

Same Purpose

Different Approaches

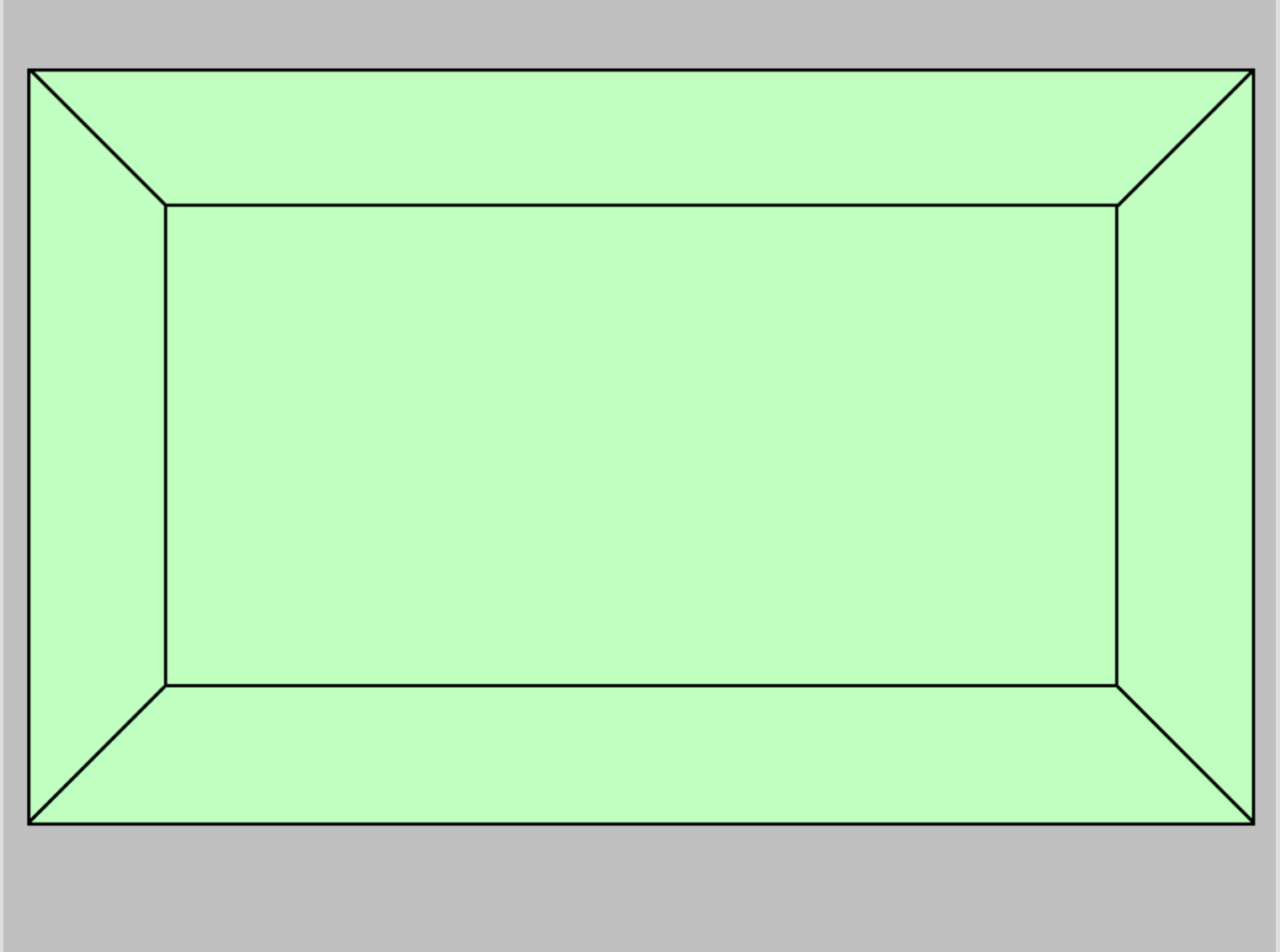
Social Uses of Tea in  
England, Turkey and Brazil

Levent Boz

Francisco Silva Noelli

# Ingredients

a room



# 3 small display cases



3 objects



early victorian tea set from England

3 objects



semaver from Turkey

3 objects



mate\chimarrão from Brazil

# some posters to decorate the room

## Tea in Turkey

Turkish tea, called çay, a form of black tea, is produced on the eastern Black Sea coast, which has a mild climate with high precipitation and fertile soil. Turkish tea is typically prepared using two stacked kettles (çaydanlık) especially designed for tea preparation.

Water is brought to a boil in the larger lower kettle and then half of the water is used to fill the smaller kettle on top and 5 spoons of loose tea leaves, producing a very strong tea. When served, the remaining water is used to dilute the tea on a saucer, giving each consumer the choice between strong and weak tea.

