

Tea

"In 1853, the estimated consumption of coffee in Great Britain, according to official returns was thirty-five million pounds, and in the United States, on hundred and seventy-five million pounds, a year." ("Coffee and Tea" pp35-44 *The Atlantic* monthly January 1859)

"Next to alcohol and tobacco, coffee and tea have supplied more of the needed excitement to mankind than any other stimulants; and, taking the female sex into account, they stand far above the two former substances in the ratio of the numbers who use them." ("Coffee and Tea" pp35-44 *The Atlantic* monthly January 1859)

Harper's Weekly, November 1859, England 70 million; US 30 Million.

Tea culture, etiquette, uses, tea sent to soldiers by aid societies.

Afternoon tea
Prior to dinner
After dinner
With breakfast
By invitation
Part of evening parties
Tea in private

"In the first place, dust off your table clean, and spread your cloth neatly, observing that the centre crease of your cloth is right in the centre of the table, and that it don't hang longer at one end than at the other; then proceed to set out your breakfast tray; laying a cup and saucer for each person, with a teaspoon in each saucer, at the right hand side of the cup; then set in the centre of the tray, your sugar pot on the right hand, your cream pot on the left, and your slop bowl in the centre, with your teapot behind them, so as to be right under the tea urn, and that the tap of the urn may reach it, when on the table. As soon as you have this done, set your tray at the end of the table where the lady sits that pours out the tea, then put around your plates, one for each person..... If your breakfast table is rather small you must spread a napkin on a small stand, place it on the left hand side of the lady that makes tea; place on this the tea caddy, and if there is not room on the breakfast try, for all your cups and saucers to be placed uniform, you may put the remainder on the stand." (Roberts p43)

The station of serving the tea usually went to the lady of the house of the eldest woman in company

"[Routledge] looking up from the last one as Thomas made his announcement, he laid it aside, and turned toward the table, asking me, with a smile, if I should mind the trouble of pouring out the tea. It was an attention, he said, that he was generally obliged to pay to himself, but it would make it much more agreeable if I would take the trouble.

"I took my place behind the heavy silver service, and with fingers that trembled very visibly, proceeded, for the first time in my life, to fill that womanly office." (*Routledge* p53)

"Tea cannot be so hastily dispatched.

"After a late dinner it is a matter of minor importance. It is merely handed round with sugar and cream, by the servants in waiting.

"When especial invitations are given by quiet people to a sociable 'cup of tea,' it is generally served up, with all the tea equipage, on the drawing-room table. It is presided over by the lady, or the eldest daughter, of the house, and the gentlemen who are invited render themselves useful in replenishing the tea-pot from the shining copper tea-kettle (supposing there is no urn), and in handing about the bread-and-butter, tea-cakes, muffins, and crumpets.

"For a large evening party, it is well to set apart a room for the tea and coffee. Here one of the daughters of the house may preside, and supply the guests with tea, coffee, and biscuits, or bread-and-butter, before they proceed to the reception or drawing-room.

"In some families confidential servants preside in the tearooms on the occasion of a large evening party.

"Another style of tea, and one at which juvenile as well as grown-up guests are often present, is the tea called the *The Suisse*. Etiquette requires a round table for the *The Suisse*, a snow white table-cloth, and in addition to tea, coffee, and bread-and-butter, a great variety of cakes, jellies, and confectionery.

"The guests assemble round the table, and the repast is rather a protracted one. Conversation, games, and music follow, but no supper is deemed necessary.

(The Hand-Book of Etiquette: Being a Complete Guide to the Usages of Polite Society. London: Cassell, Petter & Galpin, 1860. P25-28.)

"If you prefer a set table, place your waiter at the head, with teapot, coffee-urn, cups, saucers, sugar, cream, etc., and the placing of the remainder of your table equipage will be readily known to an intelligent mistress.

"But allow me to recommend another mode of serving tea, much more agreeable, convenient, and elegant.

"Have the waiter containing your teapot, coffee-urn, etc. placed on a side-table in your parlor, at which seat yourself to serve your guests or family. Then on another table, near by, have another waiter placed, containing other refreshments. If you have quartettes, or small tables, have these placed before your guests; then let one servant hand around the plates, knives, and forks, while the other hands the waiter containing cakes, etc.

"By this arrangement you will the better exercise the impulses of the agreeable entertainer, and promote sociability. You give your gentlemen guests an opportunity of being both gallant and agreeable, and the ladies of displaying both graciousness and grace.

"Never have your tea poured out in another room. It allows to servants an opportunity of loitering, causes them to supply you with cold tea and coffee, besides trying unduly your patience and amiability." (Mason, Mary. *The Young Housewife's Counselor and Friend: Containing Directions in Every Department of Housekeeping, Including the Duties of Wife and Mother*. New York: E.J.Hale & Son, 1875. p 309)

"Green or black tea, to be drunk in perfection, *must* be made with boiling water,--*boiling* at the time of being poured on the tea; and black tea is the better for boiling some ten minutes.

“Do not trust this operation to servants, as it is very common, with most of them, to believe that water *once boiled* is boiling water. Although the kettle, on boiling, is removed from the fire so far as entirely to stop the ebullition of the water, it is thought nevertheless boiling water, and tea is made of such, in most cases, if the eye of the mistress is not upon it.

“Of best green tea three teaspoonfuls will be sufficient for six persons, though if you wish tea for one, a spoonful will be needed. For black tea a larger proportion will be necessary, perhaps double.

“If a silver teapot is used, the tea should first be made in an earthen pot, and kept at boiling heat near the fire till about to be served; then the silver pot should be scalded with boiling water, and the tea immediately transferred into it and served.

“Three things it would be well to avoid in tea,--tea of inferior quality, weak tea, and cold tea: unless persons desire iced tea,--then it should be *well iced*. Tepid tea is nauseous, especially if weak. (Mason, Mary. *The Young Housewife's Counselor and Friend: Containing Directions in Every Department of Housekeeping, Including the Duties of Wife and Mother*. New York: E.J.Hale & Son, 1875. p126.)

"Tea Parties and Evening Company"

"In one respect, fashion has aided to relieve a house-keeper of much care in providing evening entertainments. It is now fashionable to spread a table for evening parties, and not to serve tea and coffee, as was formerly done. As this is the easiest, and most rational way of entertaining evening company, no other method will be so minutely described.

"If a lady designs to invite from forty to sixty friends to pass the evening, or even to have a much larger company invited, the following would be called a plain but genteel arrangement, for company in New York, Philadelphia, or any of our large cities.

