

The Book Of Tea

Belfast, 1914. Two years after the sinking of the Titanic, high society has become obsessed with spiritualism. In their collective grief they are attempting to reach their departed through séances. William Jackson Crawford is a man of science and a sceptic, but one night with everyone sitting around the circle, voices come to him seemingly from beyond the veil, placing doubt in his heart and a seed of obsession in his mind. Could the spirits truly be communicating with him or is this one of Kathleen's parlour tricks gone too far? Based on the true story of William Jackson Crawford and famed medium Kathleen Goligher, and with a cast of characters that includes Arthur Conan Doyle and Harry Houdini, West conjures a haunting tale that will keep you guessing until the end.

With this book, readers can see how and where tea is produced, and the differences between the various types. Equally of interest to both a novice tea-drinker and a devoted one, the book is packed with unusual anecdotes and observations, which will both entertain and inform. Color photos.

The Book of Tea was written by Okakura Kakuzo in the early 20th century. It was first published in 1906, and has since been republished many times. In the book, Kakuzo introduces the term Teatism and how Tea has affected nearly every aspect of Japanese culture, thought, and life. The book is accessible to Western audiences because Kakuzo was taught at a young age to speak English; and spoke it all his life, becoming proficient at communicating his thoughts to the Western Mind. In his book, he discusses such topics as Zen and Taoism, but also the secular aspects of Tea and Japanese life. The book emphasises how Teatism taught the Japanese many things; most importantly, simplicity. Kakuzo argues that this tea-induced simplicity affected art and architecture, and he was a long-time student of the visual arts. He ends the book with a chapter on Tea Masters, and spends some time talking about Sen no Rikyu and his contribution to the Japanese Tea Ceremony. According to Tomonobu Imamichi, Heidegger's concept of Dasein in Sein und Zeit was inspired - although Heidegger remains silent on this - by Okakura Kakuzo's concept of das-in-dem-Welt-sein (to be in the being of the world) expressed in The Book of Tea to describe Zhuangzi's philosophy, which Imamichi's teacher had offered to Heidegger in 1919, after having followed lessons with him the year before. We are delighted to publish this classic book as part of our extensive Classic Library collection. Many of the books in our collection have been out of print for decades, and therefore have not been accessible to the general public. The aim of our publishing program is to facilitate rapid access to this vast reservoir of literature, and our view is that this is a significant literary work, which deserves to be brought back into print after many decades. The contents of the vast majority of titles in the Classic Library have been scanned from the original works. To ensure a high quality product, each title has been meticulously hand curated by our staff. Our philosophy has been guided by a desire to provide the reader with a book that is as close as possible to ownership of the original work. We hope that you will enjoy this wonderful classic work, and that for you it becomes an enriching experience.

Written in English by a Japanese scholar in 1906, ""The Book of Tea"" is an elegant attempt to explain the philosophy of the Japanese Tea Ceremony, with its Taoist and Zen Buddhist roots, to a Western audience in clear and simple terms. One of the most widely-read English works about Japan, it had a profound influence on western understanding of East Asian tradition.

The perfect gift for any bookworm in your life, The Book Lover's Cup of Tea includes an innovative book-shaped tea infuser (titled A Tale of Two Ci-Teas) that offers two ways to brew: Dunk the entire book into your cup, or let the cover rest on the rim of your tea cup and hang the tea-filled pages into your hot water to steep. The kit also includes a 32-page book with tips for making the perfect cup of tea; suggestions for tea and book pairings (fancy a cup of Dorian Earl Gray?); and scrumptious recipes for tea sandwiches, cakes, and cookies, perfect for a book club gathering or a long, lazy day of reading.