Tea is drunk from small glasses to enjoy it hot in addition to its colour, with lumps of beet sugar.

To a lesser extent than in other Mediterranean countries, Turkish tea replaces both alcohol and coffee as the respectful beverage.

Within Turkey, the tea is usually known as Rize tea. Virtually all of the tea is produced in the Rize province, a Turkish province on the Black Sea coast.



Semaver  
MoT11912.000.000  
© Turkish & Islamic Arts Museum

## Tea in Brazil

Gourd of mate: a living legacy of the encounter between Spaniards and Guarani Indians in the early 17th century.

This discreet and simple artefact made from a gourd was chosen for Patrons Presentation, due its big cultural value in southern Brazil, Uruguay, Argentina and Paraguay. Also because I use this every day since 4 or 5 years old, a custom of another gauchos like me.

This artifact resulted from the encounter between Spanish and Guarani Indians in the Paraná basin, South America. His creation occurred in the early 17th century. Your Spanish name is "mate"; in Portuguese is called chimarrão. The gourd has variable size and shape, depending on the use and the owner's will. It can be drunk at any time, but the morning is the most popular period.

It is used to drink a hot infusion (40/60 °C) of milled leaves of Ilex paraguariensis, a tea with medicinal properties, consumed by the population for its stimulating effect.



Chimarrão/Mate & Bombilla  
1950.1233.3333 G35/2w2  
British Museum

## Tea in England

Black tea is a variety of tea that is more common than the oolong, green, and white teas. All four varieties are made from leaves of Camellia sinensis. Black tea is generally stronger than green tea and contains more caffeine than the less oxidized teas.

Several principal varieties of the species are used, the small-leaved Assamese variety plant (C. sinensis subsp. sinensis), also used for green and white teas, and the large-leaved Assamese plant (C. sinensis subsp. assamica), which was traditionally only used for black tea, although in recent years some green has been produced.

In these languages and neighboring countries, black tea is known as "black tea", a description of the colour of the liquid; the term black refers to the colour of the oxidized leaves. In Chinese, "black tea" commonly used classification for post-fermented teas, such as pu-erh tea; in the Western world, "red tea" more commonly refers to rooibos, a South African tisane.

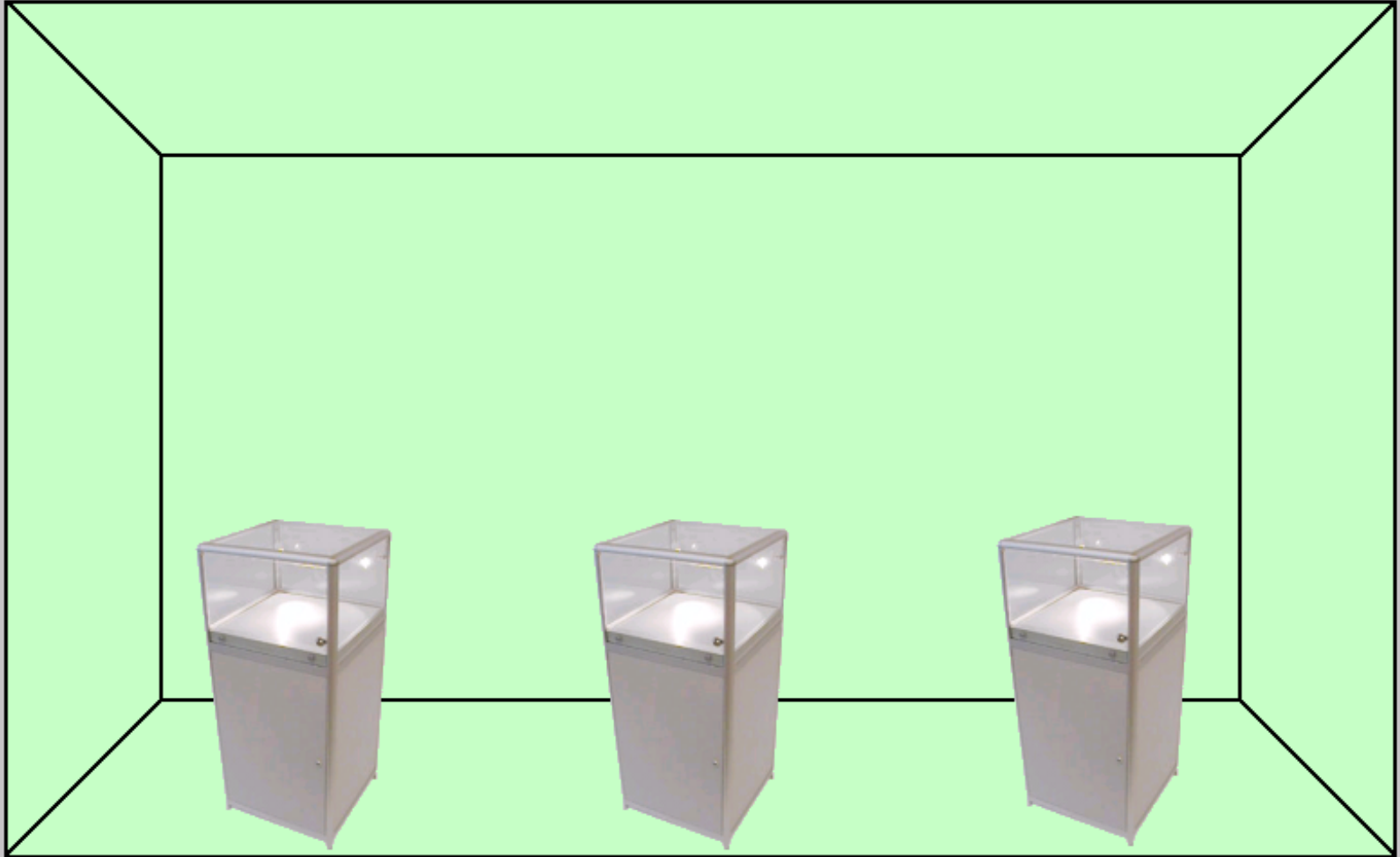
Breakfast tea is a black tea blend usually described as strong, robust, and/or rich, and blended to go well with milk and sugar, in a style traditionally associated with a hearty English breakfast.