"Set a long table in the dining-room, and cover it with a handsome damask cloth. Set some high article containing flowers, or some ornamental article, in the centre. Set Champagne glasses with flowers at each corner. Set loaves of cake at regular distances, and dispose in some regular order about the table, preserves, jellies, lemonade, and any other articles that may be selected from the abundant variety offered in the collection of Receipts for Evening Parties in this book.

"Where a very large company is to be collected, and a larger treat is thought to be required, then a long table is set in the center of the room, as above, and on it are placed cakes, pastry, jellies, and confectionary. Then smaller tables are set each side of a mantle, or in corners, one of which is furnished with sandwiches, oysters, salad, celery, and wine, and the other with coffee, chocolate, and lemonade. Sometimes all are placed on one long table, and in this case, cakes, jellies, and confectionary are put in the centre, coffee and lemonade at one end, and oysters, sandwiches, celery, and wines at the other. A great deal of taste may be displayed in preparing and arranging such a table.

"As it is often the case, that the old mode of serving tea and coffee will be resorted to, on modification is proposed, which decreases the labour and anxiety to the housekeeper, and increases the enjoyment of the company. It is this. Set a table in one of the parlors, and cover it with a damask cloth. Let the tea and coffee be served at this table, the lady of the house presiding. Then let the gentlemen wait upon the ladies around the room, and then help themselves. This is particularly convenient when it is difficult to get good waiters.

"Most of the articles used for evening parties (with the exception of rich cakes, wine, and high-seasoned chicken salad_ are not unhealthful, if taken moderately.

"When these parties break up at seasonable hours, then may prove one of the most rational and harmless modes of securing social enjoyment; but when connected with highly exciting amusements, and late hours, they are sure to wear upon the constitution and health and rational and conscientious persons, for these and other reasons, will avoid them." (Beecher, Catharine Esther. *Miss Beecher's Domestic Receipt-book: Designed as a Supplement to her Treatise on Domestic Economy*. p241-242)

"Bread for breakfast and tea should be cut in even, regular slices, not over a fourth of an inch thick, and all crumbs removed from the bread plate. They should be piled in a regular form, and if the slices are large, they should be divided." (Beecher, Catharine Esther. *Miss Beecher's Domestic Receipt-book: Designed as a Supplement to her Treatise on Domestic Economy*. p243)

"Small mats, or cup plates, should be placed at each plate, to receive the tea-cup, when it would otherwise set upon the table-cloth and stain it." (Beecher, Catharine Esther. *Miss Beecher's Domestic Receipt-book: Designed as a Supplement to her Treatise on Domestic Economy*. p243)

"Tea

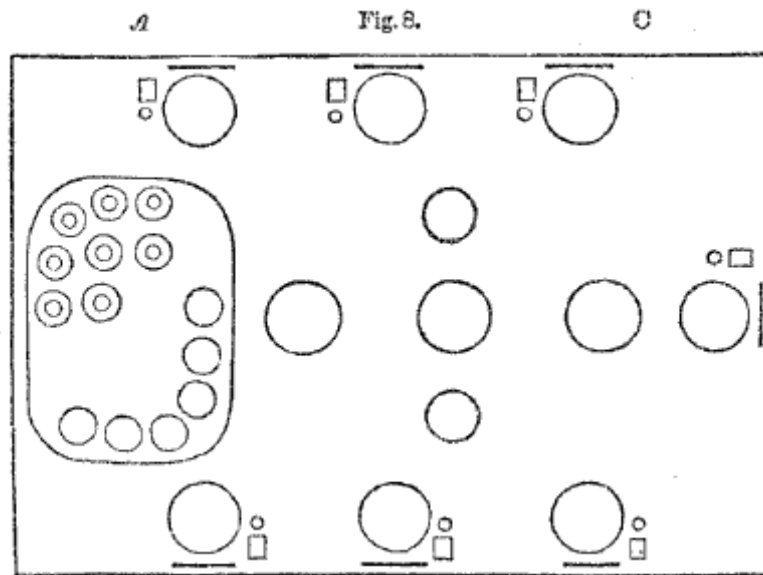
"The old-fashioned rule to put one teaspoonful for each person, is not proper, as thus fifty persons would require fifty teaspoonfuls, which is enormous. Every person must be guided by taste in this matter. Tea is spoilt unless the water is boiling when it is made. Black tea improves by boiling, but green is injured by it." (Beecher p189)

"Children's Drinks

"There are drinks easily prepared for children, which they love much better than tea and coffee, for no child at first loves these drinks till trained to it. As their older friends are served with green and black tea, there is a white tea to offer them, which they will always prefer, if properly trained, and it is always healthful."

"White Tea."

"Put two teaspoonfuls of sugar into a half a cup of good milk, and fill it with boiling water." (Beecher p189)



"The proper way of setting a tea-table is shown at Fig. 8. In this drawing of a tea-table, small sized plates are set around, with a knife, napkin, and cup plate laid by each, in a regular manner, while the articles of food are to be set, also, in regular order. On the waiter are placed the tea-cups and saucers, sugar bowl, slop bowl, cream cup and two or three articles for tea, coffee, and water, as the case may be. This drawing may aid some housekeepers teaching a domestic how to set a tea-table, as the picture will assist the memory in some cases. On the tea-table, by each plate is a knife, napkin, and small cup-plate." (Beecher, Catharine Esther. *Miss Beecher's Domestic Receipt-book: Designed as a Supplement to her Treatise on Domestic Economy*. p243)

For an evening tea –

"1793. The beverage called tea has now become almost a necessary of life. Previous to the middle of the 17th century it was not used in England, and it was wholly unknown to the Greeks and Romans. Pepys says, in his Diary,-- "September 25th, 1661.-- I sent for a cup of tea (a China drink), of which I had never drunk before." Two years later it was so rare a commodity in England, that the English East-India Company bought 2 lbs. 2 oz. of it, as a present for his majesty. In 1666 it was sold in London for sixty shillings a pound. From that date the consumption has gone on increasing from 5,000 lbs. to 50,000,000 lbs.

1794. Linnaeus was induced to think that there were two species of tea-plant, one of which produced the black, and the other the green teas; but later observations do not confirm this. When the leaves of black and green tea are expanded by hot water, and examined by the botanist, though a difference of character is perceived, yet this is not sufficient to authorize considering them as distinct species. The tea-tree flourishes best in temperate regions; in China it is indigenous. The part of China where the best tea is cultivated, is called by us the "tea country."