A look at Britain's storied history with the beloved beverage, including slavery, war, drug smuggling, fortune telling, and the economy's globalisation. A Dark History of Tea looks at our long relationship with this most revered of hot beverages. Renowned food historian Seren Charrington-Hollins digs into the history of one of the world's oldest beverages, tracing tea's significance on the tables of the high and mighty as well as providing relief for workers who had to contend with the ardours of manual labour. This humble herbal infusion has been used in burial rituals, as a dowry payment for aristocrats; it has fuelled wars and spelled fortunes as it built empires and sipped itself into being an integral part of the cultural fabric of British life. This book delves into the less tasteful history of a drink now considered quintessentially British. It tells the story of how, carried on the backs of the cruelty of slavery and illicit opium smuggling, it flowed into the cups of British society as an enchanting beverage. Chart the exportation of spices, silks and other goods like opium in exchange for tea, and explain how the array of good fortunes—a huge demand in Britain, a marriage with sugar, naval trade and the existence of the huge trading firms—all spurred the first impulses of modern capitalism and floated countries. The story of tea takes the reader on a fascinating journey from myth, fable and folklore to murky stories of swindling, adulteration, greed, waging of wars, boosting of trade in hard drugs and slavery and the great, albeit dark engines that drove the globalisation of the world economy. All of this is spattered with interesting facts about tea etiquette, tradition and illicit liaisons making it an enjoyable rollercoaster of dark discoveries that will cast away any thoughts of tea as something that merely accompanies breaks, sit downs and biscuits. Praise for A Dark History of Tea “The author gathers many of the dangerous and morbid events throughout tea history and compiles them into one well-researched book. An entertaining read for anyone looking for interesting tea history.” —Sara Shacket, Tea Happiness

This is your guide to all things tea! From the estates where tea grows to tips for tasting like a pro; from unbreakable rules for brewing the perfect cup to delicious recipes to accompany your cup, this appealing volume is packed with illustrations and fun infographics. Created by the cocreators of the teapigs brand, it celebrates tea culture and customs around the world.

Although tea had been known and consumed in China and Japan for centuries, it was only in the seventeenth century that Londoners first began drinking it. Over the next two hundred years, its stimulating properties seduced all of British society, as tea found its way into cottages and castles alike. One of the first truly global commodities and now the world's most popular drink, tea has also, today, come to epitomize British culture and identity. This impressively detailed book offers a rich cultural history of tea, from its ancient origins in China to its spread around the world. The authors recount tea's arrival in London and follow its increasing salability and import via the East India Company throughout the eighteenth century, inaugurating the first regular exchange—both commercial and cultural—between China and Britain. They look at European scientists' struggles to understand tea's history and medicinal properties, and they recount the ways its delicate flavor and exotic preparation have enchanted poets and artists. Exploring everything from its everyday use in social settings to the political and economic controversies it has stirred—such as the Boston Tea Party and the First Opium War—they offer a multilayered look at what was ultimately an imperial industry, a collusion—and often clash—between the world's greatest powers over control of a simple beverage that has become an enduring pastime.

Revised edition of the best-seller, with a new chapter and new recipes on Tea Parties for Children - the authoritative guide to the etiquette of taking tea for business or pleasure.

Afternoon tea is an English ritual, a social as well as culinary affair. A Little Book of English Teas presents an exquisite array of afternoon tea fare, from dainty sandwiches and "biscuits" to heartier muffins and cakes. Traditional English recipes are given for such delights as Egg and Watercress Sandwiches, Lancashire Cheese Scones, Florentines, Maids of Honor, Crumpets, and many other favorites. Each recipe is accompanied by a delightful full-color illustration.

