



Established 1989

Tea

Black - loose leaf

Keemun Congou from China Order code TC-004

Grown in Anhui province this large, coarse leaf tea gives a delicate and fragrant liquor with a hint of sweet nuttiness.

Lapsang Souchong from China Order code TC-005

Smoked to give a distinctive sweet, tarry taste. Our tea, unlike some, is not overpowering in its smokiness.

Pai Mu Tan "white tea" from China Order code TC-041

This high quality China tea is grown in Fujian Province. It's name is derived from the words Pai which means "white" and Mu Tan meaning "peony". The tea is sun dried and then carefully roasted leaving the leaf whole with many silvery white tips. With minimal amount of processing it has up to three times more beneficial antioxidants than green or black tea. It's clear fresh taste is very soft, scented, flowery and mild.

Yunnan Flowery Orange Pekoe (F.O.P.) from China Order code TC-008

Highly regarded for its health giving qualities, this slightly sweet, stronger tea has an unsurpassed fresh earthy aroma and golden colour.

Assam Golden Broken Orange Pekoe (G.B.O.P.) from India Order code TC-012

From the Brahmaputra river valley, bordering the Himalayas, this smaller leaf tea produces a strongish, malty liquor.

Assam Fine Tippy Golden Flowery Orange Pekoe (F.T.G.F.O.P.) Special from India Order code TC-038

Originating from the Brahmaputra river valley this large leaf tea offers a rich, full malty flavour. But that's not all, thanks to the addition of golden tips, the buds of new leaves, it also has an unexpected delicacy of flavour too.

Assam Tippy Golden Flowery Orange Pekoe (T.G.F.O.P.) from India Order code TC-013

Originating from the Brahmaputra river valley this larger leaf tea offers a richer, fuller malty flavour than its smaller leaf brother.

Darjeeling Fine Tippy Golden Flowery Orange Pekoe (F.T.G.F.O.P.) from India Order code TC-014

A black leaf tea from the foothills of the Himalayan mountains in western Bengal; it is one of the finest high grown teas, having a characteristic light muscatel flavour.

Nilgiri Broken Orange Pekoe (B.O.P.) from India Order code TC-016

From the central southern mountainous regions, close to Mysore, this tea has a fruity bouquet with a reddish colour and strong brisk flavour.

Nilgiri Orange Pekoe (O.P.) from India Order code TC-039

Cultivated in the same region as its smaller leaf sister, this tea requires a considerably longer infusion time. Although similar in characteristic, it offers a smoother and fuller flavour.

Java Orange Pekoe (O.P.) from Indonesia Order code TC-040

These Java tealeaves infuse to give a full-bodied, copper-red liquor that is low in tannins with an elegant, spicy aroma.

Nepal Orange Pekoe (O.P.) from Nepal Order code TC-018

This tea from the Ilam Estate is grown high in the Himalayas, surrounded by snow-covered peaks of the world's tallest mountains. Due to the growing regions close proximity to Darjeeling, it has a similar character with good muscatel flavour.

Ceylon Dimbula Broken Orange Pekoe (B.O.P.) from Sri Lanka Order code TC-010

The liquor characteristics of "Western region" teas such as this, are strong colour, smooth and rich flavour.

Ceylon Orange Pekoe (O.P.) from Sri Lanka Order code TC-011

Cultivated in the central province, it produces an even brighter and more fragrant golden liquor than its humbler brothers.

Ceylon Nuwara Eliya Broken Orange Pekoe (B.O.P.) from Sri Lanka Order code TC-036

The highest city in Sri Lanka, Nuwara Eliya and its surrounding areas produce high quality teas with a lighter liquor and slightly sweeter fragrance.

Ceylon Silver Tip from Sri Lanka Order code TC-037

Grown on smallholdings near the hill station of Ratnapura, our Silver tip is a very special grade of tea indeed. Its long, wirey and stylish leaves produce an exceptionally smooth and flavoursome liquor.

Ceylon Uva Broken Orange Pekoe (B.O.P.) from Sri Lanka Order code TC-009

This area, which includes the eastern slopes of the central highlands, produces teas of a similar richness and strength as those from Dimbula.

Semi-green - loose leaf

Darjeeling Fine Tippy Golden Flowery Orange Pekoe (F.T.G.F.O.P.) First Flush from India Order code TC-015

A lightly fermented, semi-green, first picking of this fine tea gives an unsurpassed delicate muscatel flavour.