The cultivation of the plant requires great care. It is raised chiefly on the sides of hills; and, in order to increase the quantity and improve the quality of the leaves, the shrub is pruned, so as not to exceed the height of from two to three feet, much in the same manner as the vine is treated in France. They pluck the leaves, one selecting them according to the kinds of tea required; and, notwithstanding the tediousness of the operation, each labourer is able to gather from four to ten or fifteen pounds a day. When the trees attain to six or seven years of age, the produce becomes so inferior that they are removed to make room for a fresh succession, or they are cut down to allow of numerous young shoots. Teas of the finest flavour consist of the youngest leaves; and as these are gathered at four different periods of the year, the younger the leaves the higher flavoured the tea, and the scarcer, and consequently the dearer, the article.

1795. The various names by which teas are sold in the British market are corruptions of Chinese words. There are about a dozen different kinds; but the principal are Bohea, Congou, and Souchong, and signify, respectively, inferior, middling, and superior. Teas are often perfumed and flavoured with the leaves of different kinds of plants grown on purpose. Different tea-farms in China produce teas of various qualities, raised by skilful cultivation on various soils.

1796. Tea, when chemically analyzed, is found to contain woody fibre, mucilage, a considerable quantity of the astringent principle, or tannin, a narcotic principle, which is, perhaps, connected with a peculiar aroma. The tannin is shown by its striking a black colour with sulphate of iron, and is the cause of the dark stain which is always formed when tea is spilt upon buff-coloured cottons dyed with iron. A constituent called Theine has also been discovered in tea, supposed to be identical with Caffeine, one of the constituents of coffee. Liebig says, "Theine yields, in certain processes of decomposition, a series of most remarkable products, which have much analogy with those derived from uric acid in similar circumstances. The infusion of tea differs from that of coffee, by containing iron and manganese. We have in tea, of many kinds, a beverage which contains the active constituents of the most powerful mineral springs, and, however small the amount of iron may be which we daily take in this form, it cannot be destitute of influence on the vital processes."

1797. Chinese tea has frequently been adulterated in this country, by the admixture of the dried leaves of certain plants. The leaves of the sloe, white thorn, ash, elder, and some others, have been employed for this purpose; such as the leaves of the speedwell, wild germander, black currants, syringa, purple-spiked willow-herb, sweet-brier, and cherry-tree. Some of these are harmless, others are to a certain degree poisonous; as, for example, are the leaves of all the varieties of the plum and cherry tribe, to which the sloe belongs. Adulteration by means of these leaves is by no means a new species of fraud; and several acts of parliament, from the time of George II., have been passed, specifying severe penalties against those guilty of the offence, which, notwithstanding numerous convictions, continues to the present time.

1798. In the purchase of tea, that should be chosen which possesses an agreeable odour and is as whole as possible, in order that the leaf may be easily examined. The greatest care should be taken that it has not been exposed to the air, which destroys its flavour.

1799. It would be impossible, in the space at our command, to enumerate the various modes adopted in different countries for "making coffee;" that is, the phrase commonly understood to mean the complete preparation of this delicious beverage for drinking. For performing this operation, such recipes or methods as we have found most practical will be inserted in their proper place; but the following facts connected with coffee will be found highly interesting."

(Beeton, Isabella (Mrs.) *The Book of Household Management*

<http://www.gutenberg.org/etext/10136>)

“TO MAKE TEA.

“1814. There is very little art in making good tea; if the water is boiling, and there is no sparing of the fragrant leaf, the beverage will almost invariably be good. The old-fashioned plan of allowing a teaspoonful to each person, and one over, is still practised. Warm the teapot with boiling water; let it remain for two or three minutes for the vessel to become thoroughly hot, then pour it away. Put in the tea, pour in from 1/2 to 3/4 pint of boiling water, close the lid, and let it stand for the tea to draw from 5 to 10 minutes; then fill up the pot with water. The tea will be quite spoiled unless made with water that is actually 'boiling', as the leaves will not open, and the flavour not be extracted from them; the beverage will consequently be colourless and tasteless,-- in fact, nothing but tepid water. Where there is a very large party to make tea for, it is a good plan to have two teapots instead of putting a large quantity of tea into one pot; the tea, besides, will go farther. When the infusion has been once completed, the addition of fresh tea adds very little to the strength; so, when more is required, have the pot emptied of the old leaves, scalded, and fresh tea made in the usual manner. Economists say that a few grains of carbonate of soda, added before the boiling water is poured on the tea, assist to draw out the goodness: if the water is very hard, perhaps it is a good plan, as the soda softens it; but care must be taken to use this ingredient sparingly, as it is liable to give the tea a soapy taste if added in too large a quantity. For mixed tea, the usual proportion is four spoonfuls of black to one of green; more of the latter when the flavour is very much liked; but strong green tea is highly pernicious, and should never be partaken of too freely.

Time.-- 2 minutes to warm the teapot, 5 to 10 minutes to draw the strength from the tea.

Sufficient.-- Allow 1 teaspoonful to each person, and one over.

TEA.-- The tea-tree or shrub belongs to the class and order of Monadelphia polyandria in the Linnaean system, and to the natural order of Aurantiaceae in the system of Jussieu. Lately it has been made into a new order, the Theasia, which includes the Camellia and some other plants. It commonly grows to the height of from three to six feet; but it is said, that, in its wild or native state, it reaches twenty feet or more. In China it is cultivated in numerous small plantations. In its general appearance, and the form of its leaf, it resembles the myrtle. The blossoms are white and fragrant, not unlike those of the wild rose, but smaller; and they are succeeded by soft green capsules, containing each from one to three white seeds. These capsules are crushed for oil, which is in general use in China.

Illustration: TEA.

AN EXCELLENT SUBSTITUTE FOR MILK OR CREAM IN TEA OR COFFEE.

1815. INGREDIENTS.-- Allow 1 new-laid egg to every large breakfast- cupful of tea or coffee.

Mode.-- Beat up the whole of the egg in a basin, put it into a cup (or a portion of it, if the cup be small), and pour over it the tea or coffee very hot. These should be added very gradually, and stirred all the time, to prevent the egg from curdling. In point of nourishment, both these beverages are much improved by this addition.

Sufficient.-- Allow 1 egg to every large breakfast-cupful of tea or coffee.

2194. As soon as the drawing-room bell rings for tea, the footman enters with the tray, which has been previously prepared; hands the tray round to the company, with cream and sugar, the tea and coffee being generally poured out, while another attendant hands cakes, toast, or biscuits. If

it is an ordinary family party, where this social meal is prepared by the mistress, he carries the urn or kettle, as the case may be; hands round the toast, or such other eatable as may be required, removing the whole in the same manner when tea is over.” (Beeton, Isabella (Mrs.) *The Book of Household Management* <http://www.gutenberg.org/etext/10136>)

“Directions for Cleaning Tea Trays.

