

# *A sip of the sublime: Sip-T*

By Kate Ferry

The North Sound seems to be filled to the brim with successful, home-grown businesses. One such business is Sip-T Tea Co., which specializes in delicious artisan teas and is the brainchild of the mother-daughter team of Cheyenne and Kamea Black. After spending more than 25 years making chai tea for friends and family, Cheyenne settled into Bellingham with her daughters and started Sip-T in January 2009. Sip-T has 14 different varieties of fine loose-leaf teas, including the family favorite, Guru Brew chai tea.

The mother-daughter duo that is Sip-T are probably familiar faces if you frequent the Bellingham Farmer's Market. They proudly provide samples of a variety of their teas and are eager to share their expert knowledge of the blends and flavor nuances as well as help find the perfect fit for your palate.

The ingredients that go into each handcrafted blend of Sip-T are organic and from fair trade sources. Sip-T's newest blend is a lavender tea. With lavender grown in Whatcom County, it is one of Sip-T's first teas to be sourced directly from Bellingham's backyard.

As the nip of winter settles in, it's the perfect time to try a cup of hand-brewed tea from Sip-T. Their teas are available at the Bellingham Farmer's Market and online at [www.sip-t.com](http://www.sip-t.com). Free delivery is available within the Bellingham city limits. Sip-T customers can also enjoy a steaming cup of tea on the house if you mention this article during your next visit to the market.