



July 2019

The London Tea History Association

newsletter

The London Tea History Association was established at The Mercers Hall on the 15th of January 2015. Our aim is to record the history of the business of tea.

Welcome once again to our Newsletter. We have had challenges on getting permissions for putting up our plaques and the Tea Monument in The City of London. We got very close and continue our Herculean efforts (tougher than getting a Marshall Boiler to Ceylon from Colombo to Nuwara Eliya pushed by elephants – remember our 1st newsletter!). To explain this, we have a puzzle a little later on in the newsletter. If you can solve it, you get a lifetime supply of first flush Darjeeling tea.

Board Meeting at DCS Head Quarters

Board Member Denys Shortt OBE hosted us at our Board Meeting at Banbury. The HQ is at an old Alcan site which we suspect used to make tea chest linings. Banbury also had the largest tea warehouse complex in the world. Denys has acquired an old Banbury stencilled tea chest as part of his collection of tea memorabilia.



Try solving this tea puzzle

We have located various old tea locations in The City of London. The most prominent one was bought by a businessman of Syrian – Lebanese descent, who operates out of Brazil, lives in Monaco, bought the building through their Bulgarian subsidiary, manages it through the company who sold it to them and the only person you get to meet is the Building

Manager who is tight-lipped. We managed to get hold of the CEO of the investment company who is also a ‘Grocer’ through let’s say ‘City connections’. They have a City address only to receive mail.....and it goes on. The time taken to get all this took around 12 months. If you can solve this, the teas are coming your way!

COMMEMORATING JOHN JOSEPH BUNTING – THE KING OF TEA & PLANTATION HOUSE



Board Members Roddy Lane, Mike Bunston and Bernard Bunting

When we formed The London Tea History Association, we aimed at commemorating Plantation House in the City of London. We thought it would be easy to do so. Our search for the history of Plantation House got us nothing. We've done a lot of research and are pleased to announce that we will be taking out a book commemorating Plantation House and the financier John Joseph Bunting, who was known as The King Of Tea in his time. In a short span of 11 years from starting his own tea broking firm, he handled nearly one third of the teas coming into The U.K. It also led to the biggest bankruptcy of those days. The iconic building was acquired by British Land, who are today one of the largest property owners in The U.K. Their ex-Chairman Sir John Ritblat had many parallels in his life with John Joseph Bunting. Bernard Bunting the great grandson is on our Board. Board Members took a tour of Plantation Place and we share a photograph. We also share a photo of The King Of Tea – John Joseph Bunting. He has the look on him..... !



The King Of Tea- John Joseph Bunting

NEW BOARD MEMBERS / CHARLES SHORTT

We are pleased to have Roddy Lane and Ian Gibbs as new Board Members. Charles Shortt, son of Denys Shortt OBE., joins us as a new Member. Charles will continue the good work that Denys does. We welcome you to The London Tea History Association.

THE 'CHIEF INTERFERER' CELEBRATES 70 YEARS IN TEA

He's been Chief Executive (CEO) and Chief Operating Officer (COO). Today he's handed over the mantle to his son Alex, and continues as CIO ('Chief Interfering Officer'). That's Chip Kay and legend in tea from Malawi. Chip proudly celebrates 70 years in tea. Chip started work at Satemwa on the 1st May 1950. He's 'a soaked in the tea pot tea planter and innovator' amongst other things. He lives for Tea. He speaks several local languages. Chip proudly states - 'I must be the only Pale face in Malawi to speak three

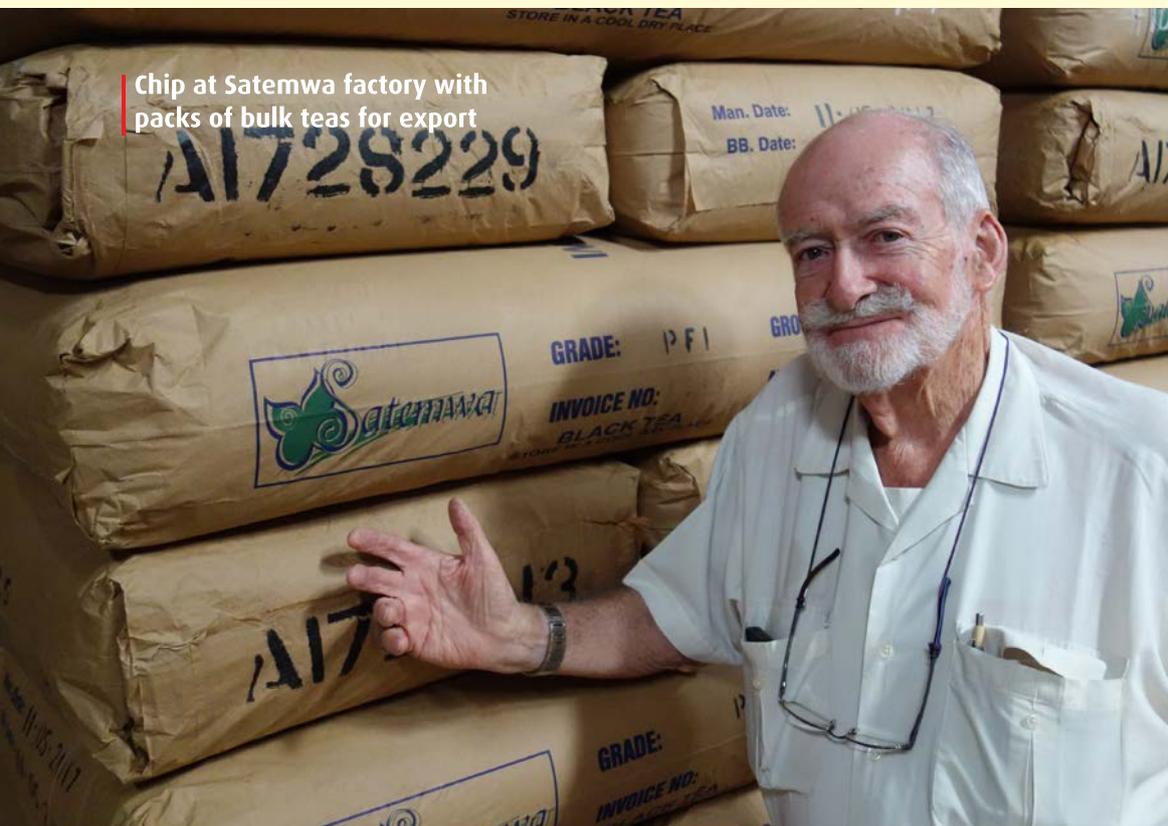
and the other bag went to Chivangee in South Tanganyika. The first tea was a "Local" synenthis, - the museum plot at Satemwa T.E is kept still on the go - yielding over 7 t p ha!!! His Father built the factory in 1937 (Chip still has a small sample of the first tea sent to Mincing Lane in 1938).