Formosa Oolong Finest from Taiwan Order code TC-006

This is a large and ragged semi-green leaf tea, which is low in caffeine. It provides a liquor of uniquely delicate, refreshing flavour and aroma.

Jasmine Chung Hao from China Order code TC-029

A fine quality Jasmine tea from Fujian province; it has a most delicate flavour even though it does not contain any decorative blossom. No matter, as the true flavour is in the leaf.

Jasmine with flowers from China Order code TC-003

A wonderfully crisp flavoured tea from the eastern regions of China, it offers a refreshing, fresh aroma and delicacy.

Green - loose leaf

Bancha from Japan Order code TC-027

A coarse leaf green tea, which produces a very light coloured liquor; it's name means "late harvest tea". It is lower in caffeine and tannin content.

Genmaicha from Japan Order code TC-032

A similar tea to Bancha, but with added brown puffed rice, i.e. boiled and dried. As one would expect, it produces a light coloured liquor, with a delicate flavour.

Gunpowder from China Order code TC-002

This is yet another tea from the Anhui province. Named for its resemblance to gunpowder, but is not explosive. It is distinctively light and fruity in flavour.

Houjicha from Japan Order code TC-030

This is a coarse leaf Bancha tea with the addition of fragrant stems before roasting. It produces a light brown infusion with a "toasty" taste.

Sencha from China Order code TC-028

Stalkier and of a smaller leaf size than Bancha teas, this is another mild tea with low caffeine levels and a gentle flavour.

Sencha Fukuyu from Japan Order code TC-035

Top grade Japanese teas, such as this, are produced from bushes which have been shaded from direct sunlight for a period of 20 days immediately prior to picking at the end of May. This process gives the tea an extra sweetness and mildness. Once at the factory, the leaves are steamed, dried and then rolled until they resemble pine needles.

Young Hyson from China Order code TC-033

This tea has a light, sharp yet delicate aroma and flavour makes this a good starting point for green tea novices.

Decaffeinated - loose leaf

Ceylon Decaffeinated Broken Orange Pekoe (B.O.P.) from Sri Lanka Order code TC-019

Processed in Switzerland to reduce the caffeine content to less than 1%, this blend of Ceylon black teas produces a fragrant golden coloured liquor with lots of flavour.

Earl Grey Decaffeinated Broken Orange Pekoe (B.O.P.) from China Order code TC-021

Processed in Switzerland to reduce the caffeine content to less than 1%, this tea has all the sweeter distinct oil of bergamot flavour as is expected from a traditional Earl Grey.

Specialities and blends - loose leaf

Earl Grey Flowery Orange Pekoe (F.O.P.) from China Order code TC-020

Named after the second Earl of Grey, this black tea is scented with the finest quality oil of Bergamot giving it a sweet, distinct flavour and aroma.

Earl Grey Blue Lady from China Order code TC-034

Our traditional Earl Grey is now available with the addition of mallow and cornflowers; offering an unusually rich flavour and seductive aroma from its black tea leaves.

English Breakfast Blend Broken Orange Pekoe (B.O.P.) Order code TC-022

A full, bright liquor is produced by this traditional blend of fine Indian and Sri Lankan black teas.

High Tea Blend Fine Tippy Golden Flowery Orange Pekoe (F.T.G.F.O.P.) Order code TC-023

An exotic blend of the finest, most delicate Indian and China black teas with a very lightly scented flavour.

Indian Twist Blend Order code TC-024

A blend of the finest, most delicate Indian and China black teas with a mildly smoky flavour.

Irish Breakfast Blend Broken Orange Pekoe (B.O.P.) Order code TC-025

A stronger coloured, blend of Indian and Sri Lanka black teas, with a smooth malty, traditional flavour.

Russian Caravan Blend Finest Order code TC-026

A smooth blend of China black and Formosan semi-green teas, with a merest hint of smokiness for extra flavour.

Exotic flavoured - loose leaf

Almond Order code TC-051

This China black tea with its added almond pieces gives a distinctive liquid marzipan flavour.

Apple Order code TC-052

A China black tea with added apple pieces and pure essence of apple gives an obvious, heady apple flavour.

Apricot Order code TC-053

A China black tea with added pure apricot essence, decorative floral leaves and a mellow, offers a full ripe apricot flavour.