The Way of Tea draws upon the wisdom of ancient writings to explain how modern tea lovers can bring peace and serenity to their time with a steaming mug of their favorite beverage—and how to carry that serenity with them throughout the day. Looking at all aspects of tea and the tea ceremony from a spiritual perspective, The Way of Tea shows readers how in the modern world the way of tea does not need to be some somber religious ceremony, but can instead be a path for anyone to experience and share inner peace, relax the ego, and be free and open—an excellent recipe for a life well lived. Chapters include: The Tao of Tea The Veins of the Leaf Calm Joy Completion The Tea Space Living Reflections on the Way of Tea

Examines the benefits of tea and its components, ranging from the anti-microbial to the anti-oxidant. Components such as catechins, theaflavins, polysaccharides, and others have been isolated and may have putative protective effects and modulate the biochemistry of a variety of cell types. 128 chapters explore improvements in the cardiovascular system, the brain, and other organs, and looks at possible applications in other disease areas --

Where does tea come from? With DK's The Tea Book, learn where in the world tea is cultivated and how to drink each variety at its best, with steeping notes and step-by-step recipes. Visit tea plantations from India to Kenya, recreate a Japanese tea ceremony, discover the benefits of green tea, or learn how to make the increasingly popular Chai tea. Exploring the spectrum of herbal, plant, and fruit infusions, as well as tea leaves, this is a comprehensive guide for all tea lovers.

There is no farmers and others. If you eat or wear clothes, the decisions you make influence farming. 'Eaters will be the ultimate arbiter of where and how food is grown and how the land is cared for ... We all have a stake in the future of food and farming. I am going to show you why.' Farming sits at the intersection of the world's biggest challenges around climate change, soil, water, energy, natural disasters and zoonotic diseases. Yet Australia has no national food policy. No national agriculture strategy. Our water policy is close to the Hunger Games. People with means can shop at farmers' markets and order brunch, by the provenance of their eggs, bacon, butter, tomatoes and greens. But do they really understand the trade-offs required to grow it? In this book Gabrielle Chan examines the past, present and future of farming with her characteristically forensic eye. She lays out how our nation, its leaders, farmers and eaters can usher in new ways for us to work and live on our unique and precious land. We must forge a new social contract if we are to grow healthy food on a thriving landscape, while mitigating climate and biodiversity loss. This important book will change your thinking about food, farming and how you eat.

Now cooks everywhere can master the time-honored tradition of afternoon tea. Over 100 delicious, illustrated recipes teach the art of preparing traditional tea cakes and sandwiches and offer contemporary alternatives. Mackley tells how to brew the perfect cup of tea, covers the myriad of teas available, and presents menu suggestions. Color photographs.

Apart from water, tea is more widely consumed than any other food or drink. Tens of billions of cups are drunk every day. How and why has tea conquered the world? Tea was the first global product. It altered life-styles, religions, etiquette and aesthetics. It raised nations and shattered empires. Economies were changed out of all recognition. Diseases were thwarted by the magical drink and cities founded on it. The industrial revolution was fuelled by tea, sealing the fate of the modern world. Green Gold is a remarkable detective story of how an East Himalayan camellia bush became the world's favourite drink. Discover how the tea plant came to be transplanted onto every continent and relive the stories of the men and women whose lives were transformed out of all recognition through contact with the deceptively innocuous green leaf.

Drink Tea to Tell Cancer 'Hit the Road' Become a tea lover with a purpose and help your body defend itself against cancer. Learn to embrace tea in all its varieties— green, white, black, pu-erh, herbal and more—as both a mental and physical experience to protect your health. Discover the history, growing information and health implications of each variety, as well as uniquely delicious methods to boost your intake with serving suggestions, food pairings and recipes that highlight the benefits of tea. After her own battle with cancer, Maria Uspenski extensively researched tea and discovered hundreds of studies that showed how powerful a five-cup-a-day (1.2 L) steeping habit could be. Tea is the most studied anti-cancer plant, with over 5,000 medical studies published on its health benefits over the past 10 years. By breaking down how tea works with your body's defenses against cancer in a lighthearted tone, Maria's serious research is approachable and relatable for anyone who is battling the disease or for family and friends of those fighting cancer. Start harnessing the wellness-promoting properties of tea and see your life change with an easy-to-follow three-week plan that gets tea polyphenols streaming

through your system 24/7.