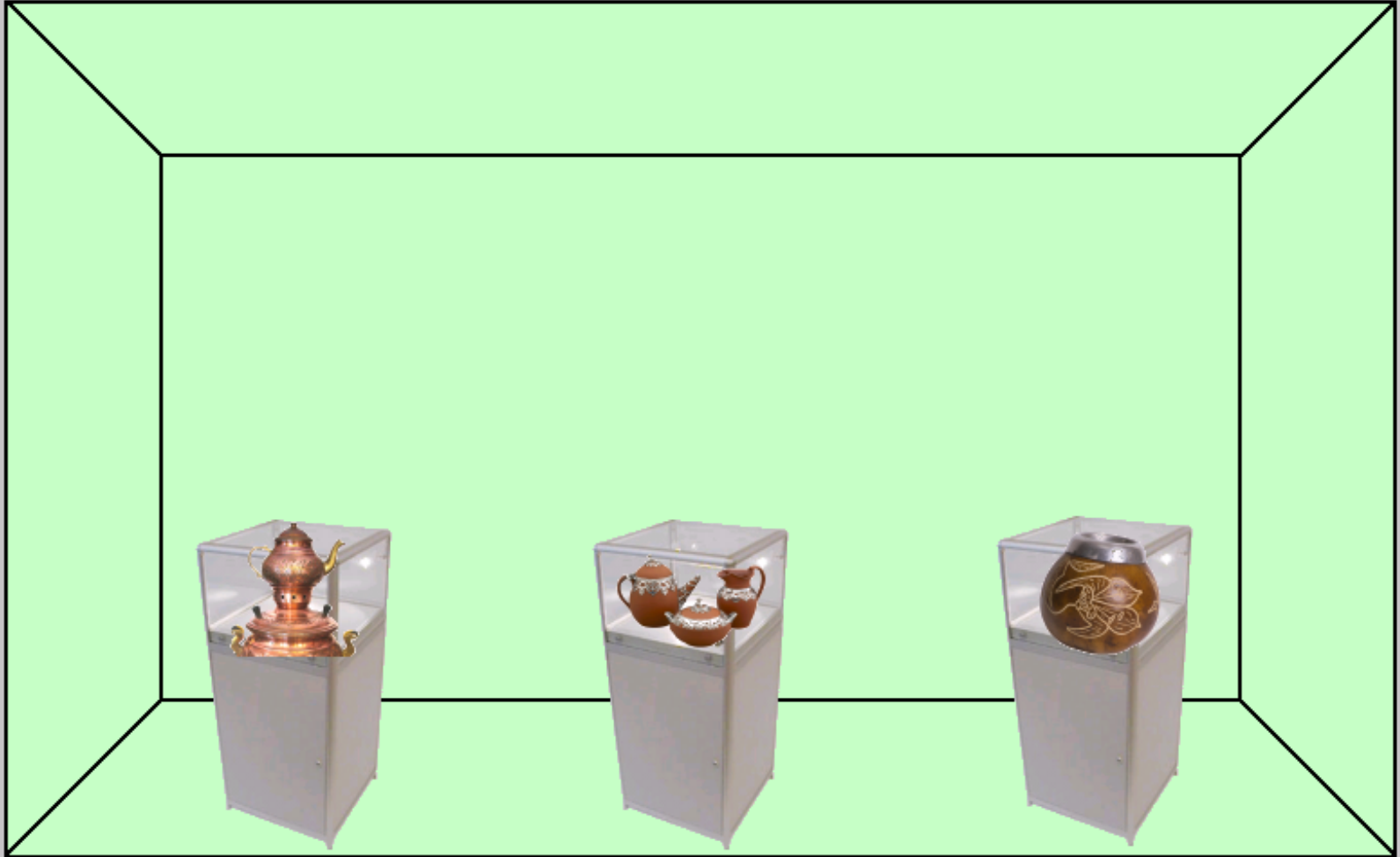
Early Victorian Tea Set  
1909.1201.108 G47/dc13  
© The Trustees of the British Museum