“This is another part of your work that requires much care, as such articles are often spoiled through not being properly attended to. In the first place you never should pour boiling water on a tray, as it makes the varnish crack and peel off. When your japan trays are dirty, take a sponge and dip it in warm water, rub on a little soap, and wash your tray with this; wipe it dry, and if it looks smeary, dust a little flour over it, and polish off with a dry cloth. This is the most safe and best way to clean and polish japanned tea trays. If your paper trays should get spotted, take a piece of flannel, dip it in some sweet oil, and rub it over the spots; if any thing can take them out, this will. Polish off with a soft cloth, then lightly with an old silk handkerchief, which you must keep for this purpose.

“In the next place you must be very particular in wiping out your tea urn after it is emptied. Never leave any wet on the outside, for it will leave marks after it. Always make it a general rule to put away every thing in its proper place; and never leave your glasses, trays, or plate about dirty any longer than you can get a chance to wash them and put them away; for if they are left around, they are apt to get broken, and of course it will be laid to your negligence, which surely it is. There are many houses that you may go into and find the pantry in a sad dilemma, and at an hour of the day when a servant ought to be ashamed to have his things so disorderly. There is nothing that points out a good, capable servant, so soon as to see his things kept in good order, and in their proper places.

“To Clean Tea and Coffee Urns.

“These are articles that should be taken great care of, as they are generally very expensive, and if not taken care of, they are easily spoiled. If your tea or coffee urns are silver or plated, you must clean, as under the head of Plate; but if they are bronze, you must clean them as per direction in the Index. Be very particular when you put by your urns, that they are perfectly dry inside; if not they are apt to get musty. Should you put by your urns to remain any length of time, take and fill them with old paper; it is a very good plan to have covers made for your urns, as this prevents flies from dirtying them, and likewise keeps them free from dust or damp. You should be very careful when you are filling your urn, that the water or coffee is on a level with the heater, if not the heater is very apt to burn the sides and top of the urn.

“You must likewise be very careful when you put in your heater, that you do not let it down too heavy, as there is great danger of breaking the bottom of the urn. Tea and coffee urns are often spoiled through servants not studying such observations as these. There should be a proper hook to put in the heater and to take it out, and by this way you will never injure your urn. In the next place you must always have your water that is for tea, boiling, before you put it into the urn, for it is impossible to make good tea if the water does not boil, even if the tea is of ever so good a quality. Now, my young friends, I have here given you instructions concerning your tea and coffee urns, and how to manage them; therefore I trust that you will imitate them as near as possible, and always study to give general satisfaction to those you serve. (Roberts, Robert. *The House Servant's Directory, or A Monitor for Private Families: Comprising Hints on the Arrangement and Performance of Servants' Work*. Boston: Munroe and Francis; New York: Charles S. Francis, 1827.)

“Directions for Setting out the Breakfast Table.

“Now, my young friends, I shall give you some instructions how to set out your breakfast, dinner, and tea tables; but I first will give you instructions for your breakfast table. In the first place, say all your things are clean and in readiness in your pantry, as they should be, and that your family for breakfast consists of six or eight people. In the first place, dust off your table clean, and spread your cloth neatly, observing that the centre crease of your cloth is right in the centre of the table, and that it don't hang longer at one end than at the other; then proceed to set out your breakfast tray; laying a cup and saucer for each person, with a teaspoon in each saucer, at the right hand side of the cup; then set in the centre of the tray, your sugar pot on the right hand, your cream pot on the left, and your slop bowl in the centre, with your tea pot behind them, so as to be right under the tea urn, and that the tap of the urn may reach it, when on the table. As soon as you have this done, set your tray at the end of the table where the lady sits that pours out the tea, then put around your plates, one for each person, putting them at a proper distance from each other; then your knife and fork to each small plate, the knife on the right hand, the fork on the left, with the end of the handles even with the edge of the table; you must always have salt on the table, as most families have eggs, or some kinds of meat on the table for breakfast.

“In summer, you must put your butter and cream to cool some time before you have set your table. If you have not a proper cooler, take a large bowl, and half fill it with water, then put a small plate in the bottom of the bowl, then put in your butter and cream pot, then a small piece of ice, if you use any. This is a very good method to cool your butter and cream for breakfast. If your breakfast table is rather small you must spread a napkin on a small stand, place it on the left hand side of the lady that makes tea; place on this the tea caddy, and if there is not room on the breakfast tray, for all your cups and saucers to be placed uniform, you may put the remainder on the stand. Remember to put on a knife for your bread and one for the butter, and if any cold meat is put on the table lay a dinner knife and fork to it for carving; and if there are eggs, do not forget the spoons; and if you don't use egg cups and stands, you must put on wine glasses. If any of your family like mustard with their meat, you must put the cruet stand or casters on the stand.

“Preparations for Tea and Coffee

“If your family do not dine by candle-light, perhaps, against dinner is over, it may be time to light your lamps in the hall, and on the staircase; likewise have all your lamps, branches, &c. in readiness in the drawing room, if not lighted, as the ladies never stop long in the dining room after the dessert is over. When all your lamps are lit, and every thing in order, see that your boiler is full and in readiness for tea, then see to your silver, and knives and forks, that they are all washed, wiped, and put away in their places, that they may be in readiness to clean in the morning; observe to put your silver forks and spoons in separate places, for if you put your forks and spoons together, they are apt to get scratched. You should likewise count your silver after it is washed up, for fear there should be any mislaid.

“Then see to your glasses, wash and wipe them dry, then put them by in their proper places; tidy up your pantry, and by this means you will have room for your other dirty glasses, &c. that are used for the dessert. When the gentlemen have retired from the dining room, then go in and first put away all the chairs in their places, then put away the fruit, &c. in their place, then take a large tray and take all the glasses off. Put by the wine, and empty all your dessert plates, and carry all

the dirty things out to your pantry, or where you may wash them up. Wipe off the table, and take out all the clean things that remain on the sideboard and side table. When all is cleared away, and your room put in order, then proceed to wash up your glasses and dessert plates, spoons, &c. Wipe dry and put every thing away in their proper places, hang your towels to dry, and have yourself in readiness against they order tea or coffee.” (Roberts, Robert. *The House Servant's Directory, or A Monitor for Private Families: Comprising Hints on the Arrangement and Performance of Servants' Work*. Boston: Munroe and Francis; New York: Charles S. Francis, 1827.)

“Carrying Tea and Coffee Around”

“In some houses the drawing room is up stairs; should this be the case where you live, you must be very careful when carrying your tea and coffee up stairs, that you do not slop it over into the saucers, as this would have a slovenly appearance to the company. Your tray should be large, if there is much company, that the ladies may take their cup and saucer with ease. At the first round you should have one cup of tea between every two of coffee, as they generally take more coffee than tea at the first round. When placing your cups and saucers on the tray, be particular and have them all uniform and not crowded; with your sugar and cream in the centre, and the sugar tongs and handle of the cream pot towards the company. Have, on another tray, your cake, wafers, toast, bread and butter, &c. all neatly arranged to take round after you have served tea and coffee to all the company. But if you have a large party, you should have some person to hand round the cake, &c. at the same time that you are serving round tea.

