India is the largest consumer and second-largest producer of tea across the globe after China (Yang, 2007),

thus, presenting a huge potential for the development of tea tourism. It is a type of niche tourism segment that has an extensive and varied audience but very limited literature reservoir to date (Shar- ples, 2008), especially in the Indian context. This niche tourism market also provides diverse prospects to visit tea manufacturing and processing sites, thus, providing ample opportunities for the tourists to experience the local tea traditions and cultures. (Davidson et al., 2005). Local foods and beverages at the destination are now regarded as an indispensable constituent of tourism (Breakey and Breakey, 2015) and dining is progressively being used as a vital involvement (Henderson, 2009). As per the findings of Quan and Wang (2004), the food and beverage of a place can be utilised as a persuasive tool to boost and mould the destination image and its brand value, though, several scholars agree that it can also be an instigating element for tourist's inclusive trip behaviours (Gupta et al., 2018; McKercher et al., 2004).

Types Of Chai You Must Have

Lal Cha of Assam-

In Assam and utmost of North East India, including Sikkim, you get Lal Cha. It's simply black tea, without any milk but freehandedly added sugar. The color of the tea is sanguine-brown, true to its name Lal Cha. On the roads of Assam, Arunachal, Meghalaya, and Sikkim, this is the tea that kept us going. Within a day or two of drinking it, it becomes an integral part of your road trip in the region. Coming time when you land there, you're seeking Lal Chai. Perhaps they use some particular chai leaves; the decoction itself isn't bitter. Unlike what we find a way in the landmass across India

Fudina Chai of Nathdwara

Now, Nathdwara in Rajasthan is a small passage city revolving around the Haveli of Srinathji. In the lanes leading to the Srinathji tabernacle, you find these Thelas or carts with bunches of fresh mint leaves on them. Mint or Pudina, as it's called in Hindi, has more giant leaves than usual and called Fudina instead of Pudina. You're served tea in small conical kulhads or complexion mugs. One belt and it wakes you up. The sharp flavor of mint hits you, and there's no way any of your senses can be sleeping. I was told that this variety of mint is planted only in this region. Besides this, I haven't seen mint being used so freehandedly in tea anywhere differently. So, when you visit Nathdwara, along with the joyful prasad of the tabernacle, do try this Fudina interpretation.

Gud Gud Chai or Butter Tea of Ladakh

Butter tea is planted in all the hills dominated by Buddhist cloisters. Cloisters are the stylish places to taste this type of tea. Visit the friary in the morning when monks chant while belting the hot tea. It's salty and caloric in taste. It isn't my favorite tea, and I avoid it as far as possible. Still, it would help if you tasted it formerly before deciding you liked it or not. Most hospices in Ladakh, Nepal, Sikkim, Arunachal, and Bhutan serve adulation tea.

Kahwah of Kashmir

Your Kashmir vale trip isn't complete without Kahwah –

the mild tea seasoned with spices and dry fruits. Utmost hospices would serve you a mug of Kahwah as soon as you land there. Belting profiles of Kahwah while sitting in the mild sun looking at the snow-sheathed mountains is the intelligent thing to do in Kashmir. As there's no milk used, you can have as numerous mugs as you want. It's like belting seasoned water that keeps you warm. It's made with walnuts, almonds, and saffron as crucial constituents.

Masala Chai – Anywhere. Popular among types of chai

It is presumably among the most favorite types of chai for anyone. The new-age cafes like to call Truck Walon Ki or Trucker's Chai. Because truck motorists spend the most quantum of time on the road and hence drink riotous quantities of tea, this has to be good. I love masala tea. It comes with a choice of what masala you use. Well, you can use any spices like – black pepper, cardamom, cloves, tulsi leaves, cinnamon, lemongrass, or fennel seeds as you like. We call the Ginger tea or 'Adrak wali chai's most popular and my fave. You can choose your quintet of spices, one, two, or all of them. This milk tea can fill you up. It goes best with Samosa or Pakodas or after any road food. In North and East India, you get it in Kulhads, straight out of the Aluminium kettle that would go back on Chulha. You get it in tiny spectacles in another corridor that we incontinently identify with a tea shop. Outside sodalities and in western India, you get the lowest portion as cutting chai, where one mug is divided among several people.

