

ORIGINAL ARTICLES

A Study on History of Tea

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ABSTRACT

The paper reports history and popularity of tea cultivation in the world and Asia. In ancient China tea was regarded as one of the seven daily necessities of life; for many Japanese it has served as a ritual element in the quest for enlightenment. For Americans it is often associated with the American Revolution; in the Middle East and North Africa it is a sign of hospitality and poured with dramatic flair; and in England afternoon tea holds an immutable place in the popular imagination. Steeped in History opens a window onto the long cultural, culinary, and historical journey of tea and reminds us that what initially may appear to be mundane can in fact be replete with spiritual, philosophical, economic, and historical import.

Key words: Tea, Socioeconomic, history, China tea.

Introduction

Tea is the name of one plant and potable had made from this plant. Tea is a Chinese's word that applying in chin and the north of India and nearly came to Persian language with that same pronunciation. This plant's name in dialect of southern china pronunciation Chay and in dialect of northern china pronunciation tea. And both of them are pronunciation from a singleton word in olden china. European people learned the name of this plant from northern Chinese's and the Middle East and north of Africa learned that from southern Chinese's. Tea's potable make from steepen of leaves, buds or branches had made from camellia sinensis bush at a few minute in hot water. Make of that can include oxidation, heating, drying, and adding plants, flowers, condiments and other fruits to that. Tea is a natural source of Cofein, Teofilin, Tianin. And anti oxidants, but it is nearly without fat, carbohydrates or protein. It has desired taste that is rather bitter and astringent.

The bush of tea had known in china for first time and nearly before 5 thousand years old. That we detected its remedial properties gradually. More that we can use tea for coloration consumption. Itolandian people portaged tea from china to Europe in 17 century. In Europe, they present ate tea in grocery stores. Nicolas tolpe, Holandian doctor, in his book, medicine observations in 1641 declared that. You can keep yourself from all of illness with drinking tea. And your lifetime will lengthful, too. In 18 century, when "An" England's queen selected tea instead of English bee as breakfast potable, then mode conquest upon medical subjects.

Drinking tea prohibited for a few time in England's colonies in America. When British's imposed tax on tea's buyers for medical aim, colonists protested in some societies, then these apposing, themselves with British's ships portaged 342 tea box to Boston's anchor and then sold with cheaper price.

Tea Appearance Fables:

On basis of one fable, one of the Aleppo boils employed to pontificating in Tea Mountain, but his eyes closed constantly. For keeping open his eyes he, cut off his eyelids and throw them in the mountain. From that eyelid, grew plant namely tea, that is gift from God for persons that have meditation. On the basis of old file, nearly 5 thousand years ago, a few tea. Leaf fall down in a cup of hot water in hands of "Shan nong" china Caesar, and governor declared result of this accident as a big evolution for simple and untested water. After that, consumption of tea become epidemic.

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In a Chinese public fable, Shennong, china's Caesar, the inventor of agriculture myth in Chinese medical profession was traveling nearly 500 years ago. He was famous for his proficiency in scientific methods; he believed that, the most confident method for drinking water is that, we boil it firstly. One day he noticed that a few leaves fall. Down in water that he boiled it. Curious king drunk a glass of that and surprised from it's desired taste and bracing properties. Some another fable said that. Caesar tested some medical properties some of plants for himself that some of them were poisonous, but testing on tea showed that is good medicine Shennong in Loyochaging book mentioned this subject A Chinese myth that current in Bodaesme and Bodhiharma trainings, found credit with tea detection. Bod hiharma, Bodaees half-legend's monk grounder of Chan School traveled to china. He slept in the way of centralization fellings action, angry and cut off his eyelids. Bushes of tea grewed in some place that he falled his eyelids. Sometimes, this tale relate, about Gotama Boda instead of Bodiharma.

Asia:

The origin of tea plant is south and east china, north Myanmar and state of Assam India. Immediate growth of tea with kind of Assam, observable Yunnan province to north part of Myanmar and Assam in India. Sinesis kind of tea growing natural in east and southeast areas of china. Last researches and existence many kind of tea in spread mentioned areas, explanatory us that origin of tea locate in point that include north part of Myanmar and Yunnan province and Sichuan of china. Roots of human using of tea explanted in many fables but the place that tea producted for first time is inactive.