Chip's father died in Dec 1968 and Chip's mother Flora Jean took over. Chip had been running Planters Tea Agency (Malawi) Ltd. He was also into packet teas and his blend 'Three Leaves' was being sent to Rhodesia every week.

Chip being a 'serial innovator' had a blending factory at Luchenza - the railhead. The brand soon became the second largest seller after 'Tanganda' from the famous Rhodesian estates. He was very busy exporting tea to Somalia and also into the Sudan for onward transport by Camel train to Chad! Please have a look at a map to see where these countries are located from where Malawi/Nyasaland is located. During that time Chip was also very involved with Mozambique and did a lot of V.A (Visiting Agent) work there in

Villa Junquero Tea Estates (now Gurue). It took Chip to Lisbon to report to the owners and then onto Amsterdam for tea sales - they gave me a free hand and he doubled Cha Mozambique's' crop in five years! This is the 1950s/1960'.

How do you pack in so much into your life with only 24 hours a day? The simple answer is 'fly'. He soon became a pilot and his Cessna Skylark 175 was the love of his life and together he wandered all round Africa from Uganda, Kenya, Zanzibar to Rhodesia (Zimbabwe) and Cape Town - Babies and Nanny complete! During the Federation of Rhodesia and Nyasaland he had built an airfield (One of 28 airstrips he built in Malawi).



Chip at Satemwa factory with packs of bulk teas for export

local languages and then learnt English when I was six!'. Chip recalls his first day when his Father took him to the factory when he saw Tea chests marked " Ministry of Food - Butlers Wharf - London". The price and profit realized at that time have never been matched till date.

His father Maclean Kay the ex-Rubber planter from Guthries Malaya (1910 - 1922) with war service in the RNVR, relocated to Northern Rhodesia / Nyasaland and started what we now know as Satemwa Tea Estate. His Father first grew Tobacco. In Malawi or Nyasaland as it was known then, he introduced the first Assam Tea Seed in 1928 - Manipuri Jatt. He had received two bags of seeds from Assam- one was sown in Satemwa

So Chip's life for a period of over 30 years was every Wednesday to Salisbury to oversee the Rhodesian interests and alternating Portuguese East Africa (now Mozambique)

also have a dedicated Green tea factory producing over 100t p a as well as the hand crafted Whites Yellow, Green, Oolong, and hand rolled Pearls. Next is 'Malawian pu-erh'. At Satemwa water is short, and Chip has introduced a unique irrigation system.



Chip and Dawn outside their bungalow and airstrip at Satemwa

Chip's son Alexander took over around 9 years ago. That's when Chip decided to become CIO ('Chief Interfering Officer'). Together they got into hand crafted nonblack teas. Today Satemwa T.E., is an 890 hectare property with 45 hectares of coffee. They have a 400ha Eucalyptus Grandees forest feeding the factory boilers and replanted regularly. Satemwa also has extensive wild life corridors. Unknown to Chip, Satemwa is today a global brand and Chip is proud that you can walk into a top tea shop and buy Satemwa by name.

Chip is very supportive of what TLTHA do and is always trying to assist Ranit Bhuyan our tea historian. The London Tea History Association salute Chip on his marvellous achievement.

and then literally landing alongside his lawn - the airstrip and bungalow still exist in Satemwa today. Chip and Dawn occupy the same home since the 1950's. In 1970 Chip officially took over from his Mother as Chairman and MD of Satemwa. This led to the second era of the history of Satemwa.

He was and is an innovator having introduced innovative growing techniques not to talk of manufacture. Satemwa were the last Company to go Clonal so Chip blitzed a program and got cracking with SFS.150/204/PC1. Satemwa are now +/- 30 pc of their 890ha production producing 2.400t black tea and



Ranit and Chip at Satemwa

TEA WALK & MAP

We are putting together a tea map and a tea walk. This will cover The City of London and adjoining areas. Several reconnaissance missions have been done by Board Member Ranit Bhuyan and assisted by Alistair Sawyer and Ruwantha Karunaratne. These three form the 'Tea Musketeers'. Ruwantha knows the City like the back of his hand. A big challenge was that several of the tea buildings are redeveloped or no longer exist as one building. We request readers to send us details of any 'tea location' in London that they wish to be added to the map/walk. In past newsletters we have featured Plantation House, The Tea Building and St. Katharine Docks – all connected to tea. In this issue we will feature three of the great tea buildings in London. One is the Peek Building, the second is Butler's Wharf and the third is Cutler Street tea warehouses converted into The Devonshire Square Estate.



