

## BAGS of style

Packaged in bags and boxes printed with the prettiest pashmina-inspired patterns, the newly re-launched Newby Classic Tea Collection is a thing of beauty.

Made from the finest 5 per cent of the world's leaves, each of the 25 varieties – 11 black teas, six green and two Oolong, plus six fruit and herb tisanes – is illustrated with a detail from a pashmina once owned by Chitra Sethia, late wife of brand founder Nirmal.

The pashminas are family heirlooms, and have been painstakingly protected from moth damage – courtesy of cloves and neem leaves – through the decades.

"At Newby teas we are passionate about preserving the flavoured character of our teas, just as my family preserved the pashminas," says Nirmal. "What more fitting way to celebrate craftsmanship?"

The tea bags are as beautiful inside as out. We recommend the floral and refreshing Jasmine Blossom green tea (£5.50 for 25 sachets) and cool and palate-cleansing Peppermint (£4.50). Also – this is a really nice touch – a proportion of sales goes to good causes, including Cambridge's own Chitra Sethia Autism Centre.



See and shop the range at [newbyteas.co.uk](http://newbyteas.co.uk).



## Tea time

Teacake, the small but beautifully formed tea room in Shepreth, has reopened under new ownership. Husband and wife team Julie and Graham Allard – both formerly teachers of children with special educational needs – took the helm last month, with a new menu, an upstairs refurbishment and a garden expansion all topping the 'to do' list.

"We've wanted for some time to see if there is life after teaching," explains Julie. "A tea room has always been high on our agenda and this opportunity felt right for us. We're very much looking forward to being part of a new community and hope to add to the social aspects of village life."

Long-time fans of Teacake will be pleased to hear that home-baked cakes, tasty light lunches and a friendly welcome all remain part and parcel of the place – along with a pledge to support local independent suppliers, such as Cobs Bakery, Leech & Sons butchery and Cam Valley Orchards.

As well as the regular menu, traditional afternoon tea is available all week by reservation: "We've invested in some new crockery to enhance this special treat," adds Julie. Sounds delightful.

See [teacakeatshepreth.co.uk](http://teacakeatshepreth.co.uk).



## SHOP SAVVY

Written by our pals at Grub Club Cambridge, this month's shopping list is full of summer flavours.



**The English Drinks Company Cucumber Gin, £36.65 for 70cl, Majestic Wine**  
Described as "a ballroom dance between two partners, cucumber and juniper" by [ginfestival.com](http://ginfestival.com), this spirit is summer in an ice-filled glass. Drink straight or with tonic and garnish with coriander and mint.



**SOSO sea salts, £11.95 each, [riodivinefoods.co.uk](http://riodivinefoods.co.uk)**  
Produced on the Spanish coast – using an age-old panning method, which encourages the evaporation of seawater by sun and wind, leaving crystal salt behind – SOSO fire-roasted sea salt is a perfect match for burgers, meat cuts, fish and veg; it's a must for the barbecue season.



**Blossoms Syrups, £7.99 for 100ml, [blossomssyrup.co.uk](http://blossomssyrup.co.uk)**  
Made from 100 per cent natural ingredients, Blossoms Syrups come in nine fruity flavours. With five Great Taste gold awards to their name, they're scrumptious both poured over puds and stirred into cocktails.

Grub Club Cambridge is a professional food and drink networking group – see [grubclubcambridge.co.uk](http://grubclubcambridge.co.uk) for details.