THE OMAHA SUNDAY BEE: MAY 15, 1910.

Tea Plantations of the Himalyas Whence Comes Drink for the World.



(Copyright, 1910, by Frank G. Carpenter.) bounties of from 3 to 7 cents a pound upon ARJEELING, 1910 .- Come take a all green tea exported, and they have incup of tea with me this bright creased their crop within the last few Sunday morning while I tell you years, so that it now amounts to millions how this shrub, which cheers of pounds. I understand that the Chinese but does not inebriate, is grown government is alarmed at the situation and out here in the Himalaya moun- that the Chinese tea planters recently sent tains, on the opposite of the globe. There a commission to India and Ceylon to inare hundreds of tea plantations all around vestigate tea conditions and the tea-curing me and millions of pounds of their product processes. are annually shipped from here to other

### Ten Raising in China and India. I have traveled extensively through the

How to Make Tea. tea fields of Japan and China and L know Before I begin let us start the water to something about them. The methods of boiling. It should be fresh from the spring cultivation and curing are different there and should not bubble over ten minutes than they are on these big plantations of before used for brewing. We will put the Hindustan. In the former countries the tea in a porcelain pot and let the hot water tea is raised in small patches. The ordiremain upon it not more than eight min- nary tea garden of Japan is not much utes, and it will then be ready for drinking. bigger than a city lot and that of China Tea should never touch metal and it should would not be larger than the ordinary never stand in the pot after brewing. It American garden. The tea is raised by a should never be bailed in the pot and it multitude of small farmers, each of whom should be drunk clear, for milk makes it works after his own rule and in his own poison. Good tea does not need sugar, al- way. When the leaves are picked there are though a slice of lemon will add to the traders who go about through the tea flavor. districts and buy up the crops. They sell The tea we are using comes from the to other traders and one crop may go mountains nearby. It is black and is fla- through a half dozen different hands bevored with flowers. Green tea is not fit to fore it is shipped to Hankow, where it drink. This is especially so of many va- gets one of the big steamers for Europe. ricties sold in the stores. Some of that Here in India the plantations are large. cured in Japan and China, of which we Some of them are hundreds of acres and consume thirty-odd millin dollars' worth employ thousands of men and women as every year, is made green by the addition laborers. They are handled after business of coloring matters, and it is also rolled methods. The soil is studied and carefully and fired in copper-lined kettles. The best cultivated. At present there is more than tea is black tea and you will go far before \$100,000,000 invested in the business and inyou will get better than that raised here the neighborhood of 600,000 people are em-, at Darjeeling. ployed upon the plantations. The area, under cultivation is steadily increasing and

tempts to make new and better teas. I passed through many of these plantations on my ride up the mountains. The shrubs rise in terraces up the sides of the

hill, looking not unlike well trimmed boxwood hedges. Here and there one sees gaily dressed women picking the leaves, their black skins and bright colored gowns showing out against the green, while their jewelry flashes in the sun. Each woman has a basket which will hold about two bushels on her back, kept there by a band which rests over the forehead. The leaves are plucked with the hands and thrown into the baskets, which, when full, are carried to the factory. I am told that the planters usually have five pickings a year, and on the best lands they have seven. This is far ahead of China and Japan, where the shrub that will yield three pickings is good. The tea planters here are chiefly British.

Making Tea by Machinery,

The Hindoos Do Not Drink.

Many of the estates are owned by comt is taken out with the foam on ft. panies. The planters live in fine bungalows surrounded by lawns and gardens. Many ready for drinking. The Tibetans and Mongols serve their tea in a somewhat of them are the second sons of noble famsimilar manner, using the brick tea preilies in England. pared by the Russians.

his head. Some have trunks six inches in diameter and others mere stems. The leaves are like those of the willow tree. They smell like tea when you crush them. The shrub is a species of the camelia. It is an evergreen not unlike the maple, and the leaves are beautiful. The plant is supposed to have come originally from China, but there is no account of its having been cultivated until about 350 A. D. It grows wild on this side of the Himalayas and there are certain varieties of it which reach the height of small trees. The planters are crossing the various varieties in their at-

CHAS OF THE HIMALAYA ESE PEOPLE CHURN TEA



## India Drinks the World.

parts of the world.