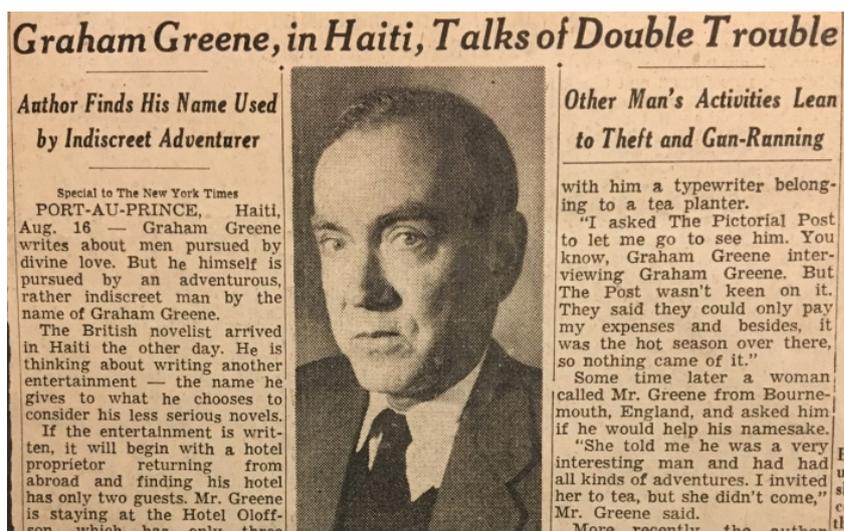
Mr. 'Graham Greene' in Assam

A British gentleman stayed at Duklingia Tea Estate in Upper Assam (it belonged to Jardine Henderson /McNeil & Barry for many years). He said he was the famous Graham Greene. The tea planter happily allowed him an extended stay. He befriended many Planters and was even getting into a love affair. In September 1954, writer Graham Greene received a curious letter from a man who had met him at the Cannes International Film Festival. There was one problem: Greene had never attended the Festival. Green responded, explaining that he must have met another Graham Greene. But this wasn't the end of the matter. Over the next few decades, Greene would hear again and again of another Graham Greene traveling around the globe, passing himself off as his more famous namesake, and getting into various spots of trouble — including being arrested in Assam for selling

weapons to outlaws and subsequently attempting to solicit bail money from Greene's publisher. "Questions were asked about me in the Indian Parliament," Mr. Greene said. "He even wired The Pictorial Post for bail money and they sent it thinking it was me." Then he absconded, taking with him a typewriter belonging to a tea planter. The real Graham Greene said "I asked The Pictorial Post to let me go to see him. You know, Graham Greene interviewing Graham Greene. But The Post wasn't keen on it. They said they could only pay my expenses and besides, it was the hot season over there, so nothing came of it." Some time later a woman called Mr. Greene from Bournemouth, England, and asked him if he would help his namesake. "She told me he was a very interesting man and had had all kinds of adventures. I invited her to tea, but she didn't come," Mr. Greene said. More recently, the author

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Article kind courtesy of the John J. Burns Library's Blog

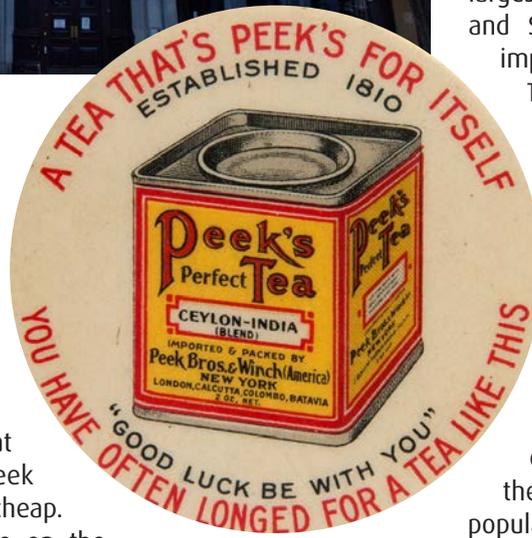


PEEK HOUSE - THE LAST INTACT TEA BUILDING IN THE CITY



tea ofcourse. In 1870 large new premises were built for the firm at 20 Eastcheap in London. The building had a circular corner tower with a carving of three camels and their loads being led along by an Arab. It was meant to represent the three varieties of merchandise that Peek Bros. dealt with; namely tea, coffee and spices, and became the trademark of the company. There are no tea companies there. They were known as Peek Bros. & Winch, Ltd. established in 1810 by William Peek and Richard Peek. Incorporated as a Limited Company in 1895. The Company conducted one of the largest businesses in the City as Tea, Coffee and Spice Merchants. In 1865 alone it imported over 5 million pounds of tea.

Most of the old tea buildings in the City of London have been redeveloped. We are proud to note that they are iconic buildings – three that come up are ‘The Gherkin’ where the Inchcape Group had their HQ. ‘The Walkie Talkie’ at 20 Fenchurch Street and of course the iconic ‘Plantation Place’ where ‘Plantation House’ stood. The only intact one that ‘The Three Tea Musketeers’ saw is ‘Peek House’ on Great Tower Street/ Eastcheap. It still has the ‘Peek Brothers’ logo on the building. Peek Brothers operated greatly in the Arab world and their logo is a Camel Caravan – transporting



They had Warehouses and Branches in London, Liverpool, Glasgow, Belfast, Manchester, Calcutta, Colombo & Shanghai. About 400 hands were employed in the various offices and warehouses. They later started Peek, Freaan & Co., Ltd., as a manufacturer of Biscuit and Cakes employing 3000 people. They had Royal Warrants, To His late Majesty King Edward, and twenty other Royal Appointments. One of their subsidiaries still exists in Pakistan popularly known as ‘the English biscuit company’. Peek Bros., no longer exists today.