How to prepare?

place display cases



and objects



# and posters and other info panels

## Tea in Turkey

Turkish tea, called çay, a form of black tea, is produced on the eastern Black Sea coast which has a mild climate with high precipitation and fertile soil. Turkish tea is typically prepared using two stacked kettles (çaydanlık) especially designed for tea preparation.

Water is brought to a boil in the larger lower kettle and then some of the water is used to fill the smaller kettle on top and steep several spoons of loose tea leaves, producing a very strong tea. When served, the remaining water is used to dilute the tea in an individual bowl, giving each consumer the choice between strong or weak.

Tea is drunk from small glasses to enjoy it hot in addition to showing its colour, with lumps of beet sugar.

To a lesser extent than in other Mediterranean countries, tea replaces both alcohol and coffee as the respectful beverage.

Within Turkey, the tea is usually known as Rize tea. Virtually all of the tea is produced in the Rize province, a Turkish province on the Black Sea coast.



## Tea in England

Black tea is a variety of tea that is more oxidized than the oolong, green, and white varieties. All four varieties are made from leaves of Camellia sinensis. Black tea is generally stronger in flavor and contains more caffeine than the less oxidized teas.

Two principal varieties of the species are oolong, the small-leaved Chinese variety plant (C. sinensis subsp. sinensis), also used for green and white teas, and the large-leaved Assamese plant (C. sinensis subsp. assamica), which was traditionally only used for black tea, although in recent years some green tea has been produced.

In Chinese languages and neighboring countries, black tea is known as "red tea", a description of the colour of the liquid; the term black tea refers to the colour of the oxidized leaves. In Chinese, "black tea" is a commonly used classification for post-fermented teas, such as Pu-erh tea. In the Western world, "red tea" more commonly refers to rooibos, a South African tisane.

English Breakfast tea is a black tea blend usually described as full-bodied, robust, and rich, and blended to go well with milk and sugar, in a style traditionally associated with a hearty English breakfast.



## Tea in Brazil

Custom of making a long legacy of the encounter between Opuntia and the Sissala Indians in the early 17th century.

This pleasant and simple arboreal made from a great was chosen for Friar's presentation, due to its big cultural value in southern Brazil, Uruguay, Argentina and Paraguay. Also because I use this every day since 4 or 5 years old, a custom of another generation like me.

This utilized resulted from the encounter between Spanish and the araucan Indians in the Paraná basin, South America. His creation occurred in the early 17th century. "You Spanish name is 'mate'", in Portuguese is called chimarrão. The gourd has variable size and adjustment, as the owner's will. It can be drunk at any time, but the morning is the most popular period.

It is used to drink a hot infusion (1400 OC) of dried leaves of the guaraná mate, a tea with medicinal properties, consumed by the stimulating effect.



# Tea in England

Black tea is a variety of tea that is more oxidized than the oolong, green, and white varieties. All four varieties are made from leaves of *Camellia sinensis*. Black tea is generally stronger in flavor and contains more caffeine than the less oxidized teas.



Two principal varieties of the species are used, the small-leaved Chinese variety plant (*C. sinensis* subsp. *sinensis*), also used for green and white teas, and the large-leaved Assamese plant (*C. sinensis* subsp. *assamica*), which was traditionally only used for black tea, although in recent years some green has been produced.

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English Breakfast tea is a black tea blend usually described as full-bodied, robust, and/or rich, and blended to go well with milk and sugar, in a style traditionally associated with a hearty English breakfast.



Early Victorian Tea Set  
1909,1201.108 G47/dc13  
© The Trustees of the British Museum

# Tea in Turkey

Turkish tea, called çay, a form of black tea, is produced on the eastern Black Sea coast, which has a mild climate with high precipitation and fertile soil. Turkish tea is typically prepared using two stacked kettles (çaydanlık) especially designed for tea preparation.