Blackcurrant Order code TC-054

A China black tea with added decorative dried green leaves and pure blackcurrant essence offers a moderately sharp fruit flavour.

Cherry (green) Order code TC-055

Thanks to the added pure fruit essence, this Japanese green tea gives an unmistakably seductive cherry aroma and flavour for a light tropical taste.

Cherry (black) Order code TC-056

A China black tea with added pure fruit essence and decorative dried green leaves gives a luscious Morello cherry flavour.

Christmas "special reserve" Order code TC-057

A blend of China black teas with its almond, cinnamon, coconut and spice flavours combining to give a rich, almost liquid Christmas cake taste.

Cinnamon Order code TC-058

A China black tea with added cinnamon pieces and an unmistakable aromatic flavour. It tastes great all year round and even better during autumn and winter.

Coconut Order code TC-059

The added desiccated coconut, gives this China black tea a characteristic sweet aroma and flavour.

Lemon Order code TC-061

A China black tea with added lemon peel and pure sweet lemon essence, gives a taste of sweet Mediterranean sun ripened lemons.

Mango Order code TC-063

A China black tea with added decorative floral leaves and pure mango essence gives a rich, full, ripe fruit flavour.

Orange Order code TC-064

A China black tea with added orange peel and pure orange essence gives a nectareous flavour of sweet, Mediterranean, sun ripened fruit.

Passion fruit Order code TC-065

A China black tea with added decorative floral leaves and pure fruit essence that gives a distinct passion fruit flavour. Could this add an extra zing to your bedroom antics? ... May be so, but it tastes great either way.

Peach Order code TC-066

A China black tea with added decorative floral leaves and pure essence of the fruit offers a seductive flavour of ripe peaches.

Rose Congou Order code TC-067

A China black tea with added rose petals. This most traditional of flavoured teas offers a distinct sweet fragrance with a true flavour of an English rose garden.

Spice Order code TC-068

A China black tea with added orange pieces, fruit essence and cloves, which give an alluring full flavour. Tastes great all year round but seems to hit the mark a little better in colder weather.

Strawberry Order code TC-069

A China black tea with added decorative dried green leaves and pure essence of strawberries gives the sweet flavour and aroma of the ripest fresh fruit.

Vanilla Order code TC-070

A China black tea with a full, deep flavour of the finest vanilla pods imported from Madagascar.

Tea bags

Assam Pekoe Fannings (P.F.) from India Order code TC-081

This Indian black leaf tea has a strongish, malty flavour.

Ceylon Pekoe Fannings (P.F.) from Sri Lanka Order code TC-082

A black leaf tea that gives a golden coloured liquor and a delicate flavour.

Ceylon Decaffeinated Pekoe Fannings (P.F.) from Sri Lanka Order code TC-083

This decaffeinated black leaf tea gives a golden coloured liquor and delicate flavour.

Darjeeling Pekoe Fannings (P.F.) from India Order code TC-084

This Darjeeling, black leaf, tea has all the muscatel flavour of a good tea from this region.

Earl Grey Pekoe Fannings (P.F.) from China Order code TC-085

A high quality China black leaf tea, scented with the fragrant oil of bergamot, giving a sweet flavour, makes this the best Earl Grey you are likely to taste.

Earl Grey Decaffeinated Pekoe Fannings (P.F.) from China Order code TC-086

This decaffeinated black leaf tea that is scented with the fragrant oil of bergamot, resulting in a wonderful sweeter flavour; just how Earl grey should taste.

English Breakfast Blend Pekoe Fannings (P.F.) Order code TC-087

A blend of Asian and African teas giving a stronger infusion that can be equally enjoyed all day long.

Jasmine Pekoe Fannings (P.F.) from China Order code TC-088

Scented with the delicate yet distinct flavour of jasmine flowers, this semi-green tea makes a very refreshing infusion. Its

fresh flavour is great after heavy meals too.

Keemun Pekoe Fannings (P.F.) from China Order code TC-089

An unmistakable nuttiness to its flavour sets this black leaf tea apart from others.

Lapsang Souchong Pekoe Fannings (P.F.) from China Order code TC-090

A black leaf tea with the characteristic smoky, tarriness expected of fine Lapsangs.

Lemon flavoured Congou from China Order code TC-102

A black leaf tea flavoured with the sweet taste of Mediterranean sun ripened lemons.

