



Hist 1106: Tea

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History of Tea/Biscuits

<https://www.youtube.com/watch?v=LaLvVc1sS20>



Cedar Tea

A traditional style of tea First Nations People in the James Bay area use or drink.

Most commonly used to help aide with certain ailments such as upset stomach, cold symptoms, runny nose cough and fever.

Cedar tea is also used in ceremonial customs.

Cedar tea has a bitter taste
but the benefits of its natural healing properties will be worth it!

Very aromatic and calming!

Ma-Sa-Kee-Kay (Mushkegowuk Cree)



Cedar Tea

To prepare cedar tea:

1. Find yourself a healthy aromatic cedar tree
2. Cut a branch/limb off and cut it into manageable pieces for your boiling pot.
3. Add 4 cups of water and bring both the cedar and water to a boil.
4. Remove and needles and debris
5. (optional) Add a teaspoon of honey and lemon juice.

Cedar Tea



What does this food taste like? (Jeremy)

The taste of tea varies with each tea.

There are hundreds perhaps thousands of different teas around the world. The most common tea, “black tea” has a bold flavour and can be described as a full or a well-rounded flavour. Unlike green tea, it tends to have a thin lemon flavour with hints of a grass like taste and aroma to it.

Ginger tea has a spike of spice to it, adding lemon and honey helps marry them together producing a less of a sharpened taste to it.

In general, tea can have a wide range of flavours and various aromas to them. If you're a tea drinker you will discover almost an endless selection of teas.

Why does it taste the way it does? (Jeremy)

The tea variance of tea flavours and aromas are created by the methods they produce.

For instance, black tea leaves are rolled and compressed with manual labour or machinery to release its natural oils. The tea is then oxidized where it allows flavors and aromas to marry with the leaves creating its own unique caption through fermentation. .

When it comes to green tee, the process is unoxidized unlike black tea which is the opposite. Japanese green teas are typically steamed and are normally processed with dry heat using a rotating drum with heat or cooked on large heated surfaces. This tea and the process it's made produces a mellow and sweet taste and aroma.

How its made

<https://www.youtube.com/watch?v=jaHrUfRjmqE>



What are the ingredients used?



Why these ingredients?

AVAILABILITY



TEXTURE

SIMPLICITY

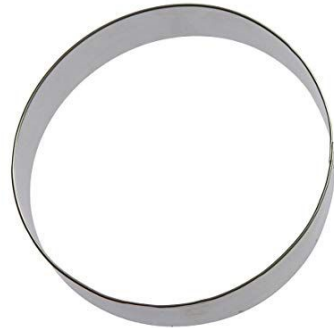
IDENTITY

POPULARITY

FLAVOUR & TASTE



Method of Tea Cake Preparation



Methods of Preparation used in the Past



Preparations: Past vs Present

-The tea cakes

The ingredients:

- Basics baking needs
- Caraway seeds

The preparation:

- Cooking method
- Refrigeration



Who ate this food, where and why?

- “True Canadian shortbread cookie” according to Catherine Parr Trails (P331)
- It was a “backwoods” snack
- High in energy and high in fats
- Chinese are thought to have found and consumed biscuits and herbal tea products first
- Britain are thought to adapt the Chinese knowledge of the tea product



Why might people in the past have enjoyed eating/drinking this food?

- Social (among many first nation populations)
- Herbal
- Medication
- Status symbol among Europeans
- Tea provided calories in order to work longer hours during the British industrial revolution
- Boiling water killed bacteria in many diseases that humans contracted
- $\frac{1}{5}$ of british calories came from tea

The ups and downs of tea production

- 614 pence per pound (1690) (10.64 Cad)
- 54 pence per pound (1850) (1.60 Cad)
- Price drop of 91%
- The tea trade was a marketable way to gain assets that your country didn't have (for example: China often traded Tea to Britain in exchange for silver)
- 1851 India became world leader in tea production



The industrialization of tea

- 173.44 Million revenue
- Over 180 tea's
- Canadian based
- Over 240 stores
- Est. 2008

The logo for DAVIDsTEA is displayed in white, bold, uppercase letters on a teal rectangular background with rounded corners. The text is centered horizontally and vertically within the teal box.

DAVIDsTEA

Boston Tea Party

- Dec 16th, 1773
- American's dumped 342 tea chests into the harbour
- As a result in raising taxes without reasoning



Reference

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