BUTLER'S WHARF – AT ONE TIME THE WORLD'S LARGEST TEA WAREHOUSE.

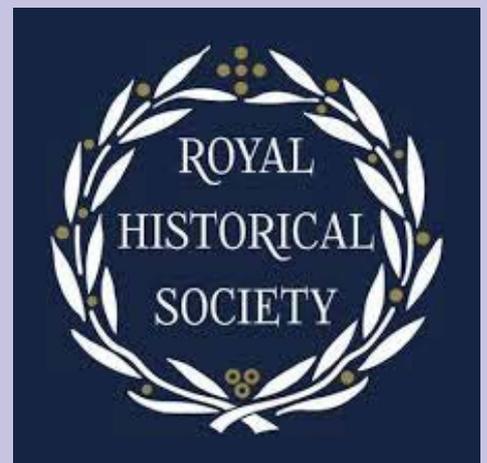


Butler's Wharf is an English historic building on the south bank of the River Thames, just east of London's Tower Bridge. Butler's Wharf was built between 1865-73 as a shipping wharf and warehouse complex, accommodating goods unloaded from ships using the port of London. It contained what was reputedly the largest tea warehouse in the world. During the 20th century, Butler's Wharf and other warehouses in the area fell into disuse. Today it's been developed at a multipurpose commercial centre. The old trappings of the tea warehouse can be seen with pulleys to hoist the tea chests onto different floor. Today it's referred to as 'Tea Trade Wharf'. The dock handled tea chests and the odd 'dead body' in a coffin! The Wharf had a frontage of 1000 feet on the Thames. There were 50 warehouses and sheds.

The roads alongside were built for horse drawn carriages. When Lorries appeared it became a real problem, but business continued. Butlers Wharf concentrated on handling tea from India and Ceylon. Some 400,000 chests were handled at the wharf in the course of a year. Teas were tasted for being uniformity in a 'break'. Teas then went into auction. Butlers kept other commodities like spices and even rubber. Rubber incidentally was also traded at Plantation House. The 1960's saw the decline when teas started coming in containers. The Labour Govt. insisted that the warehouses only use permanent labour. All this spelt the death knell for Butlers. It then became a centre for the arts and finally a redeveloped property with Million £ flats.

ROYAL HISTORICAL SOCIETY

The London Tea Historical Society is proud to announce that Board Member Ranit Bhuyan has been appointed as a Member of The Royal Historical Society. He's one of 4100 odd members and the RHS is selective. Ranit no doubt is thrilled and has dropped ' Self Appointed' from ' Self Appointed Tea Historian'! Ranit being a student of history has always quipped 'revolutions always start with self-appointed military men ..'.



CUTLER STREET TEA WAREHOUSES CONVERTED INTO THE DEVONSHIRE SQUARE ESTATE

In 1768, the East India Company bought land on New Street for warehousing. Its first building stored raw silk, piece goods and textiles from Bengal — hence the name Bengal Warehouse. Further parcels of land were acquired and more warehouses constructed right up until 1820. By then, the famous old trading company owned most of the area and

cigars, tortoiseshell, silks, mother of pearl, clocks, watches, cameras, drugs, spices, musical instruments, perfumes, tea and other prized artefacts were stored here. At one time, Cutler Street was the premier tea warehouse for the Port of London Authority. But by the 1950s, most of the tea business had been moved to the London Dock, and the space was



Images from Devonshire Square website

property that the Devonshire Square Estate occupies today. These buildings covered 2 hectares (5 acres) and at one point employed over 400 clerks and 4000 warehousemen. There is a story that 'Jack the Ripper' was a warehouseman – he did not handle tea- we know that! When the East India Company's trade monopoly to China ended in the 1830s, the complex of warehouses was sold to the St Katharine Dock Company. In 1909, they were bought by the Port of London Authority, then the greatest warehouse keeper in the world. The most valuable goods were stashed in the Cutler Street warehouses, where the forbidding fortress-like walls and the fire-proof construction afforded excellent protection. Ostrich feathers, chinaware, oriental carpets,



given over to casks of wine, port and sherry. Tea Operatives and General Labourers Union was started at Cutlers. By the 1970s, shipping had fully embraced containerisation, and the only 'uptown' warehouses still used by the Port of London Authority were those on Cutler Street. The site was acquired by Standard Life Assurance together with Greycourt Estates Ltd in 1978. Today the property is called Devonshire Square. It has been beautifully restored for a multipurpose commercial complex. It belongs to Blackstone.

ROLLING TEA ON A TABLE TOP

In the early days of 'Empire Teas', when there were new tea estates coming up in Assam and Ceylon, many engineering companies in Gt. Britain were inventing tea machinery.