Mango flavoured Congou from China Order code TC-103

This black leaf tea with an enticingly rich, full ripe mango flavour is almost good enough to eat, never mind drink.

Coffee

Medium roast - pure Arabica

Skybury extra fancy from Australia Order code TC-415

An unusually light bodied coffee; proving to be an unexpected gem from this small producer.

Santos Supreme from Brazil Order code TC-404

An exceptional selected bean stock from the Sao Palo region of Brazil and named after the exporting port. It exhibits a silky smooth, fuller and sweeter flavour with little acidity and no bitterness. It owes much of its flavour to having the ripe cherries washed before drying.

Libano Supreme from Colombia Order code TC-406

A selected coffee from the Antioquia and Popayan regions; this is a coffee famous for its mildly acidic yet rich and full-bodied flavour. It is seldom surpassed by any, other than those from the Blue Mountain region of Jamaica.

San Agustin from Colombia Order code TC-407

Grown in the South Western region of Huila; this coffee has great depth of flavour with a rich and very full mellowness.

Mocha Djimma from Ethiopia Order code TC-414

This is a coffee with a most unusual flavour, offering an unmistakably dry, winy and gamy aftertaste.

Antigua from Guatemala Order code TC-417

A coffee from the central highlands, it has a smooth and marked spicy flavour with a smidgen of acidity.

Maragogype from Guatemala Order code TC-416

This gigantic bean, originating from Brazil, is grown in the central highlands. It is renown for its slightly spicy, rich, smooth and full-bodied flavour with a dash of acidity.

Kona (Hawaii) Extra Fancy from USA Order code TC-418

A rare coffee from this small island producer; it offers a medium body with a very rich flavour and overwhelmingly aromatic, winy undertones.

Mysore Plantation A Order code TC-408

This southern state produces a fine coffee with a full, soft, nutty richness and very mild acidity.

Mysore Monsoon Malbar from India Order code TC-409

This Honey Farm Estate coffee is dried in hot Monsoon winds, giving it a golden colour with a velvety, soft full-bodied flavour all accompanied by a delicate aroma.

Old Brown Java from Indonesia Order code TC-412

This is an extremely full-bodied coffee. It has little acidity to accompany its mild and mellow sweetness.

Sumatra Blue Lintung from Indonesia Order code TC-413

A lavishly rich and slightly acidic tasting coffee; it is velvety smooth on the palate.

Blue Mountain from Jamaica Order code TC-419

The finest coffee that money can buy and you are going to need a fair amount of it too. Scarce, because of the strict cultivation and grading to ensure an even balance of rich, gamy, winy, nutty, and spicy flavours with moderate acidity. Only highland coffees from the eastern parishes of St. Andrews, Portland and St. Thomas are allowed to carry this coveted name.

Estate Grade Gethumbwini from Kenya Order code TC-402

Grown on the slopes of Mt. Kenya, North of Nairobi, this superior coffee has a dry, sharp and winy aftertaste.

Blue Mountain from Kenya Order code TC-401

No, they haven't moved the mountain range from Jamaica, only the bean stock. At a fraction of the cost, this derivative offers the same distinctive flavour of the original with a degree or two more acidity.

Kibo Chagga from Tanzania Order code TC-422

Grown by the Wa Chagga tribe, in forest clearings on the slopes of Mt. Kilimanjaro; it is known for its rich and winy aftertaste.

Matari from Yemen Order code TC-421

When available this powerful, scarce, original Mocha coffee with its extra smooth flavour, represents everything I like in a coffee and more. Even though I should not show preference, ... this one is for me.

Medium roast - blended Arabica

Aromatique Order code TC-429

A traditional blend of African and Asian coffees, mellow, gamy with crisp undertones.

Breakfast Order code TC-423

African coffees are blended to give a smooth flavour with a subdued, yet, distinct bite.

Bedouin's Choice Order code TC-432

Mildly winy, yet smooth and deep in flavour, this blend of African Asian coffees is the perfect accompaniment to the dance of the seven veils.

Half and Half Order code TC-428

This is a traditional blend of African and Asian coffees. It gives a remarkably mellow flavour with subtle dry undertones.

Sultan's Choice Order code TC-431

African and South American coffees combine, offering a rich and slightly nutty flavour.

