

# Essay on Tea in Bangladesh

Bangladesh produces and exports a large quantity of high-quality tea. Most of the tea plantations are situated in the northeastern areas of the country, around Sylhet and Srimongal. Sylhet is situated close to Bangladesh's border with the Indian states of Meghalaya and Assam. This part of the country is covered by hillocks rising to moderate heights. The rainfall is higher than average, a fact which British tea planters realized in the 18th century to the advantage of tea cultivation. These conditions have provided rich tropical forests with many species of wildlife, scented orange groves, and pineapple plantations. It is also the home of Khashia and Monipuri tribals.

South Asia produces many teas including those that are commonly known, such as Darjeeling and Assam teas. Teas from Bangladesh, a small country surrounded by India on nearly all sides, however, are essentially unknown despite it having tea gardens since 1857. Today, Bangladesh has over 150 tea gardens that produce roughly 2% of the world's tea. Yet, because they consume nearly all of the tea they produce exports of Bangladesh tea are minimal and few people know about Bangladesh tea. This may change one day soon; recent efforts by a pioneering and innovative Bangladesh tea garden, Kazi & Kazi, are focused on expanding the exportation of Bangladesh teas.

Only two Kazi & Kazi teas, the golden tippy and large leaf, are currently available in the United States. The medium, elegantly twisted, golden tippy leaves brew to an earthy aroma with a dark golden cup, full-bodied taste, hardy briskness, and delicious spiciness. Whereas, the super large, jet black twisted leaves of the Kazi & Kazi large leaf tea brew to an earthy aroma with an amber cup. There is a decided maltiness to the cup with a slightly spicy, black cherry flavor. Both Teas should be brewed at 212° and steeped for 3 minutes.