Water is brought to a boil in the larger lower kettle and then some of the water is used to fill the smaller kettle on top and steep several spoons of loose tea leaves, producing a very strong tea. When served, the remaining water is used to dilute the tea on an individual basis, giving each consumer the choice between strong or weak.

Tea is drunk from small glasses to enjoy it hot in addition to showing its colour, with lumps of beet sugar.

To a lesser extent than in other Mediterranean countries, tea replaces both alcohol and coffee as the respectful beverage.

Within Turkey, the tea is usually known as Rize tea. Virtually all of the tea is produced in the Rize province, a Turkish province on the Black Sea coast.



Semaver  
MoT11912.000.000  
© Turkish & Islamic Arts Museum

# Tea in Brazil

Gourd of mate: a living legacy of the encounter between Spaniards and Guarani Indians in the early 17th century.

This discreet and simple artefact made from a gourd was chosen for Patrons Presentation, due its big cultural value in southern Brazil, Uruguay, Argentina and Paraguay. Also because I use this every day since 4 or 5 years old, a custom of another gauchos like me.

This artifact resulted from the encounter between Spanish and Guarani Indians in the Paraná basin, South America. His creation occurred in the early 17th century. Your Spanish name is "mate"; in Portuguese is called chimarrão. The gourd has variable size and adornment, as the owner's will. It can be drunk at any time, but the morning is the most popular period.


It is used to drink a hot infusion (40/60 0C) of milled leaves of *Ilex paraguariensis*, a tea with medicinal properties, consumed by the stimulating effect.



Chimarrão/Mate & Bombilla  
1950,1233.3333 G35/2w2  
British Museum

# More posters on the left wall

### Tea in Turkey




Turkish tea, called çay, a form of black tea, is produced on the eastern Black Sea coast, which has a mild climate with high precipitation and fertile soil. Turkish tea is typically prepared using two stacked kettles (çaydanlık) especially designed for tea preparation.


Water is brought to a boil in the larger lower kettle and then some of the water is used to fill the smaller kettle on top and steep several spoons of loose tea leaves, producing a very strong tea. After several minutes, the remaining water is used to dilute the tea in an individual teacup, giving each consumer the choice between strong or weak.

Tea is drunk from small glasses to enjoy it hot in addition to showing its colour, with lumps of beet sugar.


Tea is less popular than in other Mediterranean countries, but replaces both alcohol and coffee as the respective beverage.

Within Turkey, the tea is usually known as Rize tea. Virtually all of the tea is produced in the Rize province, a Turkish province on the Black Sea coast.





### Tea in England





Black tea is a variety of tea that is more oxidized than the oolong, green, and white varieties. All four varieties are made from varieties of *Camellia sinensis*. Black tea is primarily blended for a flavor and contains more caffeine than the less oxidized types.

Two principal varieties of the species are used: the small-leaved Chinese variety (var. *sinensis* subsp. *sinensis*), also called for green and white teas, and the large-leaved Assamese plant (*C. sinensis* subsp. *assamica*), which was traditionally only used for black tea, although in recent years some green has been produced.


In Chinese languages and neighboring countries, black tea is known as "red tea", a description of the color of the liquid; the term black tea refers to the colour of the oxidized leaves. In Chinese, "black tea" is a commonly used classification for post-fermented teas, such as Pu-erh tea. In the Western world, "red tea" more commonly refers to rooibos, a South-African brew.

English Breakfast tea is a black tea blend usually described as full-bodied, robust, and rich, and blended to go well with milk and sugar, in a style traditionally associated with a hearty English breakfast.





### Tea in Brazil





Çiçardê de mate, a being legacy of the encounter between Spaniards and Guaraní Indians in the early 17th century.

This flavored and simple alcohol made from a grass was chosen for Fribourg's presentation. Due to its high cultural value in southern Brazil, Uruguay, Argentina and Paraguay, Mate became a very strong drink since 4 or 5 years old, a culture of another generation.

This alcohol resulted from the encounter between Spanish and Guaraní Indians in the Paraná Basin, South America. His creation occurred in the early 17th century. Your Spanish name is "mate", in Portuguese is called chimarrão. The grass has variable size and adhesion, as the owner's will. It can be drunk at any time, but the evening is the most popular period.

It is used to drink a hot infusion (1000 OC) of rolled leaves of the *passiflora*, a tea with medicinal properties, consumed by the stimulating effect.





# Tea in England

Tea, that most quintessential of English drinks, is a relative latecomer to British shores. Although the custom of drinking tea dates back to the third millennium BC in China, it was not until the mid 17th century that the beverage first appeared in England.