The astonishing, uplifting story of a real-life Indiana Jones and his humanitarian campaign to use education to combat terrorism in the Taliban's backyard Anyone who despairs of the individual's power to change lives has to read the story of Greg Mortenson, a homeless mountaineer who, following a 1993 climb of Pakistan's treacherous K2, was inspired by a chance encounter with impoverished mountain villagers and promised to build them a school. Over the next decade he built fifty-five schools—especially for girls—that offer a balanced education in one of the most isolated and dangerous regions on earth. As it chronicles Mortenson's quest, which has brought him into conflict with both enraged Islamists and uncomprehending Americans, *Three Cups of Tea* combines adventure with a celebration of the humanitarian spirit.

A dramatic historical narrative of the man who stole the secret of tea from China In 1848, the British East India Company, having lost its monopoly on the tea trade, engaged Robert Fortune, a Scottish gardener, botanist, and plant hunter, to make a clandestine trip into the interior of China—territory forbidden to foreigners—to steal the closely guarded secrets of tea horticulture and manufacturing. For *All the Tea in China* is the remarkable account of Fortune's journeys into China—a thrilling narrative that combines history, geography, botany, natural science, and old-fashioned adventure. Disguised in Mandarin robes, Fortune ventured deep into the country, confronting pirates, hostile climate, and his own untrustworthy men as he made his way to the epicenter of tea production, the remote Wu Yi Shan hills. One of the most daring acts of corporate espionage in history, Fortune's pursuit of China's ancient secret makes for a classic nineteenth-century adventure tale, one in which the fate of empires hinges on the feats of one extraordinary man.

In this enchanting debut YA fantasy, a young tea-maker travels to the capital city to take part in a cutthroat magical competition that could be the key to saving her sister's life.

Macau: the bulbous nose of China, a peninsula and two islands strung together like a three-bead necklace. It was time to find a life for myself. To make something out of nothing. The end of hope and the beginning of it too. After moving with her husband to the tiny, bustling island of Macau, Grace Miller finds herself a stranger in a foreign land—a lone redhead towering above the crowd on the busy Chinese streets. As she is forced to confront the devastating news of her infertility, Grace's marriage is fraying and her dreams of family have been shattered. She resolves to do something bold, something her impetuous mother would do, and she turns to what she loves: baking and the pleasure of afternoon tea. Grace opens a café where she serves tea, coffee, and macarons—the delectable, delicate French cookies colored like precious stones—to the women of Macau. There, among fellow expatriates and locals alike, Grace carves out a new definition of home and family. But when her marriage reaches a crisis, secrets Grace thought she had buried long ago rise to the surface. Grace realizes it's now or never to lay old ghosts to rest and to begin to trust herself. With each mug of coffee brewed, each cup of tea steeped and macaron baked, Grace comes to learn that strength can be gleaned from the unlikeliest of places. A delicious, melt-in-your-mouth novel featuring the sweet pleasures of French pastries and the exotic scents and sights of China, *The Color of Tea* is a scrumptious story of love, friendship and renewal.

The Book of Coffee and Tea is a passionate guide to selecting, tasting, preparing, and serving the beverages caffeine connoisseurs can't live without. Written by acknowledged experts in the coffee-roasting and tea-importing business, this book will tell you everything you ever wanted to know about that beloved cup of joe (or orange pekoe), including how to: distinguish between Kona, Jamaican, Mocha, Java, and the other varieties of coffee; choose the method of brewing that's best for you; make the perfect cup of coffee at the ideal temperature, no matter which method you choose; recognize ginseng, oolong, Earl Grey Ceylon, and the myriad other types of tea; blend and prepare your own herbal teas at home; recognize quality and freshness; find the best coffee, tea, equipment, and accessories, using the completely updated mail order section. Rich with the lore, steeped in tradition, and brimming with expert information, this is the only book coffee and tea lovers will ever need.

