

Tea Fusion

Bring Asian flair to your kitchen

by EMILY BIDA

A cup of aromatic tea provides true comfort, and how you brew that tea is just as important as where the tea comes from. An Asian teapot or kettle brings traditional flair to the preparation process while it adds to the kitchen decor.

These teapots and kettles can be found at Gong Fu Tea in the East Village. Made in Japan and China, they represent the rich history of the ritual of tea.

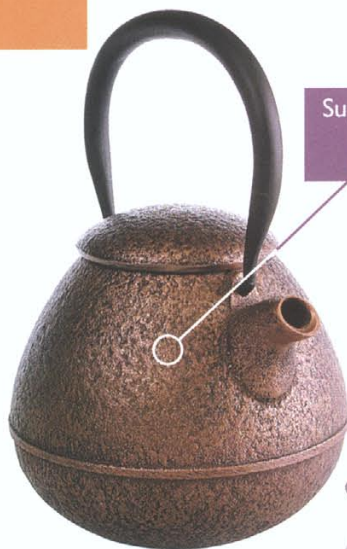
Ancient Brew: Use this heavy metal Tetsuben tea kettle from Japan to boil the water. \$395.



Tea Party: Three figures top this wood grain Yoxing Chinese tea pot. \$124.



Super Shine: A Japanese Tetsuben copper teapot features a rounded base and a large handle. \$87.



Contradiction: A striking clay-red Yoxing tea pot has a rounded-square shape. \$95.



Happy Tears: This teardrop-shaped tea pot is Yoxing style. \$50.



Square Off: A squared Yoxing squared black swirl tea pot comes from China. \$72.