“When you first enter the room with the tea, cast your eyes around the company to observe where the most elderly lady is seated, then proceed forward and help her first, observing to lower the waiter, that the ladies may take their tea off with ease. When the ladies are all served, then proceed to help the gentlemen, beginning as with the ladies. When all the company are served with the first round, carry out your tray, and wipe it clean if wet, then take another waiter to receive the cups as soon as the ladies and gentlemen are done with them. During this interval, hand round your cake, &c. When you have received all your empty cups, rinse them out, and proceed to serve round another course, as before, beginning at the same lady, and going all round, leaving the lady of the family to be the last lady that is served, as the strangers must always be served first. This second round is generally enough, but hand round the cake, &c. once or twice after, then carry all out of the room, and, if cold weather, see that all your fires burn well.” (Roberts, Robert. *The House Servant's Directory, or A Monitor for Private Families: Comprising Hints on the Arrangement and Performance of Servants' Work*. Boston: Munroe and Francis; New York: Charles S. Francis, 1827.)

“Emma and I called on Mr. Hulbert. Drove down to Me. Dugnids, took dinner and tea. Started home ½ after 5 o’clock.” (*Diary of Myron Miller* June 23, 1864.)

Various phrases frequently used to reference tea in diaries and journals – “take tea”, “have tea”, “for tea”, “after tea”.

Frances Woolfolk Wallace mentions tea after dinner (1 o'clock) and tea at night.

Making Tea

All agree water must be boiling when poured on to the tea for best results.

Many books say not to leave tea preparation or serving to servants.

Pre-warm silver and porcelain teapots by adding boiling water, discarding water, add tea and water to brew.

Green tea -> 3 teaspoons = 6 people; 1 teaspoon = 1 person

Black tea -> 6 teaspoons = 6 people or 1 teaspoon for each person plus one for the pot.

Make tea in an earthen pot not silver. Transfer to silver.

Quote about tea for 25 ment in Atlanta June 1, 1861.

Directions for Cookery, in its Various Branches, by Eliza Leslie

Published: 10th ed., Philadelphia, E. L. Carey & A. Hart, 1840

TO MAKE TEA.

In buying tea, it is best to get it by the box, of an importer, that you may be sure of having it fresh, and unmixed with any that is old and of inferior quality. The box should be kept in a very dry place. If green tea is good, it will look green in the cup when poured out. Black tea should be dark coloured and have a fragrant flowery smell. The best pots for making tea are those of china. Metal and Wedgwood tea-pots by frequent use will often communicate a disagreeable taste to the tea. This disadvantage may be remedied in Wedgwood ware, by occasionally boiling the tea-pots in a vessel of hot water.

In preparing to make tea, let the pot be twice scalded from the tea- kettle, which must be boiling hard at the moment the water is poured on the tea; otherwise it will be weak and insipid, even when a large quantity is put in. The best way is to have a chafing dish, with a kettle always boiling on it, in the room where the tea is made. It is a good rule to allow two tea-spoonfuls of tea to half a pint or a large cupful of water, or two tea-spoonfuls for each grown person that is to drink tea, and one spoonful extra. The pot being twice scalded, put in the tea, and pour on the water about ten minutes before you want to fill the cups, that it may have time to draw or infuse. Have hot water in another pot, to weaken the cups of those that like it so. That the second course of cups may be as strong as the first, put some tea into a cup just before you sit down to table, pour on it a very little boiling water, (just enough to cover it,) set a saucer over it to keep in the steam, and let it infuse till you have filled all the first cups; then add it to that already in the tea-pot, and pour in a little boiling water from the kettle. Except that it is less convenient for a large family, a kettle on a chafing dish is better than an urn, as the water may be kept longer boiling. In making black tea, use a larger quantity than of green, as it is of a much weaker nature. The best black teas in general use are pekoe and pouchong; the best green teas are imperial, young hyson, and gunpowder.

Domestic Cookery, Useful Receipts, and Hints to Young Housekeepers, by Elizabeth Ellicott Lea. Published: 3rd Edition. 1st edition: Baltimore, H. Colburn, bookseller, 1845. 5th edition: Baltimore, Cushings and Bailey, 1853.

Tea, &c.

Always be sure that the kettle is boiling when you make tea, or the flavor will not be so good, scald the pot, and allow a tea-spoonful for each person. Let green tea draw by the fire from two to five minutes. Black tea should draw ten minutes, and is much more suitable for delicate persons than green. Persons with weak nerves should never drink strong tea and coffee. I have known instances of persons being afflicted with violent attacks of nervous head-ache, that were cured by giving up the use of tea and coffee altogether, and their general health was also improved by it. Before pouring out tea, it should be stirred with a spoon that the strength of each cup may be alike.

Milk is the best drink for children, but if that cannot be had, sweetened water, with a little milk, will do

Compare boiling to later era

“TEA. To begin with, never use a tin teapot if an earthen one is obtainable. An even teaspoonful of dry tea is the usual allowance for a person. Scald the teapot with a little boiling water, and pour it off. Put in the tea, and pour on not over a cup of boiling water, letting it stand a minute or two for the leaves to swell. Then fill with the needed amount of water still boiling, this being about a small cupful to a person. Cover closely, and let it stand five minutes. Ten will be required for English breakfast tea, but never boil either, above all in a tin pot. Boiling liberates the tannic acid of the tea, which acts upon the tin, making a compound bitter and metallic in taste, and unfit for human stomachs.” (Helen Campbell *The Easiest Way in Housekeeping and Cooking Adapted to Domestic Use or Study in Classes*. BOSTON: LITTLE, BROWN, AND COMPANY, 1903. *Copyright, 1893, BY ROBERTS BROTHERS.*)

Tea, &c.

Always be sure that the kettle is boiling when you make tea, or the flavor will not be so good, scald the pot, and allow a tea-spoonful for each person. Let green tea draw by the fire from two to five minutes. Black tea should draw ten minutes, and is much more suitable for delicate persons than green. Persons with weak nerves should never drink strong tea and coffee. I have known instances of persons being afflicted with violent attacks of nervous head-ache, that were cured by giving up the use of tea and coffee altogether, and their general health was also improved by it. Before pouring out tea, it should be stirred with a spoon that the strength of each cup may be alike.