Three Continents Order code TC-430

African, South American and Asian coffees are blended for a silky smooth, rich flavour with a slightly dry biting aftertaste.

Decaffeinated - pure Arabica

Colombia Swiss water process decaffeinated Order code TC-420

This coffee from Antioquia district is best described as slightly winy, mildly acidic, quite lively and bright in flavour. It is washed with water in its raw state, charcoal dried and roasted darker for added flavour.

The Swiss water process is reputed as being the purest natural way to decaffeinate coffee, removing up to 97% of the caffeine from the bean stock.

Dark roast - blended Arabica

Continental Order code TC-424

African coffees are roasted to a very dark colour giving a twang to the aftertaste. If you are hankering for a sharper tasting coffee with an extremely powerful flavour, then this is the one for you.

Indigo Order code TC-425

South American and Asian coffees, skilfully blended and dark roasted to give a rich infusion. If you prefer a coffee not quite as dark or as strong as Velluto Nero blend, then go for this one.

Salvador Order code TC-427

African and South American coffees are blended and roasted dark to give a deep and silky smooth flavour with a bite, in the best French style.

Velluto Nero Order code TC-426

For true espresso lovers, there is no better choice than this blend of South American coffees. The extra dark roast gives this bean a deep, velvety smooth and powerful flavour without any harshness.

Fair-Trade medium roast - pure Arabica

In short, "Fair-trade" means that you can be sure the coffee farmer has received a fair deal for his efforts.

Mesa De Los Santos from Colombia Order code TC-447

Sierra Nevada district produces this fine bean. Thanks to fresh rainwater washing and traditional preparation techniques its slightly winy, mildly acidic, quite full-bodied and rich flavour are well exploited.

Tarrazu from Costa Rica Order code TC-448

This is a high altitude grown bean from the Tarrazu, central, growing region. It has a flavour that is hard to beat; with a full-bodied richness that can be attributed to the high altitude and fertile volcanic soil.

Sidamo from Ethiopia Order code TC-449

This coffee has the characteristic distinctive dry, winy and gamy flavour expected from a good Mocha bean with an added sweetness.

Huehuetenango from Guatemala Order code TC-450

Expect a mild, ultra smooth, fully rounded and mildly acidic flavour from this coffee originating in the Huehuetenango (pronounced Way-Way-Tenango) growing region of northern central Guatemala.

Matagalpa from Nicaragua Order code TC-451

This growing region's finest coffee exhibits a sweeter, slightly acidic and delicately light flavour.

Organic (Soil Association Approved) medium roast - pure Arabica

Chiapas from Mexico Order code TC-455

A product of this southern state, this coffee is light-bodied but discreetly smooth, almost creamy with an excellent balance of acidity and sweetness to its undertone. Once drunk, the flavour alters with hints of fruit turning cocoa-ish in the aftertaste.

Morobe from New Guinea Order code TC-453

If you prefer a milder, flavourful infusion, then this unusual coffee is right for you. Grown around the villages of this mountainous district, it has moderate acidity, a full body and a lasting aftertaste.

La Florida from Peru Order code TC-454

This coffee from the Tabaconas Valley in northern Peru is grown on quite small farms usually no larger than 2.5 acres. It is renowned for its medium body and sweet flavour.

Rainforest Alliance Certified medium roast - pure Arabica

Not only are Rainforest Alliance Certified coffees highly regarded for their superior flavour, but the beans are grown on farms that meet rigorous standards for biodiversity conservation as well as good treatment of workers.

Daterra Estate from Brazil Order code TC-444

This offering is from the first estate in Brazil to be Rainforest Alliance Certified. It has a mild bodied, smooth and sweet aftertaste.

Monte Sion from El Salvador Order code TC-443

This coffee is grown in the western Cordillera Apanea region; it is rich in flavour with a smooth and nutty aftertaste.

Granada Nueva from Guatemala Order code TC-442

The volcanic soil of the highlands region around San Marcos produces an extremely rich coffee that has a very full flavour with subtle acidity.

Flavoured medium roast - pure Arabica

A high quality Colombian coffee flavoured with a choice of sensuous essences such as almond Amaretto, wild orange brandy, Irish cream, rich hazelnut and vanilla. (Order code TC-436 to 440)

Herbal infusions and tisanes

Loose

Bouquet Royale Order code TC-117

A tantalising blend of papaya, hibiscus, currants, blueberries, elderberries, redcurrants, raspberries and strawberries.

