

Our Young Artists . . .

“Vumah Cha” or cream Tea, is the favorite form in Turkistan in the preparation of which only Black Tea is used, and the brew is much stronger than ordinarily made Tea.

The leaves are boiled in a copper pot and the colour heightened by lifting spoonfuls up and letting them fall back again into the vessel while boiling, cream being added in the meantime and bread soaked in it, after which it is eaten.

The Persians boil the leaves in a pot or kettle until the water assumes a blackish colour and a bitter taste, after which they add fennel, aniseed, cloves and sugar.

In Chinese Tartary the Tea is prepared in the same manner as we prepare it, but both the liquor and leaves are swallowed.

The Mongols generally add milk but make a much stronger brew and use only the infusion, while the Bokharis use only Black Tea mixed with camel's milk or suet, breaking up their bread in it and always carrying a bag of these mixed ingredients with them to give to their innkeepers, to brew them in their required fashion.

A preparation called “Shamma” or “Residue” is made from the spent or exhausted leaves . . . that is leaves once used . . . in Baluchistan, and chewed like the Pan or Beetle Leaf is in India, and the Cocoa in South America.

Tea is prepared for use in Tibet by first grinding the leaves and mixing them with bullock's blood. This compound is then pressed into the form of a brick, dried by a fire heat and wrapped in sheep skin until required for use, in which form it also serves for currency throughout Central Asia. A kind of “Bouillon” or soup is made from them by boiling in water and adding salt, flour, oil, tallow or camel's milk.

Tea in Morocco is regarded as a “Course Meal”. The teapot or kettle is first filled with Green Tea, sugar and water in such proportions as to make a thick syrup which is used without the addition of milk or cream, but frequently spearmint, wormwood, verbena or citron are added and on special occasions ambergris is added. It is usually drunk while the partakers sit cross-legged on soft carpets spread on the ground around a costly tray (with small feet raising it only a few inches from the ground) furnished with glasses instead of cups, and nothing else is taken at this meal.

The Russians often add vodka, thus making a potent drink which sends a “glow” all over the body. The water is usually boiled in a Samovar, which is always kept ready on the table and then poured into a normal teapot.

In Poland, Austria and Czechoslovakia, for instance, they make a national drink of Tea, but the sugar is always eaten first, followed by the unsweetened brew. In some parts of China they like Tea leaves mixed with ginger, spices and finely-chopped onions before the boiling water is added; in other parts of the country preference is for the Japanese method of Tea-making. This consists of beating the leaves until they become powdery, and then mixing them into a very thin pulp with hot water. Only on very rare occasions is this mixture strained before drinking.



“Summer Day” by Grace Monaghan of 3 Way Bridge, Griffith



“Jacky Jacky” by Valerie Toomey of Queen Street, Pilliga