You remember the temperance landiady's remark to her bibulous boarder; "I will at an altitude of about 3,000 feet above the sleep you and cat you, but I be blest if I sea. 7,000 feet up and there are some tea drink you." In that sense India bids fair to soon drink the world. Her black teas fields which are a full half mile above sea level. The most of the land used is flat have practically monopolized the markets of Europe and more of them are consumed than of the teas exported from all other nations. A generation or so ago about the only teas known to commerce were those of Japan and China. The India teas are now driving the Chinese teas out of the markets and Japan has to rely almost entirely upon the United States for the sale of her surplus. We drink \$6,000,000 pounds of tea every year, and of this 31,000,000 pounds come from Japan and about 38,000,000 from China. We get only \$,000,000 pounds from East India, but this amount is increasing from year to year. The exports of Indian teas are mostly to Europe. They go to Great Britain and thence to the colonles. Some are sent to the continent and big shipments are made to Australia and

Canada. The British are the greatest tea firinkers of all mankind. Their consumption amounts to six or seven pounds per head every year, while our people each drink less than two pounds and the Russians less than one. The Germans and French load themselves with coffee and to the newcomer; wine or beer, sipping tea now and then. The Chinese and Japanese drink tea the till?" throughout the day. The Chinese will not drink water unless it is bolled, and they indeed, sir." flavor the water with tea. The consumption of these two nations is probably taking money. I know it." greater than that of all the rest of the world put together, but for the lack of der, 'I take out my car fare every night.' statistics no one knows what it is.

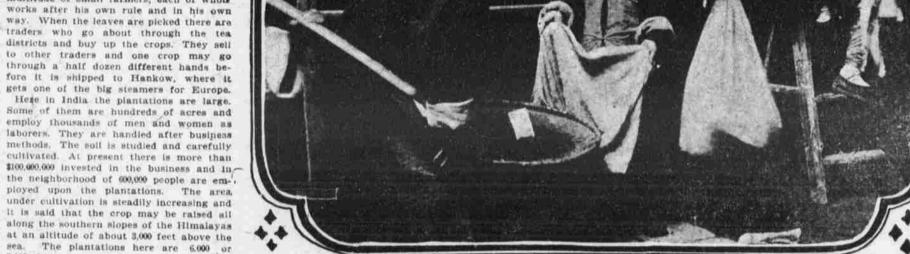
# How Advertising Pays.

The exports of Indian tea now amount to over 350,000,000 pounds per year. Of this more than 200,000,000 pounds are from Hindustan and about 150,000,000 pounds from the Island of Ceylon, over the way. The were always ignorant. trade has grown up within the last thirty years and it is largely hased upon good begin, "declared in a barber shop: 'I don't advertising. When I was here twenty believe in no hereafter. You live and die years ago it was in its infancy and the and that's the end of ye." planters were discussing how they could get the American market. They concluded the barber said. to advertise in the newspapers and they

raised a fund to begin that work in Europe fond o' meat for that." "-Kansas City and the United States. At the same time Star. they organized a sales bureau and they naw to it that Ceylon and India teas could

be had in all the large stores, and that they were on tap at every state and national exposition. As a result the demand for these teas steadily grew, and today exercise of Christian charity in the congretheir exports are almost twice those of China and more than five times those of Japan. Within the last few years the East Indian planters have decided to enter that green tes markets, and they are now advertising such varieties in the same way, Ceylon alone has already spent in the neighborhood of \$1,000,000 on green tes information, with such a result that the Chiness and Japanese are slarmed, fearing that they may lose this trade, of which they still have the monopoly.

