



By the time you read this you may have noticed that the Traidcraft tea range has been refreshed – there’s a crisp new packaging style but more importantly the tea itself has been improved.

The new range consists of a Breakfast Blend (teabags, loose leaf and decaffeinated) and Earl Grey. With the exception of the decaf tea, all the tea now carries the **Leaf Lock True Taste** logo. This is a unique process that locks in the freshness of the tea and protects it all the way from origin to pack. The tea keeps its quality and taste because it is protected from oxygen and moisture throughout its journey – giving you a cup of tea that tastes as close to tea that has been freshly picked as is possible.

As you would expect from Traidcraft, the new tea range also carries the Fairtrade logo. Three producer groups supply tea to Traidcraft.

The **Iriani Tea Factory** is located in the Othaya district in **Kenya**. It is supplied with tea leaves and buds from around 6,000 local growers. The volcanic soil in the area makes it perfect for growing tea. Most families in the area own less than one acre of land and use about a quarter of their soil for growing their own vegetables. Traidcraft have worked with Iriani to help the growers learn how to earn a living through their unused rough land in other ways such as keeping bees.

The **Sukambizi Association** is a Fairtrade certified group in **Malawi**. It unites over 6,000 farmers who are split into community clubs of 20-40 members. The tea is harvested from slopes near Mount Mulanje, the highest peak in Malawi. Malita Makima has 3,000 tea plants on the lower slopes of the mountain, which is an hour’s walk from her home. As well as being a tea farmer she also trains local farmers in good agricultural practices.

The **Ndima Tea Factory** is on the southern slopes of **Mount Kenya** and a short distance from the Mount Kenya forest. Ndima was set up in 1981 and brings together the tea leaves and buds from around 8,500 growers. The farmers collectively own plots that make up 1,300 hectares of local land – so each of their tea gardens is very small. Patricia Mutangili is the youngest member of her family to be growing tea – she inherited 1,000 stems of tea from her father, some of which has been grown by the family for generations.

If you don’t normally buy your tea from the stall we would encourage you to give this new range a try and see how it compares to your usual cuppa!