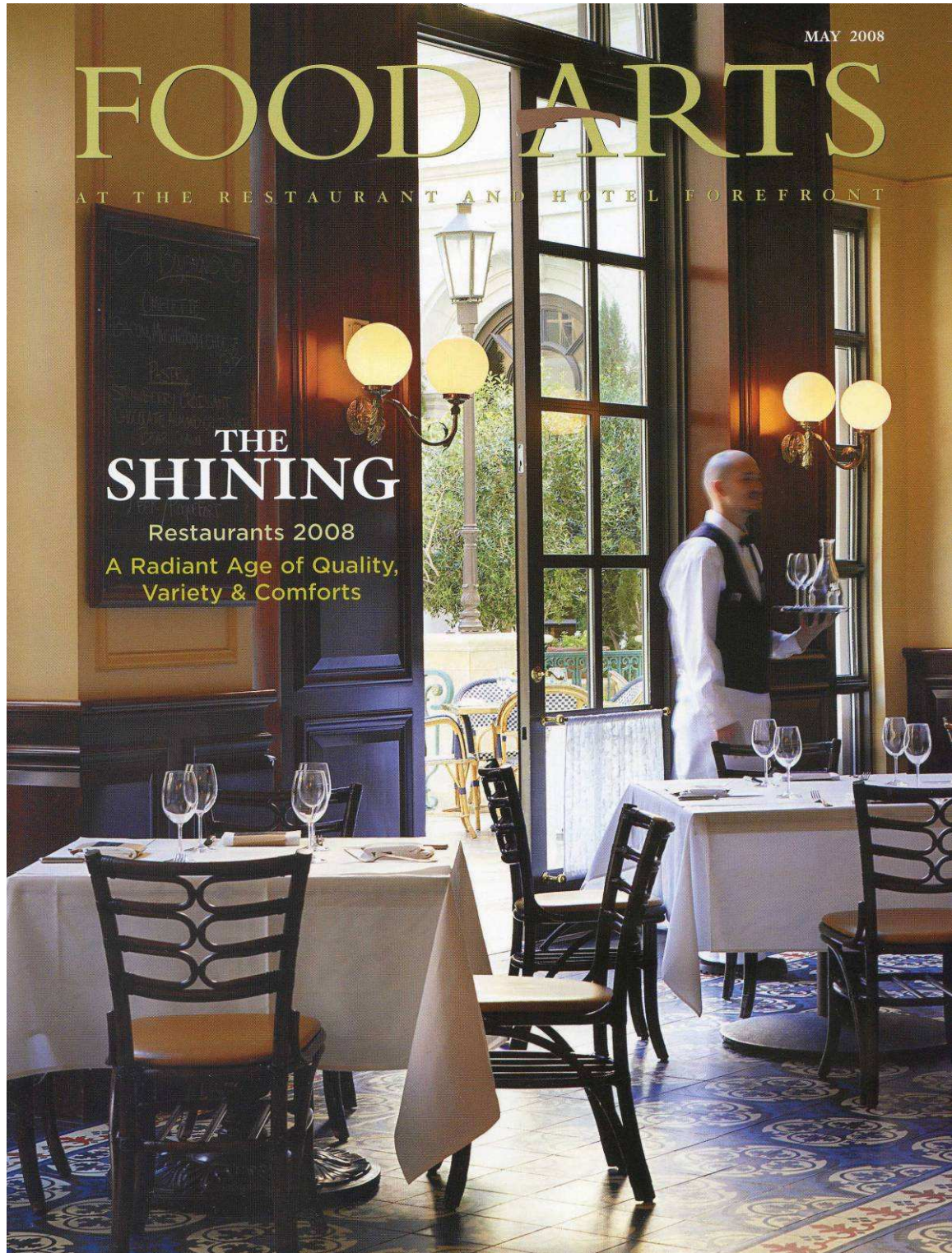


Food Arts
May 2008
Circulation: 55,285
Impressions: 165,855



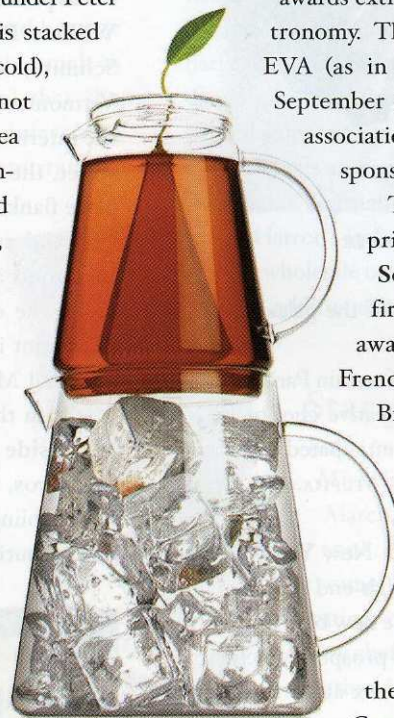
Front Burner

EDITED BY BEVERLY STEPHEN

Two for tea New York City—When Tea Forté founder Peter Hewitt stopped by our offices recently to show off his stacked Pyrex glass iced tea service pitchers (one for hot, one for cold), no one could stop exclaiming how beautiful they were, not to mention their companion pyramid-shaped silken tea infusers. And no wonder. Hewitt, before he devoted himself to tea, was quite a well-known designer who created MOMA's Ribbon Vase and the museum's paper chess set, among other beauties.

Tea is brewed tableside by a waiter or tea sommelier in the upper heat resistant Tea-Over-Ice pitcher, then flash chilled over a precise amount of ice in the lower pitcher. Four bright and refreshing blends are currently available: white ginger pear, raspberry nectar, pomegranate blackberry and Ceylon gold. "It's a great upsell," Hewitt confides, "and wildly popular in the South."

Founded in 2003, Tea Forte's 30 varieties of hot tea are on tables at **Wynn Las Vegas**; **Raffles**, Dubai; **One and Only Resorts**; **Four Seasons Spas**; **Le Meurice** hotel, Paris; and **The Berkeley** hotel, London. Hewitt is currently in the process of introducing his Tea-Over-Ice system. —B.S.



the taste
awards extrav
tronomy. The
EVA (as in E
September 26
association
sponsor
Th
prize
Sop
first
award
French
Brit
C
o
the b
Conch
the he
D