The use of tea spread slowly from its Asian homeland, reaching Europe by way of Venice around 1560, although Portuguese trading ships may have made contact with the Chinese as early as 1515.

It was the Portuguese and Dutch traders who first imported tea to Europe, with regular shipments by 1610. England was a latecomer to the tea trade, as the East India Company did not capitalize on tea's popularity until the mid-18th century.



# Tea in Turkey



Tea Break in Istanbul



Preparing Turkish Tea, Istanbul

Drinking tea has become a way of life in Turkey. Black tea can be drunk at any time of the day or night. If you visit a Turkish household, you will surely be offered a cup of tea whether before or after a meal. As it is so much an integral part of their culture, it is worthwhile to know a little about the real way to drink Turkish tea.

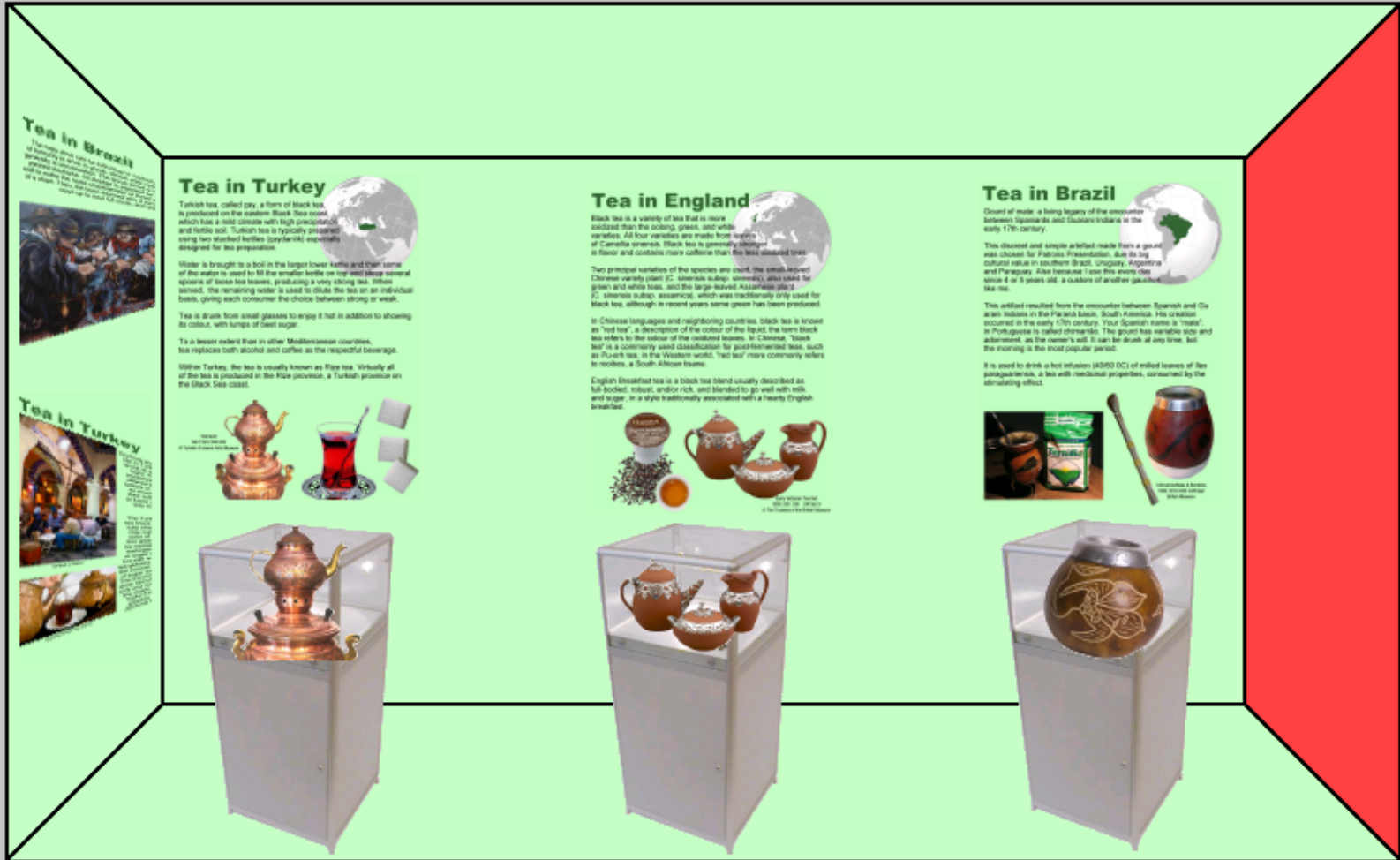
The Turks always drink their tea black. It is served in small tulip shaped glasses - not in clay cups. You can see the color of the tea through the thin glasses. The tea should be crystal clear and of a deep mahogany or red hue. Sugar or sugar cubes may be added but milk is a strict no-no. As the tea glasses are much smaller than the normal cups, about two cubes of sugar suffices for five glasses. The Erzurmulus in east of Turkey drink about 30 glasses of tea with only one cube of sugar; they keep the sugar under their tongue to make it last through all those glasses of tea. This style of drinking tea is called "Kitlama Cay."