China:

Tea have important role in Asia cultural as more consumption potable and medical and symbolic of society situation in duration of centuries it is not wonderful that it's detection connected to religion roots.

Really china has fruition from tea for many centuries. Experts know this potable as treatment for some groups of illness. Noblesse know good tea as society position and common people, could use only from it's taste. The origin of tea as useful plant drug for vigilantism is unclear. But china as origin of tea consumption, historical antecedent recorded nearly 1000 years before birth of Christ. Han dynasty used from tea as drug. Using of tea as breezy potable in social rapports came back to tang dynasty and before of that. Chjing book wrote by Loyo, the writer of tang dynasty, is the first word on this subject. This book descript that how tea product, its leafs changed and how prepare as a potable. About evaluation tea, he explains, too. In this book even told about this subject that where place is most useful for product of tea. That time, tea chronicle, essence of this potable and product method of that is different from methods that nowadays we using leaves of tea change to moulds. This dried mould totally, named as brick tea, and had beaten in a stone mortar. Hot water added to this mould of tea or boiled that in ter a stone kettles and consummated that as hot potable. A kind of a cumulated tea product as white tea after tang dynasty era. This especial white tang tea sheared at spring time that in it, growth of young bushes as like siliver needle. These first hands picking of tea using as lariat material in product of accumulated tea.

Appearance of Steaming and Powdery Tea:

Duration sang dynasty (1279-960) changed production method and preparation of all kind of tea. Sang tea include cartulary shapes (for keeping desire property and aiming for courtier society, but created new shape of that. Sheared leaves of tea and steaming for keep its color and vibrancy property then dry these leaves after steaming. Then final tea change to powder shape and beat inter big bowls. Production potable very noticed for dark smaraydine or rainbow shape and for create succulence and health power from its part tea, potable between national status went in sang dynasty in south of china (12,13 century). They pay off their time for works such as reading poem, painting, and philosophic discussion when they drinking tea. Some times, they operated some racing for tea quality in places that current for tea counter. When, hoy jong, the king of sang dynasty claimed that, white tea superposed on top all of tea on viewpoint of hig-grade and desirable. He did evolutionary motion for giving a attractive kind of tea. This kind of sang methods coincide with tea preparing with its powder in ceramics in way of beautiful ceremony namely sang tea. Japanese monk that traveled to china learned this ceremony and carried that for their father lands. This ceremony cancelled in china but, this method of preparing tea progressed in japan namely tea ceremony and lasting today. Many kind of white tea with attractive taste prepared for courtier society in time of sang dynasty. Hog jong that governed on china between 1101-1125 known white teas as the best tea. And he famsed by developing in different number of white tea. Production of white tea was very difficult work.

Firstly, tea that selected from kinds of be full file bushes or willd tea trees sheared in initial of spring. Tea streamed quickly then, they selected its seeds and then peeled it's external skin of tea, only elegant internal part of tea butted in rivers water, and then dried. This process creates white tea. That it's thick as thick paper. When tea produced, distributed final tea and often sended to Sang's court as tax or cluster shape. Then chopped as white- silver powder and beated for using in sang tea ceremony in ceramic dishes. Theses powder with teas use for famous competitions.

Production and Classification of Tea:

Every kind of tea on basis kind of its production can separate from another. If leaves of tea plant bush, don't sheared very quick and don't dry, they will dried up and oxide up. This process is like as changing grain to malt that starch in it change to many sort of sugar. Their leaves darked very quick and its chlorophyll will demo lit. Second step in production is stopping of oxidation in before determine stage and by effacement leave's water with theirs heating. Ldiom of "fermentation" (possibility by grape producer) use for describe this process and ecen in some cases that didn't any real fermentation, use, too. But without precise control in temperature and damp, fungus growing on surface of tea. Fungus cause to real fermentation in tea that cause to tea pollution with poisonous material, and consequently, we have to outpour that tea. In traditional way, tea on basis of degree on traditional was, tea on basis of degree on fermentation cycle (oxidation) of leaves, classify in fallowing group.