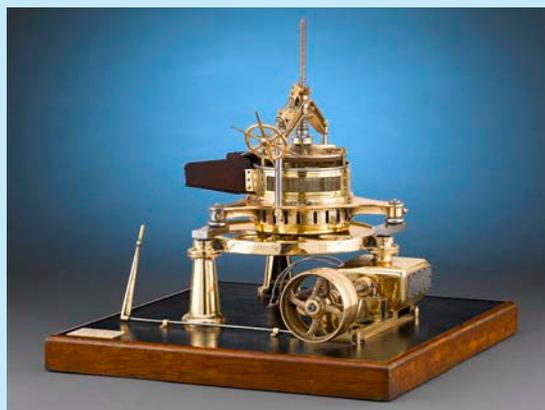
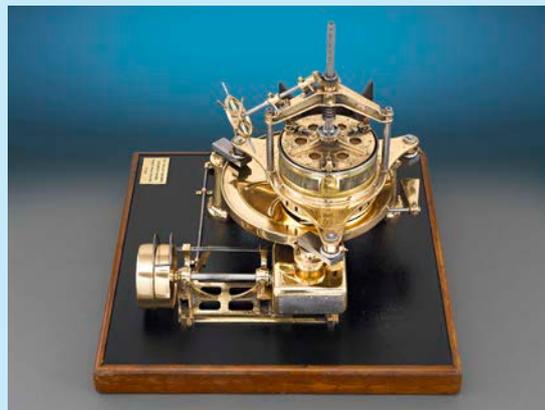
Needless to state they had to attend exhibitions and make sales trips. Williams Jackson and Samuel Davidson were frequent visitors. Today we have laptops and tablets to sell our wares. In those days you did not. What better way to do a demo – make a scale model! We discovered one such Victorian-era scale engineer's model of a tea rolling machine, or tea rolling table at M.S. Rau Antiques of the USA. M. S. Rau have been very supportive with the story and images. They sold it a few years ago for a sizeable sum of \$22,850.00. This Victorian-era scale engineer's model of a tea rolling machine, or tea rolling table, is a rare and fascinating artifact of industrial engineering. Before the introduction of these mechanical processors in the 1880s, tea had to be rolled by hand, much in the way it had been done in China for centuries. Rolling, or bruising the tea, is a necessary step in the oxidation process needed to create black, oolong and fermented teas.

The leaves are pressure treated by the action of rolling in order to break the microscopic chloroplasts within, which starts the chain reaction that turns the once green leaves brown. This gives tea not only its characteristic color but also its renowned flavor. The length of time the tea is allowed to oxidize determines its taste. This incredible engineer's model was created to approximately 1:8 scale and is not only precise to the last detail to show the actual machine's workings, but it is also quite beautiful. Crafted of brass, bronze and white metal, the model illustrates perfectly the process of rolling tea. The drum would be filled with freshly-picked tea leaves, and the handle above would be turned to press the leaves down. The drum is attached to in three places to the "table" via rotating joints. When turned on, the drum would pivot in a circular motion just above the table surface, pressing down and grinding the tea leaves across the table's grooved surface. This creates the "bruising" action that allows the tea to oxidize. The crushed leaves would be collected and brought to a wilting room where the tea would

be left to ripen to achieve the desired flavor. Second only to water, tea remains the most consumed beverage in the world. Tea was introduced to the West via the Portuguese

who imported it from China. It's wonderful flavor, high price and exotic nature helped to spread the popularity of the beverage throughout Europe by the 17th century. China had been the only supplier of tea to the entirety of Europe up until the British East India Company lost its trading ties with Canton in 1833. This prompted the British government to explore the possibility of opening plantations in India, and by 1839, the first teas from India were exported to London. The increase in demand for tea created a need to examine and find a way to quicken the refining process. The rolling of the leaves was

seen as the greatest hurdle, and several attempts were made at mechanizing this vital step. The most significant advancement came in 1873 when inventor Williams Jackson introduced



his tea rolling machine, which inspired all future tea rolling machines, including the version our scale model is based upon. In fact, tea rolling machines used today vary very little from Jackson's designs, save for the use of electricity versus oil engines. Now, instead of taking hours for several workers to roll leaves by hand, a single worker could roll tea leaves in a matter of minutes. This particular model is from 1890 and the dimensions are 20 7/8" wide x 20 7/8" deep x 18 1/4" high

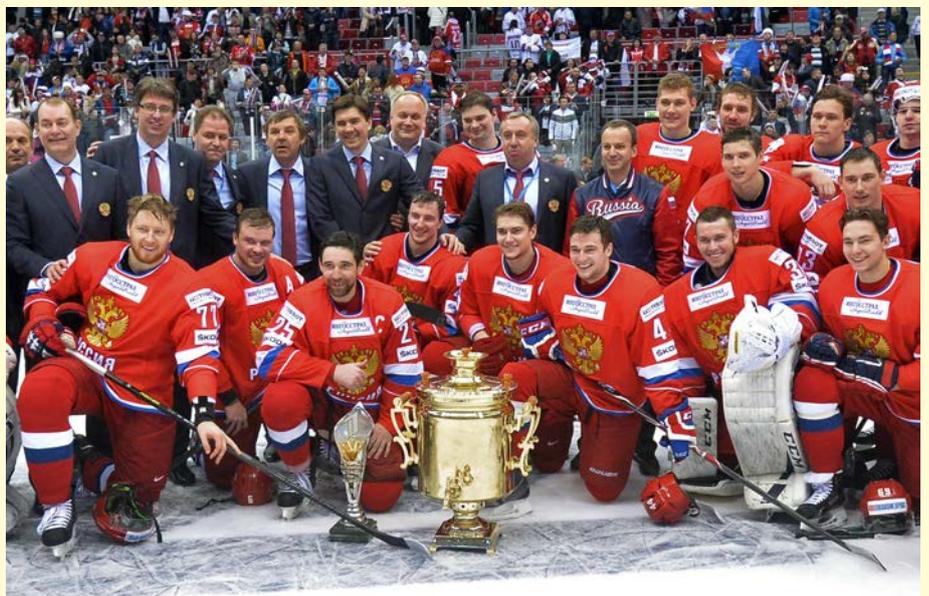
The Luxury of Tea

Some of us take our tea very seriously. This could be the teas we buy, the special cast iron tea pot or the new 'technically proven and superior infusion toys' etc. On the other hand you have 'tea luxury' that you wear or admire. All this is part of the 'business of tea'. Hermes the French fashion brand took out tea ties, Cartier even had gold tea pot earrings and the pièce de résistance is the diamond studded tea pot in The Chitra Collection proudly owned by Mr. Nirmal Sethia. There were also Meissen Tea and Coffee Service. The London Tea History Association have been given access to images and the Chitra Collection. Images courtesy M.S. Rau Antiques, Chitra Collection and Hermes.