The Ceylon planters have been giving



### WEIGHING TEA AT HANKOW

or rolling and the best soil is a reddish bushy. The soil is often top dressed with carefully pulled, a certain number being great that no one knows when they were sandy loam with a free subsoil. The tea wood loam, and artificial manures are fre- left to keep the plants growing. It takes planted,

Democrat.

at a dinner, said:

seeds are first planted in beds. After they quently used. As to the droppings of cat- five or six years for a shrub to mature, have sprouted and reached the age of a tie, none are to be had in India, for the and at that time it should produce a pound How a Tea Plant Looks. year, they are set out in rows a few feet people pick them up and use them for fuel, or more of tea every year. Some of the But let me tell you how tea looks in the apart. They are carefully cultivated and After the plants are three years old they trees about here are forty years old and- fields. In the plantations about here the trimmed, in order to make them grow are ready for plucking. The leaves are there are some in China whose age is so plants range in height from one's waist to

## Choice Samples from the Story Teller's Pack

#### A Costly Fare.

enough. It reminds me of a arose and said hotly: E CARE Danville bartender.

"This bartender came to work membuh of dis congergashun, dar ain' been in a Danville bar, and as soon as he ar- nothin' but fightin' an' fungivin'-an, I rived the receipts began to diminish. The been doing all de fungivin'. I'se tired of hoss, af the end of the week, said seriously it?" That broke up the meeting .- Popular Mag-

" 'Look here, do you take money out of azine.

"'Oh, no, sir," said the bartender. 'No,

"'Now,' said the boss, 'you must be University of Pennsylvania was sent to lady who has \$250,000 in her own right, rose.

"'Well, of course, sir,' said the barten-

where do you live? San Francisco?"- the nousehold wherein the scientist was Times. Philadelphia Bulletin.

Clinching the Argument.

The late Neil Burgess used to clinch, go to roost at 11 o'clock. with an anecdote, his claim that atheists "A coarse, swaggering fellow," he would

and the chickens retired to roost. At this haired man opened the front door of a the man's amazement showed no bounds, house and beckoned to the minstrel. and he sought out the scientist. "Professor," said he, "how long ago did said, in an accent which told that he also

quartered:

"'Why, you must be a Unitarian. George," you know dem chickens would go to roost?" was from the land of the haggis. "My auld "'Huh, not me," was the reply. 'I'm too smilingly. "Well, of dat don't beat all" was the pipes may save her life."

Fighters in the Majority.

Representative Harry Maynard of Virginia tells the story of how a religious old negro in his district put a stop to the

gation of which he was a member. It seems that it was a practice in the church to excommunicate for one year any member who had been guilty of a "blood fight." this dinner: -that is, any man who had attacked an-

other with a pistol or a razor. At the end of the year, if the offender

pentance, and be forgiven by the congrega- and gloomy. tion. This went on for many years. At "At a tea I pointed the beautiful creature last a young darky who had been in a par- out to a young lawyer and said: ticularly objectionable broll appeared for

man's comment. "Professor, a year ago dem chickens wan't even hatched."-Ladics' marched the braw Hielander, discoursing Home Journal. The Cold Young Lawyer. the shaggy haired man came out again. Mrs. Sol Smith, the veteran actress

"Look hyah, pahson; eber since I been a

Mysterious Knowledge.

Some years ago an expedition from the

"Tom, if you will watch your chickens to-

whose 59th birthday was celebrated by a dinner of the Professional Women's league the piper. in New York, said of the modern spirit at "The modern spirit is more mercenary tor."-Boston Transcript.

than the spirit of the 50s. I know a very beautiful girl-in my day she'd have been wished reinstatement, he could go to the married off at lf-but, though she is now mourners' bench," rise and declare his re- 25, her matrimonial prospects are dark culties in the house, Jerome S. McWade, brightening up.

" There's nothing sweeter and lovelier my native Duluth

reinstatement. The pastor made an elo- than that girl in America. Why don't you "The deacon was notorious for being toas were put up by hand. NCLE JOE" CANNON, in a re- quent appeal to the congregation and try for her hand?" long-winded. If he rose to sprak at prayer Here in India the tea is all rolled by here and there through the room. They cent political argument, said: everybody began to shout and say "Amen." "What has she got in it?" the young meeting or revival, or love feast, he was machinery. Every plantation has its fac- had been taken from the molds and left "That excuse is not good It was at this point that the old negro lawyer coldly answered.-St. Louis Globe- sure to keep the floor half an hour. It was

> Where Looks Don't Matter. Where Looks Don't Matter. New wing to the third of the final building volving fans, and the result is that the going to Russia. marriage to a rich and rather ugly Amer- discussion should take longer than five tea comes out perfectly pure and clean. ican girl, Paul A. Sorg said at a dinner in minutes.