Milk is the best drink for children, but if that cannot be had, sweetened water, with a little milk, will do. (ELIZABETH E. LEA *Domestic Cookery, Useful Receipts, and Hints to Young Housekeepers*

Types of tea – little on where it comes from

Loose

Compressed

Green teas - Green 8 mentions; Gunpowder 2; Young Hyson 5; Hyson 1;

Black teas – black 6; Souchong 1

Oolong teas – Oolong 3; Powchong 1

White teas – Imperial 3 (could be black though)

Scented

Other newspaper mentions – Orange Pekoe (grade of tea) 1, fine ordinary 1,
Congow 1, congou 3, finest English breakfast 1,

[CAN I GET THE ORIGINAL AD FOR THIS?]

MEMPHIS DAILY APPEAL [MEMPHIS, TN], May 1, 1861, p. 3, c. 4

Joseph S. Williams Memphis.

E. M. Ross New Orleans.

Williams, Ross & Co., Grocers, and Commission Merchants, 171 Main Street 171

Memphis, Tennessee.

Tea.

Orange Pekoe.

Imperial—Finest.

Extra.

Gunpowder—Finest.

Extra.

Young Hyson—Extra Fine.

Oolong—Finest Breakfast Tea.

Fine Ordinary.

These fine Teas are put up in metallic packages of ¼, ½, and 1 lb. each, and in caddies of 6 lbs each. They are guaranteed to be genuine, and to lovers of the beverage we can recommend them, possessing all the necessary qualifications of purity, flavor and strength.

[OR THIS?]

SAVANNAH [GA] REPUBLICAN, January 4, 1861, p. 2, c. 7

Charles Bellows & Co. 41 Beaver Street. New York,

Importers of Cross & Blackwell's

Choice Teas—Oolong, Souchong, finest English Breakfast, Hyson, Young Hyson, Gunpowder, and Imperial, in various size packages.

Costs of tea

Oct 26, 1861 Charleston \$3/lb green

July 16, 1862 Atlanta \$8/lb Green

April 8, 1862 Columbus, Ga, \$4.50/lb tea

September 2, 1862 Columbus, Ga., \$14/lb tea

May 22, 1863 Savannah \$7/lb Green

August 13, 1863 Houston \$13/lb Green

August 29, 1862 Galveston \$4/lb tea

June 13, 1862 Houston \$15/black \$6/green

November 26, 1862 Nashville \$15/lb tea (Montgomery, Al.)

June 8, 1862 Charleston \$8-10/lb tea

July 16, 1862 Atlanta, Ga., \$8/Green
October 16, 1862 Atlanta \$12/lb tea

Shortages of tea & Tea substitutes

Blackberry
Crossvine
Raspberry
Sage
Sassafrass
New Jersey tea = yellow root
Yopon Evergreen
Strawberry
Wild thorned leaf holly
Rosemary
Meadow hay

“When we began to gather boneset and dogwood, willow and wild-cherry to supply the place of quinine, and crossvine and blackberry leaves for tea, the madam, who, like an Englishman, allowed no trespassing on her lands, was always quarreling with the root seekers and threatening prosecution for it unless she gave permission.” (Saxon, Elizabeth Lyle. *A Southern Woman's War Time Reminiscences*. Memphis, Tennessee: Press of the Pilcher Printing Co., 1905.)

“We had tea of everything – Blackberry, raspberry, and sage leaves; but the wild crossvine, whose pretty stem the children often smoked, furnished from its leaves the very best, resembling in a great measure the real Japan tea; but I could never drink it without having a fear I was getting hold of the poison oak vine, which it so closely resembles.” (Saxon, Elizabeth Lyle. *A Southern Woman's War Time Reminiscences*. Memphis, Tennessee: Press of the Pilcher Printing Co., 1905.)

CHARLESTON MERCURY, August 2, 1861, p. 4, c. 3

Yopon Tea.--In view of the probable scarcity of tea and coffee during the war, we see the papers are recommending the use of the leaves and twigs of the Yopon, an evergreen which grows spontaneously on our coast. The Yopon is a common drink on the Banks, and is highly esteemed by many. We have heard it said, that when it is well cured, it is greatly improved when the milk and molasses are boiled with it. It is rather vulgar to use sugar for sweetening with Yopon. Molasses is the thing. A venerable lady who lived to a considerable age on the Banks, once speaking of the healthiness of Yopon as a drink, said, "Bless the Lord, Yopon has kept me out of Heaven these twenty years."--Raleigh Register.

SOUTHERN CONFEDERACY [ATLANTA, GA], October 16, 1862, p. 3, c. 1

For the Confederacy.

Delicious Tea!

Ladies gather your Raspberry leaves, and you will have the finest substitute for Hyson Tea in the world--and when you can't get Raspberries--take the Blackberry--it will do. I have tried it. You have yet several days before frost to gather them--see to it!--Tea is \$12 a pound--save your money!

MOBILE REGISTER AND ADVERTISER, April 12, 1863, p. 1, c. 7

Sassafras Blossoms a Substitute for Tea.—If the blossoms of the sassafras (which will now soon be in full bloom) gathered and dried in the shade, be used in making tea, instead of the root, it will be found an excellent substitute for tea, which now sells at from twelve to fifteen dollars a pound. By many who have tried it, it is pronounced to be a most delicious and palatable beverage.

MEMPHIS DAILY APPEAL [GRENADA, MS], October 21, 1862, p. 1, c. 7

Blackberry Tea.--A friend from Russell county, Alabama, presented to us, a few days since, a handful of blackberry leaves dried in the shade for the purpose of making tea. He represented its resemblance in taste to the tea of China to be so close as to make it difficult to distinguish one from the other. We have tried these leaves, and find the similarity in taste, smell and color to be as he represented. We do not, honestly, believe that we could have told the difference between it and China green tea, had we not known it to be an extract of blackberry leaves.

Now is a very good time to gather and dry these leaves and we recommend a trial to our readers. Possibly this tea may be too stringent for persons of costive habits, though we could not perceive any effect of that sort, and it would be prudent for them to observe its effect.--Columbus Enquirer.

Counterfeit & adulterated teas

Tea wares – services, cadies, cups, etc

Cadies & Canisters

Materials

Silver – cast, molded, sheet seamed

Silver plate

China porcelain

Glass

Woods

Sizes

Caddy spoon

Tea kettle

Copper

Pottery

Cast iron

Tea urn – silver, silver plate, copper, bronze?

Tea pot

Milk jug or creamer

Sugar dish or bowl

Tea cups & saucers

Hot water jug

Slop bowl

Tea strainer

Tea tray – silver, japanned, paper, silver plate

Spoon tray

Tea stand

[Coffee pot & coffee cups]

Cake plates

Side plates

Bone China, stoneware, porcelain (Tang Dynasty), silver, pewter.