Winning the 'Tea Pot'

In the world of sport winners get medals or a cup or a shield. The Russians take their tea very seriously and we are infact recording the history of the business of tea in Russia from Tsarist times. From Soviet Union times the Russian Ice Hockey Tournament has a unique trophy - 40 litre samovar from Tula. There is a new trophy but the 'main prize' is the Samovar. The phrase 'carrying coal to Newcastle' has a parallel in Russia 'carrying your Samovar to Tula'. Tula was and is the largest samovar making factory from Tsarist times. 'Russian Tea' can only be enjoyed in a Samovar. More on this in subsequent newsletters.



HAWKHURST GANG – THE MOST CRUEL TEA SMUGGLERS

In 18th century England, tea smuggling was a thriving enterprise. Steep taxes on tea made it unaffordable to the ordinary farm hand and factory worker, who craved a cup of tea as much as an aristocrat did. A number of smuggling networks offered them a steady and cheap supply of tea. Sometimes they even had better quality as there was massive adulteration in those days. The group that dominated the southern part of England was the notorious Hawkhurst Gang. Hawkhurst is a village in Kent. They were an efficient group of smugglers and assimilated with the local population. Hawkhurst gang members were always welcome at the local pub. That is, until the events of 1747, whose brutality and sadism shook the conscience of the nation, and turned years of local loyalty into outright revulsion. They are infact romanticized by local guides today – not very appropriate considering what they did.

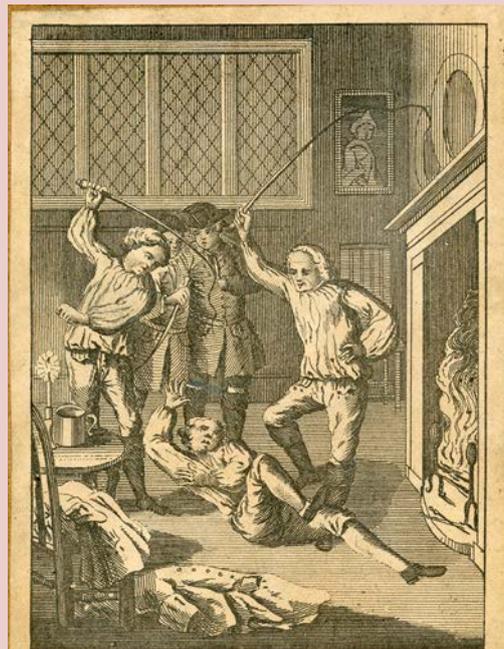
Along with success came greed and brutality. On the night of Sept. 22, 1747, customs officers waylaid a smuggler's ship off the coast of Dorset and, after confiscating its haul of rum, brandy and two tons of tea wrapped in oilskin, impounded these goods in the King's Custom House at Poole. But the Hawkhurst Gang had no intention of letting His Majesty get his royal hands on their contraband. Two weeks later, in a daring midnight raid, 60 men from the gang rode into Poole, stormed the customs house with crowbars and pickaxes, packed their

saddlebags with tea, left behind the cumbersome casks of brandy and rum, and coolly rode away. So brazen was the raid that no one stopped them. As the gangsters rode nonchalantly through the villages, locals gathered to watch, among them a shoemaker named Daniel Chater, who had worked with one of the gang leaders, John Diamond, during the harvest. Diamond, in a cocky, post-heist mood, tossed his old mate a small bag of tea. That gesture would have the most dreadful consequences imaginable. Word got around that the shoemaker knew the gang leaders. Months later, when Diamond was picked up on grounds of suspicion, and the authorities needed someone to identify him, they had just the man. On Valentine's Day 1748, a terrified Chater and an elderly customs officer named William Galley set out for Chichester, where Diamond was being held. On the way, they stopped at the White Hart Inn, whose landlady had two smuggler sons. Suspicious of the strangers, she summoned a few gang members, who, after

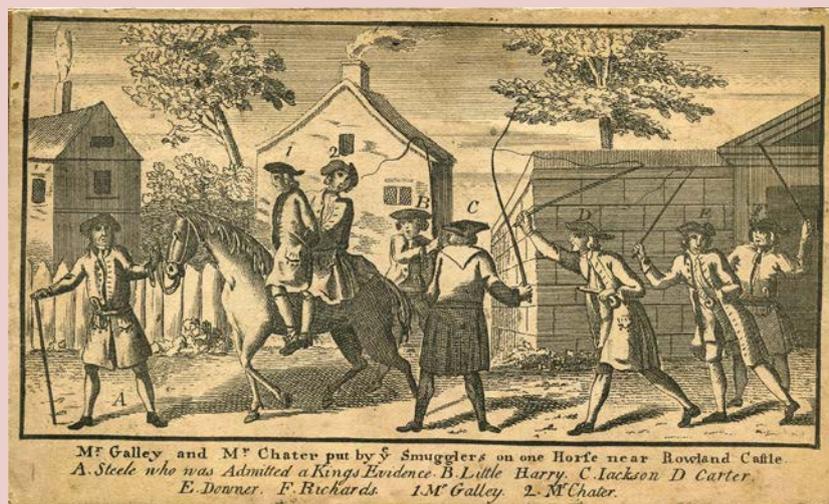
plying Galley and Chater with drink, went through their luggage and read the incriminating documents they carried. "Hang the dogs," the smugglers' wives declared, according to popular accounts. "They came here to hang us."