"At the final discussion, held in the Sun- warm in lead-lined chests for shipment New York: "The count has no cause to complain, day school, a half dozen speakers had ex- abroad. The ethics of such a marriage as his are pressed their views, and had sat down

but the ethics of the matrimonial agency. promptly when a tap of the bell announced " I am interested', he said. 'in the young that time was up, and then the deacon .

one of our southern states for the pur- Could you let me see her photograph?"

It Finished the Doctor.

A Disappointing Discovery.

"Is the puir auld lady gone?" questioned growing reproachfulness of tone. "I treated method of preparing it is to throw the quality is made of later pickings, and still youse twict already, Jim!"

"Na. na, mon; ye've saved mither." came right here in dis pocket, I-" A dramaticpounds of pickled tea every year.

How Uncle Joe is Like Descon. "Youse found de dime!" exclaimed Bill, Apropos of Speaker Cannon and his diffi-

"Speaker Cannon is crafty. He gots his wuz tryin' to tell youse dat I found do own way. He reminds me of a deacon in hole dat dime got t'rough."-Youth's Companlon.

In a Russian Tea Factory.

The processes of making tea in India During my recent stay in China I went are different from those of Japan and through some of the factories at Hankow, China. In the latter countries nearly and there saw how brick tea is made. everything is done by hand and their meth- Hankow is the chief tea market of China. ods are unsanitary to an extreme. In it is is00 miles in the interior, on the China the leaves are sorted by women and wide Yangtse river, which is so deep that girls and the moisture is pressed out of the biggest ocean steamers can carry their them by treading them with bare feet, cargoes from there to every part of the They are rolled over and over on bamboo world. The chief tea fields lie south of trays with the hand and are fired in red- the Yangtse, and most of them are some hot pans by half-naked, perspiring work- distance from Hankow. The tea is brought on the backs of men to the river and is

It is the same in Japan. I once visited shipped up the numerous tributaries of the a large firing establishment at one of the Yaugtse. At Hankow it is prepared in all ports where they were preparing green tea sorts of ways for the market. There are for the American market. They were cur- exporting firms there who manufacture ing it by what is known as pan-firing, for the United States, some who deal Imagine a long row of ovens filled with chiefly with Ergland, and also representacopper pans each twenty inches wide and tives of the French and German importing thirty inches deep. The tops of the ovens houses. The Russians have the largest were at about the height of a man's waist houses, and they monopolize the brick isa or just high enough to enable one to stir industry, annually shipping millions of the contents about with the hands. There bricks to Viadivostok and Odessa, to Tibet were at least thirty of these pans, and and Mongolia, and also over the Transsiover each bent a Japanese woman, her dress berian railroad to Russia. Many of the pulled down to her waist and the upper part bricks are carried part of the way on of her body as bare as the Venus de camels, and not a few go overland laio Medici. Each was stirring and kneading Russian Turkestan.

and rolling the drying tea. The fires were One of the factories I visited covered hot and the steam rose. Pearl drops of more than an acre of ground. It employed perspiration stood out upon the backs and 1,000 Chinese, and it had on hand 1,500,000 busts of the workers, and it seemed to me pounds of tea pressed into bricks and ready as though the tea might be brewed by the for export. The bricks filled the whole sweat. It took those women almost an upper floors of the factory. They were hour to finish each lot and after that the laid up in piles, much as we stack bricks for building, with narrow aisles running

on the deacon's account, when a tremend- rolled between steel plates so carefully tea had its own place, and I saw some ous conflict rose over the building of a graduated that they do not injure the tea. from Ceylon which had been shipped io new wing to the church, that a rule was The drying is done by hot blasts and ro- Hankow to be made into bricks before

How Brick Ten is Made.