# Tea in Brazil

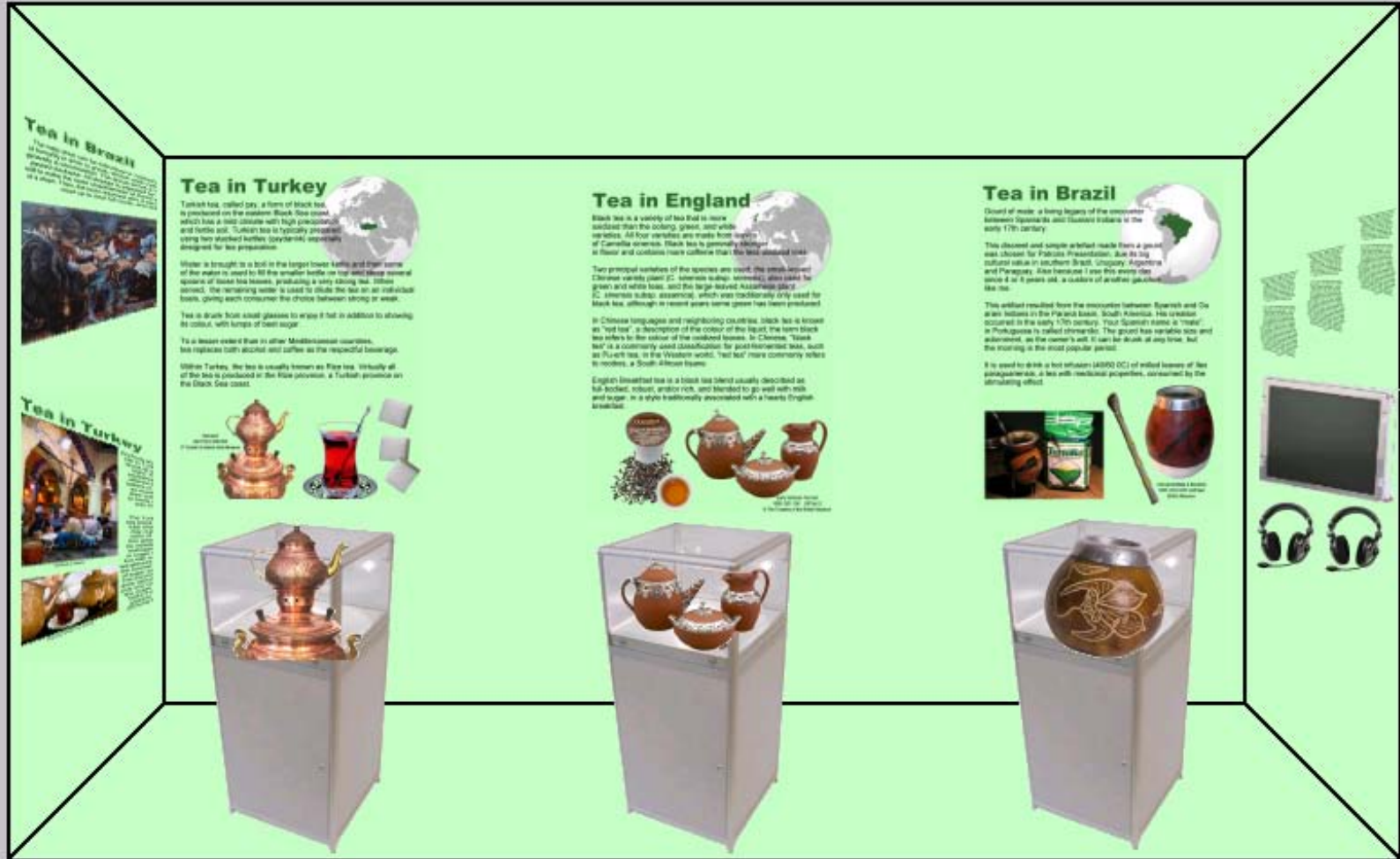
The mate drink can be individual or collective. There is a kind of formality to drink in group, whose main reason for the meeting generally is conversation. The group forms a circle and the bowl is passed clockwise. All dosage is ingested by a single individual, until to make the noise characteristic of those sipping the last drops of a straw. Then, the bowl returned who it serves to put water and move up to next full circle, and start over...