The Book of Tea describes all aspects of the Japanese tea ceremony and explains how its rituals blend seamlessly with traditional Japanese life. Part of the Macmillan Collector's Library; a series of stunning, clothbound, pocket-sized classics. These beautiful books make perfect gifts or a treat for any book lover. This edition has an afterword by Anna Sherman and delightful illustrations by Sayuri Romei. This short book, written in English by a Japanese scholar and artist, was first published in 1906 at a time when Japan was opening up to Western culture. In response to that, Okakura Kakuzo set out to explain the beauty and simplicity of Japanese daily life which was greatly inspired by teaism. He describes in detail the different aspects of the tea ceremony, how it was founded, the role of the tea masters, the architecture of the tea-room and the stages of making and serving the tea. He then goes on to explain the connection between Taoism and Zennism with tea and he also writes chapters on art appreciation and the art of flower arranging.

An introduction to the world's teas and their healing qualities! A relaxing cup of tea is a soothing way to improve your health, lighten your mood, increase your metabolism, or boost your energy. Tea has so many health benefits, from preventing cardiovascular disease to burning calories, it's no wonder so many people are choosing this classic beverage over coffee and carbonated soft drinks. If you'd like to experience the benefits and healing properties of drinking tea, here's all you need to know about: The many different types of tea, including green, black, white, oolong, and pu'erh teas. Herbal teas, kombucha, and other infusions. The use of tea as medicine throughout history. Buying and brewing the most healthful teas. Developing your own de-stressing tea traditions. Using tea in cooking and creating natural beauty products. With essential advice on brewing the perfect cup and storing your tea, *The Everything Healthy Tea Book* will be your go-to reference for all things tea!

Tea is a beverage with roots all over the globe, from English tearooms to the mountains of Tibet. This exquisitely illustrated volume leads readers on an investigation of the many faces of tea: a mythic plant, a ceremony, the cause of wars (remember the Boston Tea Party), and ultimately one of the world's favorite beverages. *The Book of Tea* provides a comprehensive history and background of the beloved ritual

of tea, providing photographed accounts of tea farming, tea barons and, teatime, and capturing the various tastes and nuances of teas from around the world. This book, based on the original Flammarion title *The Book of Tea*, is now edited and brought up to date. This book acts as both a guide to the appreciation of tea and a travel guide to the regions responsible for the production of tea, including Asia, the Middle East, and parts of Africa. Anyone who loves tea will be delighted by the chance to delve into the magnificent photography and descriptive writing of *The Book of Tea*.

Each day when the Queen wakes up, three maids dress her, two more style her hair, and her butler James makes her tea. But when she grows dissatisfied with her brew, the Queen and James set out in search of the perfect cup. With each stop on their hot-air balloon journey, the Queen encounters new friends who expand her horizons—in the kitchen and beyond.

From tea guru Sebastian Beckwith and New York Times bestsellers Caroline Paul and Wendy MacNaughton comes the essential guide to exploring and enjoying the vast world of tea. Tea, the most popular beverage in the world after water, has brought nations to war, defined cultures, bankrupted coffers, and toppled kings. And yet in many ways this fragrantly comforting and storied brew remains elusive, even to its devotees. As down-to-earth yet stylishly refined as the drink itself, *A Little Tea Book* submerges readers into tea, exploring its varieties, subtleties, and pleasures right down to the process of selecting and brewing the perfect cup. From orange pekoe to pu-erh, tea expert Sebastian Beckwith provides surprising tips, fun facts, and flavorful recipes to launch dabblers and connoisseurs alike on a journey of taste and appreciation. Along with writer and fellow tea-enthusiast Caroline Paul, Beckwith walks us through the cultural and political history of the elixir that has touched every corner of the world. Featuring charming, colorful charts, graphs, and illustrations by bestselling illustrator Wendy MacNaughton and Beckwith's sumptuous photographs, *A Little Tea Book* is a friendly, handsome, and illuminating primer with a dash of sass and sophistication. Cheers!