What followed over the next weeks would shock even the most hardened criminals. The men

were awakened from their drunken sleep by a smuggler who jumped on the bed and drove his spurs into their foreheads.



John Mills alias Smoother, & Rich^d. Rowland alias Robt. Whipping Rich^d. Hawkins, to Death, at f Dog & Partridge on Slendon Common, & Jeremiah Curtis, & Tho. Winter alias Coachman, Standing by aiding & abetting f Murder of the said Rich^d. Hawkins.



M^r. Galley and M^r. Chater put by f Smugglers on one Horse near Rowland Castle. A. Steele who was Admitted a Kings Evidence. B. Little Barry. C. Jackson D. Carter. E. Downer. F. Richards. 1. M^r. Galley. 2. M^r. Chater.

Galley and Chater were flogged till they bled, mounted on one horse with their legs tied under the horse's belly, and whipped through several villages on a 15-mile northward journey. "The couple turned upside down several times, so that the horse's hooves repeatedly struck their faces," writes Roy Moxham in *Tea: Addiction, Exploitation and Empire*. Unbelievably, the two men survived the journey. When the gang reached the Red Lion pub at Rake – once again, they had a friend in the landlord – they chained Chater in a small shed outside. Then, in a foxhole, where smugglers stored bags of tea, they buried the customs officer, after first flogging him unconscious. But when Galley's body was disinterred, he was found sitting upright, his hands before his eyes. "He had been buried alive," writes Moxham. Chater was next on the list. Death by bullet was too slight a retribution for this rat, the gang decided. So he was starved and beaten, and finally taken to a nearby well. As he knelt down to pray, a gang member hacked his nose off with a clasp knife. The bleeding Chater tried to fling himself into the well, but was held back. Five men tried to hang him on a noose they had rigged up. When this rough mechanism failed, they cut him loose and dropped him head-first into the well. When he continued to groan, they flung rocks and gateposts on him to finish the job. "Even by the standards of the time, all this was considered too barbaric," writes Moxham.

That an old customs officer had been tortured and buried alive shocked people to the core. And the shoemaker, too, was after all a local. The mood began to turn. The Hawkhurst Gang went from heroes to monsters. People came forward with information.

The authorities, outraged as much by the storming of the King's Customs House as the vicious way in which Galley and Chater had been murdered, offered large rewards for the capture of the gang members. It didn't take long for 11 ringleaders to be captured and executed. Of them, those treated as accessories got away lightly – which meant they were hanged and buried. Those convicted of murder faced what was perhaps the most feared punishment of the age: They were hanged, and their bodies hung in chains and left to rot in the open, as a warning to all. Cutting these bodies down was illegal. The Hawkhurst Gang did not survive this infamous affair. In any case, it had been losing popular support. As the gang grew more powerful, its members had begun to terrorize the local population. The men of one village had even formed a militia to oppose the gang's abusive ways and constant demands for horses, money and food. With this final act of criminality, local sanctuary and intelligence were withdrawn. And yet – and this indicates how entrenched tea drinking had become in England – the smuggling went on for decades. Fear of neither the noose nor gibbet deterred smugglers. It was only in 1784, when the 25-year-old Prime Minister William Pitt the Younger boldly slashed the tea tax – from 119 percent to 12.5 percent – that the smugglers finally lost their market.

Content was gleaned from NPR's 'Cuppa Thugs: These Brutal Smugglers Ran An 18th Century Tea Cartel'.

Members Get-together



Members of TLTHA got together for a luncheon in London. We had an opportunity to bring them upto speed on all our developments. We are indeed grateful for the contributions.

The majestic William Pitt Jr. who ended tea smuggling into Gt. Britain



William Pitt the Younger (28 May 1759 – 23 January 1806) was a prominent British Tory statesman of the late-eighteenth and early-nineteenth centuries. He became the youngest UK Prime Minister in 1783 at the age of 24. He left office in 1801, but served as Prime Minister again from 1804 until his death in 1806. He was Chancellor of the Exchequer for most of his time as Prime Minister. Smuggling of tea was a big problem in Britain and it is said that 50 % of teas were smuggled in with well organized gangs and Dutch ships which fed them. Pitt always paid careful attention to financial issues. By lowering tariffs on easily smuggled items such as tea, wine, spirits and tobacco, he grew the customs revenue by nearly £2 million. This ended tea smuggling. A magnificent statue to Pitt is at Guildhall in the City of London.

Our brave tea men



Victoria Cross



Military Cross

The Tea industry sent many young men and women to war. They all volunteered. In our research we have come across three who got the highest awards for gallantry.

Brigadier General Alexander Gore Arkwright Hore-Ruthven, 1st Earl of Gowrie VC, GCMG, CB, DSO & Bar, PC was a British Army officer who served as the tenth Governor-General of Australia, in office from 1936 to 1945. He first worked in a tea merchant's office in Glasgow and then travelled to India to work on a tea plantation in Assam. Hore-Ruthven, however, soon succumbed to malaria and he returned to England in 1892. During the action at Gedarif on 22 September 1898, Hore-Ruthven performed an act of courage which earned him the Victoria Cross:

Lieutenant Archibald Bisset Smith, VC, Royal Naval Reserve, was born at Cosie Brae, Cults, Aberdeenshire, on 19 December 1878. He was the second son of William Smith, an Accountant, Wholesale Tea and Dry Goods Merchant, and Annie Smith, of 65 Loanhead Terrace, Aberdeen. He was awarded the Victoria Cross for his bravery on SS Otaki in March 1917. Archibald Bisset Smith is remembered on the Tower Hill Memorial dedicated to all those Merchant Navy officers and men who lost their lives in the war.

