**8年级（上）英语第17课时（第5周）**

**《茶味飘香，京曲绵长》学程拓展**

**A Cup of Culture**

Making a cup of tea takes only a few minutes. Making a cup of tea in a full traditional tea ceremony (茶艺)—that’s a different story.

On May 9, students from five schools in Dongcheng district, Beijing, performed tea ceremonies at a teahouse on Wangfujing Street. These students are members of their schools’ tea clubs. The activity aims to teach more teenagers about tea culture.

A traditional tea ceremony includes setting the table, making the tea and serving (奉上) it. In all, it takes about half an hour. Every step must be done very gracefully (优雅地) to show the beauty of the tea ceremony.

Setting the table is an important part of the ceremony. Some people may put a piece of silk (丝绸) on the table; others may put flowers near the cups.

“We used porcelain (瓷) teapots when making jasmine (茉莉花) tea to give people a sense of freshness. We also dressed in traditional Chinese clothes,” said Lu Jingxuan, 16, of Beijing No 177 Senior High School.

Making the tea is the most important part. That does not just mean putting tea in the cups and pouring in water. There is much more to it than that.

“For example, for Longjing tea, a famous Chinese green tea, the water temperature must be about 85 ℃, or the hot water will make the tea bitter (苦的),” Cheng Jiaqi, 13, of Beijing No 45 Middle School, told Teens.

The tea ceremony isn’t just about making tea. It’s also good for one’s temper (情绪), according to Zhang Zeyu, 16, of Beijing No 177 Senior High School.

“The practice of making tea helps me become more focused (专注的) when doing things, because when making tea, I have to be very careful about every step,” he said.

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