Egyptian mint Order code TC-116

Fine cut spearmint leaves, light and delicate in flavour. Drink it pure or try it blended with our Gunpowder green tea. Could this have been "mummy's" favourite?

Kiwi and strawberry tisane Order code TC-111

A delicious mixture of rose hip, hibiscus blossom, apples, lemon and orange peel with the addition of pure, natural kiwi and strawberry extract for a sweeter flavour.

Lemon and apple tisane Order code TC-112

A fresh tasting mixture of rose hip, hibiscus blossom, apples, lemon and orange peel with the addition of natural lemon and apple extract for a really refreshing flavour.

Mate Order code TC-118

The leaves of a South American oak species, originating from Brazil. It is high in caffeine content, but what a brew.

Passion fruit and orange tisane Order code TC-114

All that seems to be missing from this blend is the kitchen sink ...Rose hip, hibiscus blossom, apples, lemon and orange peel with the addition of pure, natural passion fruit and orange extract.

It offers a light, orangey, citrus flavour without being sharp.

Rooibos Order code TC-115

This is a pure herb infusion from South Africa. Its name means red bush. Renown for its health giving qualities, it is often drunk blended with black teas.

Tea bags

Camomile Order code TC-121

This popular pure herb infusion has been said to help relieve a wide range of health ailments not to mention that it also works well as a hair dye, but we sell it as it makes a very refreshing drink.

Lemon verbena Order code TC-122

This pure herb infusion is always praised for its fresh eucalyptus like aroma and flavour.

Mixed fruit tisane Order code TC-123

Fresh and fruity flavoured, this blend of rose hip, hibiscus, blossom, apples, lemon and orange peel is a delight to be savoured.

Peppermint Order code TC-124

Pure dried peppermint leaves provide a truly refreshing infusion. Not only is it refreshing after a heavy meal, but it works wonders for indigestion too.

Flavour enhancers

Chicory Order code TC-434

This is the perfect additive for making a traditional French style coffee.

Fig Order code TC-433

Do you crave for a Viennese style coffee? You can simply add fig to any of your favourite coffees listed above and enjoy a true Viennese style coffee.

Brewing equipment

Espresso machines

A wide range, from world renowned manufacturers Gaggia (Order code TC-131 to 165), Jura (Order code TC-211 to 222) and La Pavoni (Order code TC-171 to 183). Full service support is available.

Espresso pots

Available in aluminium (Order code TC-383 to 387) or stylish stainless steel (Order code TC-271 to 276), these pots are the original way to make small volumes of powerful and aromatic coffee.

Recently an electrically operated version of the aluminium pot has been introduced. This 6 cup pot offers the convenience of a heating element in its base, eliminating the need for a stove.

Filter coffee machine

A stylish unit making 7-8 cups of filtered coffee that is stored, piping hot, in the stainless steel thermos flask. Order code

TC-160

Filter stovetop coffee pot - Napoletana (Neapolitan) flip

The pot used to prepare this classic filter coffee from southern Italy is called the Napoletana flip pot. It is available in stainless steel with a 6 cup capacity. Order code TC-260

Percolators

Our stovetop percolators (Order code TC-233) are now complemented by an electric model (Order code TC-279), both of these stainless steel stylish units produce a good volume of aromatic, hot coffee. The former has a 8 cup (1.45l) capacity while the latter is a 6 cup cordless design.

Plunger coffee pots (French Press)

A choice of two designs, finished in stainless steel (Order code TC-282 to 284), chrome (Order code TC-295 to 297) or gold (Order code TC-298 to 300). Made by La Cafetiere, they are available in 3, 8 and 12 cup sizes.

Teapot

La Cafetiere's Le Teapot is made of glass. It has a built in plunger / infuser to stop the tea from stewing. Fitted with a black plastic handle these are available in 660ml and 1200ml capacities. (Order code TC-285, 286)

Tea infusers

Available in traditional meshed tong (Order code TC-225) or novelty shapes (Order code TC-223, 224) for single cup use.