Irani Chai in Hyderabad

I don't know how numerous Irani people would enjoy this interpretation of chai in their names. But this is the interpretation Hyderabad loves to drink. It's made in Big Degchis or big round pots, allowing it to boil and brew for a long time. This is an honest milky tea with lots of milk. Occasionally I wonder if they use any water to make it. It's delicate, light brown in color, and sweet. Hyderabadis love to brace it with Osmania biscuits. A type biscuit named after the last nawab comes with a pinch of the swab. I like my tea kadak, and this isn't one of them. But your Hyderabad visit isn't complete without IraniChai. In my pupil days, we had a pupil of Iran who used to make his interpretation in the lab teacup. It used to be the dainty black tea I've ever had. He participated in pustule water one day, adding half the tea leaves and double the sugar concerning your regular Indian tea. So let the lovely color crop before you take it off the fire. I prefer to call this Irani Chai.

Kesar Chai in Hyderabad

This particular interpretation of Kesar or Saffron Chai in the lanes of Hyderabad around Charminar. We were at Nayab shop for snacks after a long walk. He offered me this bone when the proprietor saw me not having the Irani interpretation. Now, this is a creation made with tea and an ample quantum of Kesar. Milk is added just before it's served to the client. So, I could tell them to add just a ladle of milk. The tea has a unique flavor, and the stylish part is that you can get the milk position customized. This interpretation is our pro tip for Hyderabad callers.

Cadence Chai in Tamil Nadu

Tamil Nadu is a coffee country where you must savor sludge coffee. You get tea on the roadside booths or machine stops then, but it's made in coffee style. The creation of boiled tea is kept in a brass pot. When you order your cuppa, the product is put in a sword turner with milk. The turner goes up in the air as the blend is poured in the turner on the other hand. Tea changes tumblers many times before it reaches your hands. It feels as if the tea is being measured like the length of fabric.

In jest, we always say – One- cadence tea please instead of one mug of tea

Amrutulya Chai in Pune

Amrutulya means similar to the quencher. Indeed, for tea alkies, tea is coming to beverage only. In the thoroughfares of Peths of Old Pune, you're served tea in the bright shining brass kettle that's strained through cloth instead of an essence strainer. Your visit to Pune isn't complete without tasting this interpretation.

Ice Tea – New Age Cafes

Ice tea is a relatively new interpretation of tea. It is generally served at the new age cafes. I love bomb ice tea. Though it comes in all possible gooey flavors. It can be quite a stimulating drink to have on a hot summer day.

Green/ White/ Black/ Oolong Tea – Types of Chai to explore occasionally

These are generally the lightest possible teas you can have. Just put a teabag in a mug of hot water, allow it to brew smoothly, and your tea is ready. I generally have this interpretation of tea when I'm traveling and staying in hospices that don't serve my kind of tea.

These come in a million flavors, from Apple to Jasmine to Mint. Some flavors like Mango tea are beyond my understanding. So go by your mood and pick the one you like if you wish to experiment.

You get these strange flavors in flea requests in Goa. Also, in analogous sightseer locales like Manali or Dharamshala and away.

Tandoori Chai

This is the rearmost style among savorers. It is made in a Kulhad that's hot enough to capture the flavor of the complexion pot in the drink as the tea bubbles inside it. Taste-wise, I can't make too crucial of a difference. But, it's further of an experience that's different and new.

Nu Cha in Hong Kong

This is a cold tea made with milk. In Hong Kong, this is a perfect mug to pick from any café or any allocating machine. It's thick, sweet, and comes in a big cup. It helps to fill you up quite

a bit. I noway allowed I would like a cold milk tea, a kind of tea interpretation of cold coffee. But in Hong Kong, I loved it.

Teh Tarik in Malaysia and Indonesia

This is the hot milky tea with much head-on top that you get anywhere in Southeast Asia. I survived on it in Malaysia and Indonesia. You also get a colder interpretation of it. But I prefer the hot bone.

Macha Green Tea in Singapore

This is a Japanese tea that's green in color. I had it in Singapore. You need to develop a taste for this. It would help when you travel in East Asia, where it's consumed vastly. Meri Wali Chai This is the mug of tea you make at home. The bone I'm belting as I write this blogpost. The constituents are water, milk, sugar, and tea leaves. But it's your proportion of all these, brewed to attain the perfect taste that lingers on your lingo. This is the one we return to after we've experimented and endured all possible performances in the world.

Ronga saah

Ronga Saah is red in color and is prepared without milk. The Assamese feel to love it so if you're planning a visit to Assam, make sure you don't miss this tea!

Noon chai

The Noon chai has thick cream and a salty taste, a perfect blend of milk, swab, and baking pop. It began in Pakistan and is Pink in color

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