*Manners and Social Usages, by Mrs. John Sherwood (Mary Elizabeth Wilson Sherwood)
New York, Harper & Brothers, 1887*

CHAPTER XXVIII
AFTERNOON TEA

The five-o'clock tea began in England, and is continued there, as a needed refreshment after a day's hunting, driving, or out-of-door exercise, before dressing for dinner--that very late dinner of English fashion. It is believed that the Princess of Wales set the fashion by receiving in her boudoir at some countryhouse in a very becoming "tea gown," which every lady knows to be the most luxurious change from the tight riding-habit or carriage-dress. Her friends came in, by her gracious invitation, to her sanctum, between five and seven, to take a cup of tea with her. The London belles were glad to have an excuse for a new entertainment, and gradually it grew to be a fashion, at which people talked so fast and so loud as to suggest the noise of a drum--a kettledrum, the most rattling of all drums. Then it was remembered that an old-fashioned entertainment was called a drum, and the tea suggested kettle, and the name fitted the circumstances. In England, where economy is so much the fashion, it was finally pronounced an excellent excuse for the suppression of expense, and it came over to New York during a calamitous period, just after "Black Friday." Ladies were glad to assemble their friends at an hour convenient for their servants, and with an entertainment inexpensive to their husbands. So a kettledrum became the most fashionable of entertainments. People after a while forgot its origin, and gave a splendid ball by daylight, with every luxury of the season, and called it tea at five o'clock, or else paid off all their social obligations by one sweeping "tea," which cost them nothing but the lighting of the gas and the hiring of an additional waiter. They became so popular that they defeated themselves, and ladies had to encompass five, six, sometimes nine teas of an afternoon, and the whole of a cold Saturday--the favorite day for teas--was spent in a carriage trying to accomplish the impossible.

The only "afternoon tea" that should prevail in a large city like New York is that given by one or two ladies who are usually "at home" at five o'clock every afternoon. If there is a well-known house where the hostess has the firmness and the hospitality to be always seated in front of her blazing urn at that hour, she is sure of a crowd of gentlemen visitors, who come from down-town glad of a cup of tea and a chat and rest between work and dinner. The sight of a pretty girl making tea is always dear to the masculine heart. Many of our young lawyers, brokers, and gay men of the hunt like a cup of hot tea at five o'clock. The mistake was in the perversion of the idea, the making it the occasion for the official presentation of a daughter, or the excuse for other and more elaborate entertainments. So, although many a house is opened this winter at the same convenient hour, and with perhaps only the bouillon and tea-kettle and bit of cake or sandwich (for really no one wants more refreshment than this before dinner and after luncheon), the name of these afternoon entertainments has been by mutual consent dropped, and we no longer see the word "kettledrum" or "afternoon tea" on a card, but simply the date and the hour.

There is a great deal to be said in this matter on both sides. The primal idea was a good one. To have a gathering of people without the universal oyster was at first a great relief. The people who had not money for grand "spreads" were enabled to show to their more opulent neighbors that they too had the spirit of hospitality. All who have spent a winter in Rome remember the frugal entertainment offered, so that an artist with no plentiful purse could still ask a prince to visit him. It became the reproach of Americans that they alone were ashamed to be poor, and that, unless they could offer an expensive supper, dinner, or luncheon, they could not ask their friends to

come to see them. Then, again, the doctors, it was urged, had discovered that tea was the best stimulant for the athlete and for the brain-worker. English "breakfast tea" kept nobody awake, and was the most delightful of appetizers. The cup of tea and a sandwich taken at five o'clock spoiled no one's dinner. The ladies of the house began these entertainments, modestly receiving in plain but pretty dresses; their guests were asked to come in walking-dress. But soon the other side of the story began to tell. A lady going in velvet and furs into a heated room, where gas added its discomfort to the subterranean fires of a furnace, drank her hot cup of tea, and came out to take a dreadful cold. Her walking dress was manifestly a dress inappropriate to a kettledrum. Then the hostess and the guests both became more dressy, the afternoon tea lost its primitive character and became a gay reception. Then, again, the nerves! The doctors condemn even the afternoon cup of tea, and declare that it is the foundation of much of the nervous prostration, the sleeplessness, and the nameless misery of our overexcited and careworn oxygen driven people. We are overworked, no doubt. We are an overcivilized set, particularly in the large cities, and every one must decide for himself or herself if "tea" is not an insidious enemy. That the introduction of an informal and healthful and inexpensive way of entertaining is a grand desideratum no one can fail to observe and allow. But with the growth of an idea the tea blossomed into a supper, and the little knot into a crowd, and of course the name became a misnomer.

The ideal entertainment would seem to be a gathering between four and seven, which is thoroughly understood to be a large gas-lighted party, which a lady enters properly dressed for a hot room, having a cloak which she can throw off in the hall, and where she can make her call long or short, as she pleases, and can find a cup of hot bouillon if she is cold, or tea if she prefers it, or a more elaborate lunch if her hostess pleases; and this ideal entertainment is not afternoon tea; it is a reception. It is well enough indicated by the date on the card, and does not need a name.

The abuse of the "afternoon tea" was that it took the place of other entertainments. It has almost ruined the early evening party, which was so pleasant a feature of the past. People who could well afford to give breakfasts, lunches, dinners, and balls, where men and women could meet each other, and talk, and know each other well, did not give them; they gave an afternoon tea.

It may be because we have no "leisure class" that we do not give breakfasts. In all our Anglomania it is strange that we have not copied that plain, informal thing, an English breakfast, such as Sydney Smith was wont to give. Mr. Webster writes home in 1839: "In England the rule of politeness is to be quiet, act naturally, take no airs, and make no bustle. This perfect politeness has cost a great deal of drill." He delighted in the English breakfasts, where he met "Boz," Tom Moore, Wordsworth, Rogers (who never gave any entertainment but breakfasts). We are all workers in America, yet we might have an occasional breakfast-party. Dinners and ladies' lunches we know very well how to give, and there are plenty of them. Perhaps the only objection to them is their oversumptuousness. The ideal dinners of the past at Washington, with the old Virginia hospitality, the oysters, terrapin, wild turkeys, venison, served by negro cooks and waiters, the hostess keeping the idea of agreeability before her, instead of caring principally for her china, her glass, and her table-cloth. These gave way long ago in New York to the greater luxury of the prosperous city, and if there was any loss, it was in the conversation. New York women have been forced into a life of overdressing, dancing, visiting, shopping, gaining the accomplishments, and showing them off, and leading the life of society at its height; the men

have been overwhelmingly engaged in commerce, and later in Wall Street. No wonder that four o'clock was an hour at which both paused, and called for a "cup of tea."

