

## The Bunting Tea-Museum

Our exhibits originate from different regions of the world and show the variety of tea-related ceremonies cultivated worldwide. In the historic building in the Brunnenstraße the world of tea is shown to its full extent. From the cultivation in countries of origin, over the process of fermenting, up to testing and tasting, the entire production process is shown.

Following your visit, you'll have the opportunity to taste the real East-Frisian Tea with „Kluntje“ and „Wulkje“. All sorts of tea and utensils for the original tea-ceremony can be obtained in our affiliated shop.

Public tea-ceremonies take place every tuesday at 3 p.m. For groups from 8 people, individual ceremonies and workshops are possible, following registration.

1. „Small Ceremony“ (60 Min.) (with pastries)
2. „Big Ceremony“ (90 Min.) (with „Krintstut“)
3. „Big Ceremony with Tea-Tasting“ (with „Krintstut“ and cake)
4. „Tea-Workshop“ (90 Min.)

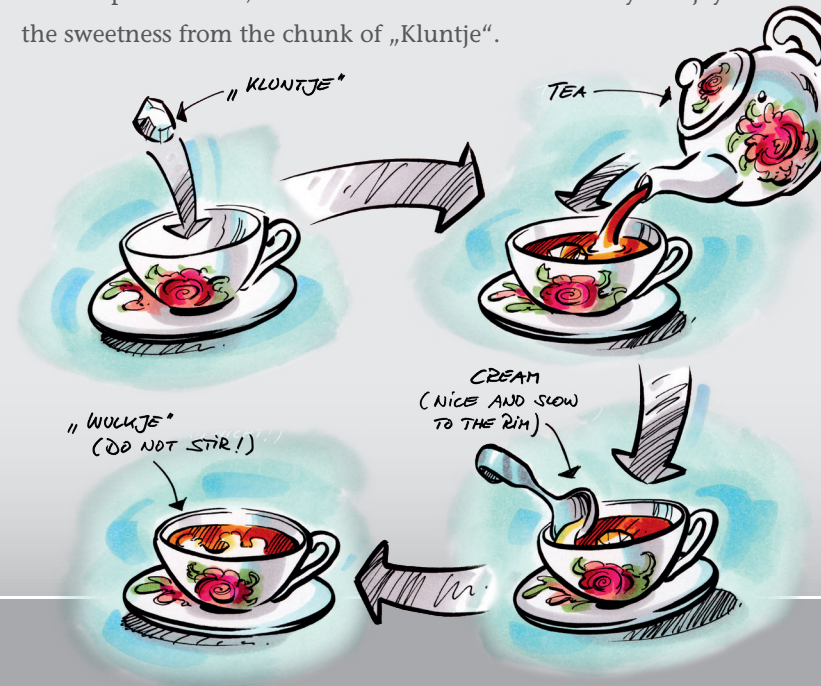


## The code of practice to the original east-frisian Tea-Ceremony

1. put a big chunk of „Kluntje“ into the cup
2. Pour the tea slowly into the cup – do not stir
3. Pour the cream slowly
4. The cloud („Wulkje“) swells towards the surface

Do not stir the tea at any time, but enjoy it in three steps.

First – sip the **cream**, second – drink the **tea** and finally – enjoy the sweetness from the chunk of „Kluntje“.



**Bunting Teemuseum**

Delicacy and tea-culture in a picturesque atmosphere.





## Guided tours and workshops

In the Bunting Tea-Museum you'll have the opportunity to participate in guided tours, tea-tastings and workshops. Individual appointments are possible. Please visit our website for more information.

<http://www.bunting-teemuseum.de>



## Opening hours & contact

Monday – Friday	10 a.m. – 6 p.m.
Saturday	10 a.m. – 6 p.m.
Sunday (April – October)	2 p.m. – 5 p.m.

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[www.bunting-teemuseum.de](http://www.bunting-teemuseum.de)

Please access our website for directions.



**Büding Teemuseum**