It is carefully graded and packed while I was shown the whole process of brick ten making. The tea is first ground to a dust and then sifted by half-maked coolies, who stuff their nostrils with cotton batting The chief tea drinkers of Asia are north to keep the dust out of their lungs. These of the Himalaya mountains. On the other men are naked to the waist, and the per-"The deacon droned on in his old familiar side of these hills the natives soak them- spiration stood out on their yellow skins. pose of observing a solar celipse. The "No; that is not the custom,' the agent way, and when the bell rang he had not selves in tea, and in Tibel and the other The air was like a Russian bath and the day before the event one of the professors replied. In any case over \$100,000 the pho- even got to his subject. The bell's sharp Aslatic highlands the people make tea sweat poured. I took up a nandful of the "Oh, you do, eh?" said the boss. "And said to an old colored man belonging to tograph is never asked for." -- New York tinkle caused him to start and frown, soup, mixing the brew with milk, builter tea dust and tasted it. It was rather sweet, "'Am I to understand,' he said, 'that my and other fats. Down here in Hindustan but there is but little tea flavor about it. the Hindoos drink almost no ica, and the It is as thick as granulated tobacco. The increasing somewhat among the towns- shovels, each of which holds about two people, but there are millions in India who pounds, or enough for a brick. This is of picking the leaves of the tea plant and little more dust is added and the whole is eating them for desert, as we gat cheese. emptied into a rough wooden bowl about age of newspapers under his arm-met, one op and correct in the ground until the tea appeared somewhat glum and disgruntled; has become pickled, when it is ready for whereupon the other benevolently essayed to cheer him up. "Say, Bill, you 'member dat dime I Yought I lost yesterday-de one I was goin' cheese, but it is said to be good for di-tought I lost yesterday-de one I was goin' cheese, but it is said to be good for di-pickings of the tea, ground to a dust and gestion, and is considered a dainty. It is pickings of the tea, ground to a dust and leaves, after they have been steamed and another of the refuse of the factories, con-The Burmese are now making 500,000 chests. Both green and black teas are used, the bricks of the former looking am told that some of the Himalayan for all the world like plugs of tobacco.

tribes churn tea as we churn butter. The while the latter are a deep chocolate brown tea is mixed with soda and put on to boil. The bricks are beautifuly stamped. so When it is quite hot butter and milk are times with the figure of a dragon and al-added, and the whole is put into a tea ways with the name of the first which churn. After it has been well shahen about sells them. FRANK G. CARPENTER.

five minutes have expired? e minutes have expired. It is as thick as greated dust with brass

morrow morning you'll find that they'll A gaunt and kilted Scotchman made his audience tittered lightly. " "Then, brethren," said the deacon, "I Tom was, of course, skeptical; but at the endeavoring to charm the locals to charity will throw the rest of my remarks into the have never seen a tea leaf or sipped a poured into a cloth and steamed over boilappointed hour the heavens were darkened with selections on his bagpipe. A shaggy form of a prayer."-Philadelphia Bulletin. tea cup. Over in Burma they have a way ing water. When it has became damp a

The man's amazement showed no bounds, house and beckoned to the minstrel. "Trofessor," said he, "how long ago did ou know dem chickens would go to roost"" was from the land of the haggis. "My auld find the also in the indext of the haggis. "My auld find the discover of how long ago," said the professor, "said the professor, "said the professor, "said the professor, "said the professor, and he condection oppstaor mither's in a creetical condection oppstaor m mither's in a creetical condection oppstaor, tak, when meet one up and buried in the ground until the tea two hours to cool and then taken off to be

Up and down in front of the house music that might well have been incidental to a cat and dog fight. Presently

to treat youse wid?" "Sure," assented Bill, suilonly; then with used upon coremonial occasions. Another steamed and pressed into shape. Another

"Well." went on Jim, animatedly, "wot flavored, into pits of masonry or wells sisting of coarse leaves, broken tes and d'youse t'ink I found jus' now? I wur lined with plank or bamboo, and then to the dust from the tables and floors of cm-

ally timed oause.

the reply: "but ye've killed the puir doc-

"Say, Bill, you'se always in a hurry, I

feeling round in dis pocket, an' I found, press the tea down with a heavy weight, tablishments where they put up toa in