# 3 lcd panels on right wall



# our room is ready...



What else we can do?

what else we can do?

**Maybe we can sign a sponsorship agreement with a major tea company.**

**And maybe we can convince them to offer some tea to visitors on the first day of exhibition.**

what else we can do?

**We can create posters, brochures,  
exhibition booklets...**

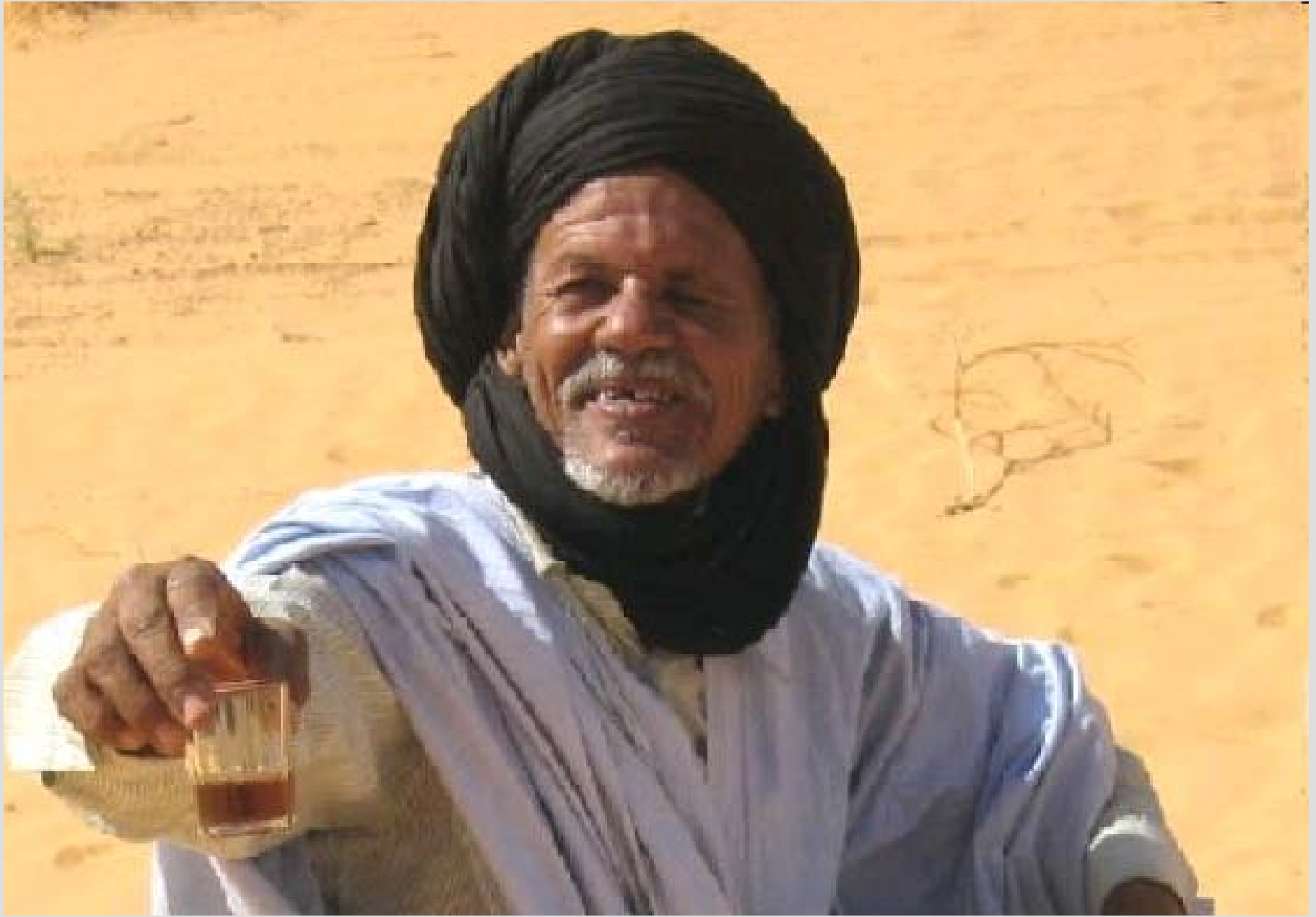
**Also replica mates, Victorian tea  
pots and semavers...**

what else we can do?

**With more special objects from different cultures, we can greaten our exhibition...**

**To create something like  
“Tea in Our World”**

# Tea in Mauritania



# Tea in Russia



# Tea in China



# Tea... Now...



Thanks...