Turkish coffee pots (Ibriks or cezve)

These stay cool, long handled, stainless steel pots offer the true way of making your pulverised coffee in the Arabic/ Armenian/Greek/Turkish style. Available in 200, 300 and 500ml capacities. (Order code TC-255 to 257)

Vacuum method coffee makers

A great talking point at the dinner table, made of glass, these coffee makers provide an aromatic, full, yet mellow flavour of coffee. Available in chrome / black or gold / black based tabletop models and chrome / black stove top units. Order code TC-334 to 342

Accessories

Coffee cups and saucers

Espresso coffee cup and saucer set of 4 Order code TC-254

Made of porcelain, these traditional plain white cups of 150ml capacity with matching saucers are ideal for espresso and cappuccino / double espresso.

Luna stainless steel espresso cup set of 2 Order code TC-252

These double walled cups, with matching saucers are available in double espresso sizes of 150ml.

Metal framed coffee glass set of 2 Order code TC-269

Matching the La Cafetiere Classic and Optima range, these 150ml clear glass are available with chrome frames.

Turkish coffee cups and saucers Order code TC-291 to 293

These small volume Polish porcelain cups and saucers come in a variety of patterns and colours, ideally suited for Arabic / Armenian / Greek / Turkish style coffee.

Coffee grinders

Both manual (Order code TC-229) and electrically operated coffee grinders, most are adjustable for coarseness of grind. (Order code TC-370, 371, 148, 149, 150, 151, 184, 185, 186, 187, 205)

Coffee related

Cappuccino milk jug (500ml) Order code TC-257

The largest of our Turkish coffee pots (500ml), also known as Ibriks or cezve, is an ideal jug for frothing milk in too. Made of stainless steel, it is easy to clean. The long, stay cool, handle also allows you to keep your hand at a safe distance from the occasional spit of milk.

Stainless steel cocoa shaker (180ml) Order code TC-261

This 180ml capacity stainless steel shaker, manufactured by Ilsa, provides an ideal way of adding the topping to your perfect cappuccino.

Cocoa & cinnamon shaker set Order code TC-278

This matching pair of, emboss lettered, 120ml capacity stainless steel cinnamon and cocoa shakers, by La Cafetiere, are gift packed in clear plastic.

Frother

An ingenious hand operated pump, designed to froth hot milk for cappuccino, drinking chocolate and other bedtime drinks or cold milk for really thick fresh milkshakes. (Order code TC-374). Now, an even easier to use battery powered frother is also available. (Order code TC-396)

Stainless steel coffee measure scoop Order code TC-265

These scoops are designed to take the guesswork out of making a cup of coffee by allowing you to accurately measure the correct dosage of coffee per cup.

Descaler

Powerful and effective; purpose made either for filter machines and kettles, twin pack (Order code TC-373) or espresso

machines (Order code TC-154).

Filter paper

Available in 60mm diameter, 1x2, 1x4 and commercial sizes. (Order code TC-378, 379, 380, 382 respectively)

Espresso machine bases

Marry your espresso machine and coffee grinder into a coherent looking unit by using a base. Most bases have a storage area for coffee scoops and tampers, as well as knockout drawers for those nasty spent coffee grinds. (Order code TC-161 and 188 to 189)

Kettles

Kettle Order code TC-231

This realistic, yet novel, golf ball shaped stovetop kettle comes complete with its own tee, enamel on steel finish and a whistle spout too. More novelty than functionality, but for a golf enthusiast it makes a great kitchen feature.

Miscellaneous accessories

Gaggia Gelatiera ice cream machine Order code TC-152

Reputed to be the best domestic ice cream maker, this machine has a built in freezer refrigeration unit. Additional ice cream bowls are available for those who wish to make several types in succession.

Gas ring enlarger 13cm Order code TC-266

This clever device increases the area on which pots may rest on a gas ring. This is particularly useful for use with our Turkish coffee pots, also known as Ibriks or cezveh and stovetop espresso pots.

Glass tabletop candle warmer Order code TC-267

This elegant 13cm diameter tabletop warmer is made of high quality clear glass and utilizes a centrally mounted small night light candle as its heat source. It is sure to attract glowing praise.

Hot plates

These German manufactured hotplates are by Rommelsbacher. They are available in two sizes 90mm / 500 Watt (Order code TC-398) and 140mm / 850 Watt (Order ref TC-397).

Stainless steel storage container set of 3 Order code TC-230

A set of three stainless steel units for storing tea, coffee and sugar. They are equipped with an excellent seal and clasp.

