

Acknowledgements and Preface

This book combines two major passions: one for the fascinating world of hospitality and the second for the warmth and strength of black tea, preferably Assam. Therefore, it was my pleasure to connect the nicest elements from both parts, the backgrounds of tea culture and hospitality experiences, national or regional differences and similarities, and also European secrets about tea utensils, teahouses and tea ceremonies.

This is the first book about a European cultural approach to tea embraced by hospitality and should make the readers familiar with the fascinating world of European tea traditions and habits, connecting people for whom tea plays an important cultural role. In regions where tea is used to create a trustful atmosphere for social or business gatherings, people now realise the value of tea and its supplements, and it is for this reason that in East Frisia and Türkiye/Azerbaijan the regional tea cultures have been listed by UNESCO as intangible world heritage.

Therefore, this is a helpful guide for tea lovers, a practical knowledge base for lecturers, researchers and students as well as an interesting story book for hotel guests and entrepreneurs.

Serving tea shows a taste for the finest, because tea is sociable and polite, it is stimulating and humble. (John Galsworthy)

A special thank you is offered to my family, who supported and challenged me. As especially my parents have been drinking black tea nearly every day, their positive impact on my taste for this clear and reliable beverage is obvious. In addition, I would like to thank my special tea related colleagues and friends all over the world, especially Dr. Annette Kappert-White and Mrs Lysbeth Vink in The Netherlands as well as Dr. Irena Weber in Slovenia. When we founded the European Tea Culture Research Circle in 2021, we used the pandemic to meet and virtually drink tea and discuss different tea culture related projects and research tasks in Europe. We laughed a lot, but we also talked seriously, and tea was the anchor for joint articles and future projects. In addition, Mrs Lee Jolliffe from Canada played an important role in introducing me to the working group of international tea tourism. This worldwide tea network has become a lovely community of passionate tea drinkers, researchers and ambassadors of this wonderful beverage.

While there is tea, there is hope. (Arthur Pinero)

I also would like to thank all my contributors, from academia or the industry, from the North or the South, West or East of Europe – or beyond. In addition, the support of Mary Douglas (Kamm Teapot Foundation, Statesville/USA), Kerstin Fahrenson-Baaten (Silbersuite, Schweitenkirchen/Germany) and Katja Steiner (SATS Translation Services, Tengen/Germany) was very helpful for pictures and questions regarding teapots and kettles made from different materials.

It was my dream and hope to create a book presenting the variety of tea cultures in Europe connecting hospitality and guest orientation. And, illustrating this with more than 500 pages and about 100 figures, tables and pictures, this first book about the European approach of consuming and celebrating tea is an impressive piece of evidence for hundreds of years of history and culture of trading, producing, preparing and ennobling tea, of the development of tea events, tea spaces and specific tableware, as well as of entrepreneurial spirit and diverse European links of the arts and tea, lifestyle and tea-related heritage.

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Thank you all very much and, now, enjoy reading while drinking a wonderful cup of tea!

Prof. Dr. Hartwig Bohne
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