Nor because the name has passed away-temporarily, perhaps--will the fashion pass. People will still gather around the steaming urn. Young ladies find it a very pretty recreation to make the tea-table attractive with the floral arrangements, the basket of cake, the sandwiches, the silver tea-caddy, the alcohol lamp burning under the silver or copper kettle, the padded "cozy" to keep the tea warm, the long table around which young gentlemen and young ladies can sit, while mamma, patient American mamma--receives the elder people in the parlor.

It is no longer the elderly lady who presides at the tea-kettle; the tabbies do not make or drink the teas; the younger pussies are the queens of four-o'clock tea. It is whispered that it is a convenient alias for flirtation, or something even sweeter--that many engagements have been made at "four-o'clock teas."

Certainly it is a very good opportunity for showing one's tea-cups. The handsome china can be displayed at a four-o'clock tea, if it is not too large, to the best advantage. The very early assumption of a grand social entertainment under the name of "four-o'clock tea" rather blotted out one of the prettiest features of the English tea, that of the graceful garment the tea gown.

Tea gowns in France, under the regime of Worth, have become most luxurious garments. They are made of silk, satin, velvet, and lined with delicate surah. They are trimmed with real and imitation lace, and are of the most delicate shades of pink, blue, lavender, and pearl-color; cascades of lace extend down the front. In these, made loose to the figure, but still very elegant and most becoming, do the English princess, the duchess, and the Continental coroneted or royal dame, or the queen of fashion, receive their guests at afternoon tea. No wonder that in each bridal trousseau do we read of the wonderful "tea gowns." In America ladies have been in the habit of always receiving in the tight-fitting and elegant combinations of silk, surah, brocade, velvet, and cashmere which fill the wardrobe of modern fashion. The dresses of delicate cashmere, so becoming to young girls, are always very much patronized for afternoon tea. Indeed, the young lady dressed for afternoon tea was dressed for dinner. In this, as our American afternoon teas have been managed, the American young lady was right, for it is not convenable, according to European ideas, to wear a loose flowing robe of the tea-gown pattern out of one's bedroom or boudoir. It has been done by ignorant people at a watering-place, but it never looks well. It is really an undress, although lace and satin may be used in its composition. A plain, high, and tight-fitting garment is much the more elegant dress for the afternoon teas as we give them.

Call it what you will--reception, kettledrum, afternoon tea, or something without a name--we have unconsciously, imitating a very different sort of informal gathering, gained an easy and a sensible entertainment in society, from four to seven; which seems to address itself to all kinds of needs. We are prone in America (so foreigners say) to overdo a thing--perhaps, also, to underdo it. Be that as it may, all agree with Lord Houghton, who laughed at the phrase, that we know how "to have a good time."

Random bits

September 23-30, 1658 *London Mercurius Politicus* - First known written tea record in England
> Thomas Garraway advertisement (Petegrew)

1662 – King Charles II Married Chatherine of Braganza, a tea liking Portuguese princess who brought tea to court. (Petegrew)

Pictures to find

The Breakfast Table 1840 William Henry Fox

http://www.blackbird.vcu.edu/v2n2/gallery/roth_r/slides/collecting18.htm

<http://museum.icp.org/museum/exhibitions/talbot/talbot1.html>

Lady Taking Tea JBS Chardin <http://cgfa.dotsrc.org/chardin/p-chardin13.htm>

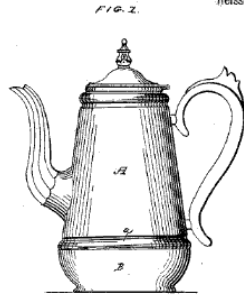
Still Life: Tea Set Jean-Étienne Liotard

<http://www.getty.edu/art/gettyguide/artObjectDetails?artobj=854&handle=li>



Patents I might use

E. B. MANNING.
Tea and Coffee Pot.
No. 2,075. Reissued Sept. 26, 1865.

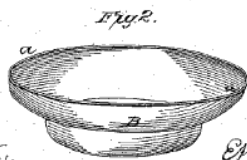


WITNESSES:
Mary A. Kane
Rufus H. Sanford

INVENTOR
Edward B. Manning
By John E. Carr

E. B. MANNING.
Tea and Coffee Pot.

No. 35,457. Patented June 3, 1862.

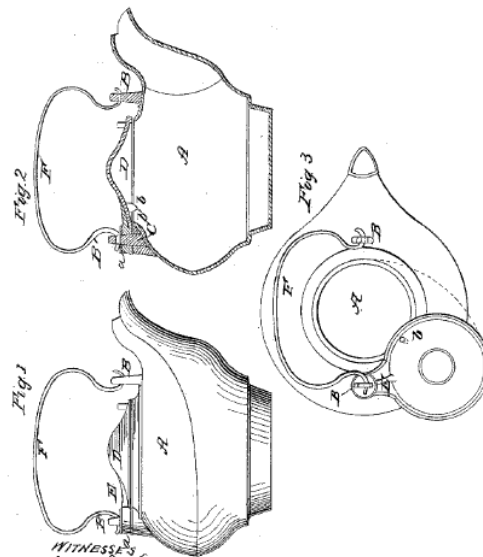


WITNESSES
J. D. Shaw
Howard Bird

INVENTOR
E. B. Manning

U. S. PAT. OFFICE: WASHINGTON: 1862.

E. RIPLEY.
Tea Kettle.
No. 2,122. Reissued Dec. 5, 1865.

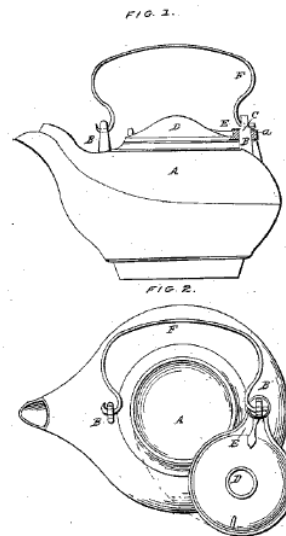


WITNESSES
Charles H. Williams
B. M. Briggs

INVENTOR
E. A. Ripley

E. RIPLEY.
Tea Kettle.

No. 31,035. Patented Jan'y 1, 1861.



WITNESSES
J. G. Savage
N. L. Venable

INVENTOR
E. A. Ripley

U. S. PAT. OFFICE: WASHINGTON: 1861.

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Cassat, Mary. *Five O'clock Tea*. [painting]

Cassat, Mary. *Lady at the Tea Table* [painting]

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Tea wares from private collections.

_____ *Aunt Judy’s Story: A Tale From Real Life*. www.docusouth.unc.edu

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