Reflections from the world-renowned Japanese scholar Okakura Kakuzo's classic *The Book of Tea* filter through the beautiful pages of this adult coloring book, bringing a love of tea, art, life, and nature together as one. "Those who cannot feel the littleness of great things in themselves are apt to overlook the greatness of little things in others." —from *The Book of Tea* by Okakura Kakuzo In the Japanese tea ceremony, the act of making and drinking a bowl of tea is an act of respect, gratitude, and interconnectedness. It's about emptying your mind of cares as you enjoy one of life's simplest pleasures. Now, *Meditations on Tea* presents an adult coloring experience as soothing as a hot cup of your favorite tea blend. All aspects of Japanese art and culture are connected in some way with tea, and now these traditions can be explored and enjoyed in a beautiful new coloring book for adults. *Meditations on Tea* includes over 90 traditional Japanese images celebrating life and giving it meaning. There are designs to suit every mood—from woodblock prints depicting Japanese life and myth to more thoughtful moods, to doodles with color for creative relaxation—all waiting for the artistic touch of your pencils or fine markers. Enjoy letting your creativity take the lead with this mix of images and wisdom from Japanese prints and books in 92 relaxing adult coloring pages.

Includes a survey of the history and lore of green tea and suggestions on buying, storing, and brewing it

An updated edition of the "World's Best Tea Book" acclaimed by the 2014 World Tea Awards. This widely praised bestseller has been updated to incorporate the changing tastes of tea drinkers, developments in production, the impact of climate change, and an expanded and more highly developed tea market. This third edition improves *Tea* with this revised and extended content plus new photographs. *TeaTime Magazine* called *Tea* "the reference work we've been waiting for", noting its value to students. *Library Journal* praised *Tea* as a "definitive guide to tea (that) will appeal to die-hard tea enthusiasts." *Tea House Times* found *Tea* "impressive, well researched, and complete." *Tea* takes readers on an escorted tour of the world's tea-growing countries -- China, Japan, Taiwan, India, Sri Lanka, Nepal, Vietnam and East Africa -- where they will discover how, like a fine wine, it is "terroir" (soil and climate) that gives a tea its unique characteristics. The authors own the popular *Camellia Sinensis Tea House* in Montreal which imports teas directly from producers in these countries. Each author focuses on specific tea regions where they travel every year to work with growers and producers, discover new teas and keep abreast of developments that might, for example, remove a tea from the tea house's menu. The book covers black, green, white, yellow, oolong, pu'er, perfumed, aromatic and smoked teas and includes: An overview of the history of tea Tea families, varieties, cultivars and grades How tea is grown, harvested and processed The tea trade worldwide Profile interviews with tea industry personalities. Special features that loyal tea drinkers will especially enjoy are: Local tastes and methods of preparing tea (e.g. macha) Tasting notes and infusion accessories Teapot recommendations Caffeine, antioxidant and biochemical properties of 35 teas 15 gourmet recipes using tea A directory of 42 select teas.

Winner of Fortnum & Mason Food and Drink Awards Drink Book Award 2019 Shortlisted for the André Simon Drinks Book of the Year Award 'Masterfully written, beautifully photographed' Nigel Slater This journey to the world's finest teas, captured in extraordinary photography, brings alive the aroma, taste and texture of this drink in all its many nuances, and will give connoisseurs and casual readers alike a much deeper understanding of how great tea is created. Includes sections on botany, cultivation, processing methods and the impact tea has had, and continues to have, on culture. *The Life of Tea* also follows Michael and Timothy's travels in China, Japan, India and Sri Lanka, featuring the producers of some of the world's finest teas and the characteristics that make these teas so sought after. This book is the ultimate guide for tea enthusiasts, following the journey from plantation to pot.

