



Fruitful passions

Miss Windsor embarks on a tea-drinking marathon for British National Tea Day and samples some berry good loose leaf beverages



>Hello, darlings. Miss Windsor here, jolly nice to meet you.

“So, who the heck is Miss Windsor?” I hear you shriek! Well, I am a theatrical food writer, culinary storyteller, and a budding food historian, who’s popped by to titillate your palate with the very best of West Country fayre.

But before I saturate your tastebuds with my ‘tea-tastic’ review about Miles Berry Berry Loose Leaf Tea – merchants of the finest tea and coffee from the West Country since 1888 – I wish to share a few riveting details about how I spent my first ever British National Tea Day.

Well, I dare say, it was a real blast! In fact, it was a joint celebration of the regal and tea drinking kind, as our darling sovereign Queen Elizabeth II turned 92-years-old.

What a glorious day I encountered for quaffing

tea. We had a parrot blue sky and not a speck of cloud to be seen. I say, it was an utter joy to perch my royal derriere upon my rusty iron garden chair, whilst I absorbed the unusually warm Mediterranean climate.

And there I remained until the sun gradually receded, supping on Miles West Country Original Blend Tea – loose leaf, of course. Indeed, Miss Windsor was ‘high as a kite’ by the end of the day – but only from a profusion of caffeine, may I add.

You see, following my National Tea Day escapades, I felt rather smitten by the extraordinary wave of ‘summertide’ weather. So, naturally, I was eager to try the summery blend of Miles Berry Berry Loose Leaf Tea, which must be prepared following the correct method one assumes you’re all accustomed



to. Therefore, as per Miss Windsor’s advice, please use an earthenware vessel – namely a Brown Betty teapot – made in England, of course. Oh, and don’t forget to keep her warm with a well-insulated tea cosy.

Miles Berry Berry Loose Leaf Tea, as quoted on the back of the packet, is a ‘fabulously fruity infusion’. Yet, surprisingly, the ingredients are only rose hip and hibiscus mix.

But nevertheless, this exquisite concoction, albeit less fruity than one first thought, actually reminded Miss Windsor of an entirely different smell and taste sensation.

As I slowly opened the packet, my entire being fluttered with sheer delight, as I was greeted by a nostalgic aroma from my childhood – strawberries, redcurrants, and raspberries joyfully aroused my senses. In fact, just one

heavenly sniff and my mind was instantaneously catapulted to one of my favourite pastimes – when every year I accompanied Grandmother Josie to the ‘pick your own’ fruit fields in Tickenham, North Somerset.

Darlings, I recall blazing hot summer days, not a cloud in the sky, but just row upon row of vibrantly coloured summer berries.

Therefore, following my grandmother’s precise instruction, ‘little me’ would pick as many strawberries as possible, and if I did a grand job she’d excitedly trumpet, “Jolly good show my girl, jolly good show.”

Now, we must say goodbye to memory lane and return our focus to Miles Berry Berry Loose Leaf Tea.

So Righty oh, this rather alluring beverage, when observed in a teacup under the hot shimmering

sun, gleamed rich tones of crimson, prune, and plum, and at first glance reminded me of blackcurrant flavoured Lemsip. Well, I never!

Then in a ladylike manner, I ‘gulped’ down, oh pardon me darlings; I meant to say I engaged to swallow each mouthful with oodles of glee, in readiness for my palate to absorb the smooth and invigorating properties of velvet textured tea.

In fact, I was first ‘walloped’ by the ripe and juicy mix of summer berries with a pinch of cranberry, followed by the slightest hint of caramel – how extraordinary.

Now, darlings, before I pop off, I must say I was rather ‘cock-a-hoop’ with my new invention – Mr Miles Gin Berry Cocktail, which I whipped up using Brown Betty’s leftovers and Somerset gin.

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