White Tea:

Fresh leaves that didn't arrange in oxidation act, tea's blossoms can remote from sun, light for prevention of chlorophyll foundation. White tea produce in fewer rolum rapport to another kind of tea and it can expensive than teas that produced with another methods in viewpoint price. This kind of tea fewer known in another countries unlike china. This cognition is very vast with. Exposition of with tea in a pouchy shape and quick and cold with tea, too.

Green Tea:

Oxidation process after a few times stopped by heat or stream that is Japanese conventional way or by its giving adore in hot pans as Chinese conventional method. Tea's leaves can change as separate leaves shape to grain that use for production of powder tea, and put away for drink. Last process, was time consuming and only use for pekoe teas with high quality. Tae product one two days after sheared.

Oolong Tea:

Oxidation will stop between temporal standards relate to green tea and black tea. Oxidation process lasting for two or 3 days.

Red Tea:

They allow to tea's leaves for full oxidation. Black tea was current and common in many African countries include Kenya, Brondi, Roanda, Malivi and Zimbabwe in last century. Translation world by world of Red tea in Chinese language, can use for tea lovers. Chinese name that, rosy tea, because the color brew fluid of that is rosy. European people told that black tea, because leaves that brew them are black color. But Red tea point to Rooibos, too, that is brewing substance of tisane plant enumerates current plant in south Africa. Oxidation process will last for 2 weeks to 1 month, approximately. Black tea considered in another classification as CTC tea. Black teas immixture had known by place, time and season (first, second a autumn) product of itself. Pure and CTC tea degration on way of leaf quality after production and on basis of pekoe orange system, too.

Puerh:

In china kanton plateau known as pole, in here are two kind of this tea, lasso and ripe. Lasso or green kind of that can consumption immediately or we can wait to riping that. During ripe process of tea plant, tea suffere second and bacterial fermentation. Ripe puerh make from green leaf of tea that oxide n artificial way to approaching natural process ripping of taste. This act control in similar process to compound them that supervise damp and temperature of tea.

Both kind of puerh tea usually accumulating in different shapes. For example, model, pellet shape, bowl shape or fungus shape. Whereas most kind of tea consumption at first year of it's production, But puerh tea can consumption posterior for imprudent in it's taste. We can keep lariat kind of it for 30 to 50 years and ripe kind of that for 10 to 15 years. Experts and its adherents have disagreement in time cycle of stopping the ripe process of tea. Most time, they wet puerh for 5 minute in hot water. Moreover, some habitant of Tibet boil puerh with neat's butter (yak), sugar and salt and prepare neat butter tea that is very strong thinning. Teas that situate in second oxidation such as puerh and liubao, had known as black tea. We lave not blunder this with English idiom that say it Red tea in china.

Yellow Tea:

Using namely tea with quality or especial tea similar to green tea. This kind of tea complete blocker phase of drying.

Kukicha:

It's name winter tea, too. Kukicha act from small branches and old leafs of tea plant during winter season. This substance consumption as healthy food in Japan and in longevity regime multiplication currently.

Genmaicha:

In Japanese language, it means rice tea with brown colour. That is green tea that compound with dry brown rice that had roast and it very wrrent in Japan.

Flower Tea (Perfuming):

Teas that product with flowers and use every kind of flower for special kind of tea such as green or red tea. Most famous perfume tea is jasmine tea or green tea or perfume oolong with jasmine flowers. Rose, sedr, lychee, osmanthus flowers are current flowers for using in this kind of tea.

Give Odor and Brewing:

Give steam to tea leaves is preliminary process that used for centuries for preparing tea. After changing accumu lated tea as like powder tea, production of tea for trade and distribution changed in another time Chinese invented different way for tea production in middle of 13 century. Leaves of tea, first of all, roast, and then torning instead steaming. This way is origin for nowadays reas with low quality. On 1391, courts of ming chain, issued a prescript that had accept only cluster tea for tax. Consequently production of cluster tea in creased and progressed production method of that. As soon most of teas distributed as full leaf and duster and in ceramic vessels.

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