Tea is hot and getting hotter. In the *New Tea Book*, no leaf is left unturned. Discover the wide variety of teas that are available and their myriad health benefits, as well as over 50 recipes for cooking with tea: beverages, savories, and delectable sweets. This strikingly photographed volume takes readers on a visual journey exploring the riches of black, green, oolong, and herbal teas, from the fragrant, full-bodied Assam to the spirited and spicy Yunnan. An exciting addition is the completely new Personal Spa section, introducing a host of aromatherapy touches for the home with recipes for tea bath sachets, eye pillows, beauty soaps, and potpourris. Finally, a list of resources gives information on where to find interesting tea blends and equipment, not to mention author Sara Perry's favorite international teahouses. Here's just the right cup o' tea.

As the world's most popular beverage, tea has fascinated us, awakened us, motivated us, and calmed us for well over two thousand years. *A History of Tea* tells the compelling story of the rise of tea in Asia and its eventual spread to the West and beyond. From the Chinese tea houses of the ancient Tang Dynasty (618-907) to the Japanese tea ceremonies developed by Zen Buddhist monks, and the current social issues faced by tea growers in India and Sri Lanka—this fascinating book explores the complex history of this universal drink. This in-depth look illuminates the industries and traditions that have developed as tea spread throughout the world and it explains how tea is transformed into the many varieties that people drink each day. It also features a quick reference guide on subjects such as tea types, proper terminology and brewing. Whatever your cup of tea—green, black, white, oolong, chai, Japanese, Chinese, Sri Lankan, American or British—every tea aficionado will enjoy reading *A History of Tea* to learn more about their favorite beverage.

The Book of Tea discusses the impact of "Teaism" on all aspects of Japanese culture and life. Kakuzo elaborates on the relationship between tea ceremony and Zen and Taoism. He also talks about the tea masters and their contribution to the tea ceremony. Kakuzo spoke English from an early age, and so was able to make his writings accessible to the Western mind.

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Teaism and how Tea has affected nearly every aspect of Japanese culture, thought, and life. The book is accessible to Western audiences because Kakuzo was taught at a young age to speak English; and spoke it all his life, becoming proficient at communicating his thoughts to the Western Mind. In his book, he discusses such topics as Zen and Taoism, but also the secular aspects of Tea and Japanese life. The book emphasises how Teaism taught the Japanese many things; most importantly, simplicity. Kakuzo argues that this tea-induced simplicity affected art and architecture, and he was a long-time student of the visual arts. He ends the book with a chapter on Tea Masters, and spends some time talking about Sen no Rikyu and his contribution to the Japanese Tea Ceremony. According to Tomonobu Imamichi, Heidegger's concept of Dasein in Sein und Zeit was inspired -- although Heidegger remains silent on this -- by Okakura Kakuzo's concept of das-in-dem-Welt-sein (to be in the being of the world) expressed in The Book of Tea to describe Zhuangzi's philosophy, which Imamichi's teacher had offered to Heidegger in 1919, after having followed lessons with him the year before.

The Book of Tea, one of the great English tea classics, is a long essay about the connection between teaism, Taoism, and the aesthetics of Japanese culture. It was written by Okakura Kakuzo in English and was published in the United States in 1906. The essay targets a Western audience and seeks to explain the importance of tea in Japanese culture, not just as a beverage, but as a form of art expressed in different aspects. After a brief introduction of the Western attitude towards tea, Okakura demystifies the admiration of the Japanese people for this green plant by presenting the different schools of tea, its connection to Zen philosophy, and how it has affected the arts. The famous tea ceremony and its rigid formalities are explained, together with the contributions of the great tea-masters. The Book of Tea is considered by many to be one of the first books to introduce Eastern culture and philosophy to the Western world. This was possible due to Okakura's early contact with the English language and Western thought, but also due to his later involvement in the Asian art division of the Boston Museum of Fine Arts, which he came to head in 1910. This book is part of the Standard Ebooks project, which produces free public domain ebooks.

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