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LANGUAGE OF THE LEAF CREATES GOURMET TEAS THAT SUPPORT HEALTHIER LIFESTYLES

Drink healthy, fresh and delicious Gourmet Tea

(Toronto) Understanding the many health benefits of drinking tea, Language of the Leaf features nearly fifty different hand crafted gourmet teas categorized by Black Tea, White Tea, Green Tea, Oolong Tea, Rooibos Tea, Wellness Herbal Tea, and Decaf Tea.

Black Tea, Green Tea, White Tea, Rooibos and Oolong Tea all contain high levels of antioxidants, some of which are called polyphenols, flavonoids, and catechins, and all of which take on the “free radicals” in the body. This influx prevents harm to healthy cells and prevents disease. Drinking tea can help fight cancer, lower blood pressure, fight diabetes, and boost your immune system (*sourced Kensington Books 1999, Prevention May 2000, New York Times July 2004, ACS September 2003, United Press International April 2005).

“My goal is to carefully combine selected blends to transform everyday drinking tea into memorable tea experiences. Language of the Leaf offers more than just a hot drink. It’s comfort in a tea pot, a way to celebrate life’s events, and a first step in creating a healthier lifestyle for you. It’s time to pause, reflect and refresh,” said Neeta Khanna, Language of the Leaf proprietor.

About Language of the Leaf:

Language of the Leaf focuses on the many flavorful blends and aromatic herbs that can elevate an every day cup of tea into an affordable luxury. Using only the finest and most natural ingredients, Language of the Leaf’s extensive range of fresh teas and unique herbals offer an inspiring and exotic interplay of tastes and aromas.

Unlike the store and franchise brands, Language of the Leaf creates only 100% natural teas, from ingredients grown in pristine, unpolluted areas. All of the Language of the Leaf tea blends (ie: Earl Grey, Biscotti (black tea), Queen of Siam (Green tea), Spa Sunset (Herbal) - to name a few, are brought in from Europe/Germany and the ingredients are fresh, fragrant and flavorful. Language of the Leaf’s standards for teas and herbs used in blends are very high. The blending, packaging and the accessories ensure Language of the Leaf’s teas deliver an experience, not just a product.

About the Language of the Leaf Owner/Creator – Neeta Khanna

In 2005 Neeta Khanna and her husband traveled to India to visit a relative and master tea blender for Fortnum & Mason and Twinings.

During this trip, they were invited to stay in the top three Darjeeling tea-producing gardens. Surrounded by the lush green hills and world famous tea plantations, Neeta was enthralled with the tea crafting process. From plucking the fresh leaves off the bountiful plants to carefully examining the leaves during the drying procedure, she followed the leaves through their entire transformation. Neeta became obsessed with tea selection and the brewing process.

After this incredible experience, tea became an important part of Neeta's life, and she was so passionate about what she discovered that she needed to find a way to share it with everyone. Neeta knew that people who strive to live a healthier lifestyle would love these naturally blended teas as much as she did. At that moment, Language of the Leaf was born.

Neeta and her family currently reside in Toronto, Canada. She continues to operate Language of the Leaf from her home office to keep costs down, a savings that she passes onto her clients. Her special teas can be ordered on line by visiting www.languageoftheleaf.com.

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