Spare parts

Espresso stovetop pot seal set

These replacement sets, comprising of 3 rubber seals and one filter plate, are genuine spare parts designed to fit the vast majority of aluminium espresso stovetop pots.

The seals are not interchangeable with those of stainless steel pots. Please contact us for the latter, which are supplied as individual seals only. (Order code TC-389 to 394)

Percolator knob Order code TC-238

This clear plastic knob and its black surround are a factory, direct, spare part for Copco's wonderful stovetop percolator.

Plunger (French press) mesh

These replacement stainless steel mesh are genuine La Cafetiere spare part products, designed to fit most plunger (French press) coffee makers. (Order code TC-316 to 318)

Plunger (French press) replacement glass

Available in 3, 4, 6, 8 and 12 cup sizes. (Order code TC-319 to 323 respectively)

Plunger (French press) spiral plate

These replacement stainless steel spiral plates are genuine Bodum spare part products, designed to fit all Bodum plunger (French press) coffee makers. (Order code TC-327 to 329)

Plunger (French press) x-plate

These replacement stainless steel cross plates are genuine Bodum spare part products, designed to fit all Bodum plunger (French press) coffee makers. (Order code TC-324 to 326)

Tea related

Tea caddy spoon Order code TC-236

An elegantly designed, silver plated, tea caddy spoon to give you a consistent measure of tea.

Tea strainer Order code TC-226

Made of stainless steel this strainer with its fine mesh and drip bowl is ideal for use with any of our loose-leaf teas or herbal infusions.

Tea bag squeezer Order code TC-227

This useful little device ensures that you squeeze every bit of flavour and liquor from the teabag; having done so, you do not end up with any odd drips everywhere.

Notes and notices

Attention

All items in this catalogue are offered subject to availability. Prices shown overleaf may alter without any prior notice.

Contacting us

We normally try to man the telephones between 09.00am and 7.00pm Monday to Friday.

An answering machine operates during our absence.
Fax, e-mail and www pages operate 24 hours per day, 365 days per year (366 on leap years).
So, please go to it right now while it is still fresh in your mind ...

UK ...

THE TEA & COFFEE EMPORIUM

FREEPOST (SWB20284)

FERNDOWN BH22 8ZZ

Tel: 01202 890 806

Fax: 0870 759 8417

Overseas ...

THE TEA & COFFEE EMPORIUM

PO Box 4041

FERNDOWN BH22 8YH

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Global ...

e-mail: sales@tea-and-coffee-emporium.co.uk

Internet: www.tea-and-coffee-emporium.co.uk

Fax number change

Those folk using our Fax facility should note that the number has changed, with the correct one being shown above. Unfortunately some of our packaging is likely to show the old number for quite some time to come. Please ignore it and use the new one above.

Order despatch

We continue to operate the same fast delivery periods as before.

Orders placed before 10.30 am will be sent (subject to availability) on the same day via Royal Mail's Second Class service within the UK or Airmail / Surface mail service (dependent on size and weight) throughout the rest of the world.

Payment

For ease and security, we continue to accept Visa and Mastercard as the preferred method of payment.

Discount

We continue to offer a discount of 10%, on product prices, when you order 450g or more of any one type of loose tea or coffee. Unfortunately our on-line catalogue can not facilitate this, but rest assured that we always amend this at point of invoice.

Please help

Strange as it may seem, there are a few folk on our mailing list who, judging the absence of orders, seem to have little or no interest in receiving our catalogue.

If you fall into this category, we ask for your help...

Please simply tick the "Remove me from your mailing list" box on the enclosed order form and return it.

Remember that this service is free if you are posting within the UK via our FREEPOST facility.

Alternatively telephone, write, fax or e-mail your request.

It is not necessary to give a reason, rest assured that no offence will be taken.

On the contrary, you will have our thanks for having saved the overhead of despatching you an unwanted mailing.

Of course you will have done your bit in reducing unnecessary waste and so global warming too.

Sincere thanks

Finally, may we take this opportunity to thank you for your patronage and kind support throughout the years; if you haven't *please feel free to put things right straight away.*

Latest stock listing and prices

Whilst within this leaflet we have tried to offer you the very latest stock listing and prices, which you will find overleaf, our web site may provide you more up to date information.

Not only will you be able to access the very latest products and prices on-line, but you will also be able to download these in PDF format to read at your leisure.

Once again, please do not dilly dally, go to it right away, while it is still fresh in your mind.