Gerald Brown. Born London, 14 August 1886, 2nd son of James Wyld Brown, gentleman, of Eastrop Grange. He was a Tea-planter, at Langdale Nanuoya, Ceylon 1909-1914. He was awarded the Military Cross, for action seen on 14 April 1918, at Bailleul

Sir Colin Campbell, 8th Bt of Aberuchill, who has died aged 72 was awarded The MC (Military Cross) in 1945. Sir Colin was the Chairman of James Finlay for several years.

THE LAST TEA AUCTIONS IN 1998 (21 YEARS AGO ENDING 300 YEARS OF TEA AUCTIONS)

We managed to contact Mr. Tom Eck, a Founder of Upton Tea of the USA. Tom is in retirement. Years ago we had seen his piece on 'Celebrating London's Last Tea Auction, July 29, 1998. Upon contacting Tom, he was enthusiastic to give us the article- but there was one slight problem. His articles were on floppy drives and in Word Perfect (history on its own!). Tom managed to convert it and we have it here. It's a brilliant piece and its best quoted in verbatim. It's long and a must read for anyone interested in the history of the business of tea. Tom's words follow ...

By some accounts, tea was consumed by Englishmen who travelled to Japan and China as early as 1615. By the middle of the century, a limited supply of tea was making its way to England on trading ships loaded with silk and spices. The first public sale of tea in England was by Thomas Garraway who sold tea in his coffee house as a novelty item as early as September, 1658. Twenty years later tea was publicly in the London auction market as a commercial product. It could be stated that this was the official launching of the great British Tea Empire.

The first recorded tea auction in London was conducted by the English East India Company on March 11, 1679. With the exception of some smuggling by independent entrepreneurs and foreign companies, the East India Company held a monopoly on all tea trade within the extended British Empire until April, 1834. It was the East India Company that initially established the British tea market, but it was the free commerce which followed their monopoly that fully developed and exploited the market for the world's most popular beverage.

The ebb and flow of the formidable British Empire has been slanted toward ebb in recent decades, but eras do not end in an instant. The gradual contraction of the British Empire is

marked by a few landmark events which are monumental, such as the return of Hong Kong to China's jurisdiction after ninety-nine years of British administration. Other events can be even more symbolic but pass nearly unnoticed due to their limited impact. One such symbolic, barely noticed event was the last London Tea Auction held at the London Chamber of Commerce and Industry on June 29, 1998. It was an event that interested very few people - even those in the tea industry.

I first read about the demise of the auctions in an article posted on the internet. After a moment's reflection, I decided I would make a special effort to attend this auction with the primary objective of purchasing tea for sale through the Upton Tea Quarterly.

I learned through our London tea brokers that the auction would not be restricted, and anyone could attend on a first-come, first-served basis. This brokerage firm is a small company, but it has been involved in the tea trade for over a century. The principals of the company would certainly be attending the auction, and I was invited to attend as their guest. The event was to start at 10:30 a.m.; we would meet at 9:30 a.m. and likely have no problem being admitted. I arrived

just before 9:00 to assure admission. Once my hosts arrived, I expressed my interest in buying one of the best teas from the auction and asked their assistance.

Although only registered brokers could bid during the official auction, there would be a charity auction afterwards that was open to everyone. I was intent on securing tea from the official auction, so I pressed for information on the quality and estimated prices of the teas being offered. My hosts had tasted all of the teas being offered and were well versed on London Auction prices. They were going



Members of the tea trade in a pensive mood during the last tea auctions'.

Image from Edward Brahma's book

to bid on a number of teas, especially one lot of Ceylon tea which was singled out as the best on the docket and quite suitable for self-drinking (not blending). Their ceiling for this tea was adequate to secure the tea under normal circumstances, but did not allow for aggressive bidding if others perceived the tea as historically significant. If their bid captured the tea, it would be offered to me at a fair price which would include their very reasonable mark-up.

The lot was fairly large, consisting of twenty chests at 46 kilograms per chest. If the bidding exceeded my hosts' limit, someone could walk away with the best tea of London's last tea auction for perhaps a couple of pence extra per kilogram. I had come to the London Auction with the primary objective of purchasing tea from this historic event. Nobody could predict the extent to which these teas would be coveted. I urged my host to raise his limit by at least a factor of four and agreed to buy the entire lot if the bidding exceeded their original limit. The actual value of tea from this historic auction was hard to estimate, but I perceived it as an opportunity that would never recur.

The starting time was delayed until 11:00. The auction room was staged for much larger than normal attendance, with several rows of tables and chairs in the front of the room and another section of perhaps one hundred chairs in the back of the room. The first three rows were reserved for registered buyers. By arriving early, my hosts and I were able to sit in the fourth row. The room filled to capacity and beyond by the start of the auction. The media were in position with cameras pointed at the auctioneer. Nobody was predicting what would happen, but there was enough interest in the event for it to be well attended.

Bidding was rather uneventful during the regular auction. There were no surprises as each lot was knocked down at a price that showed no premium for the historic significance of this event. A few lots failed to receive their minimum bid and were pulled from the auction. It was business as usual. Was I the only one who considered these teas to be worth more than their everyday market price? When the lot I was hoping for came up for bid, there was a little more activity, but not enough to derail my objective. I got my tea at fair market value, without having to pay more than a shilling premium. Remarkable, I thought. This tea happened to sell for the highest price of all the teas offered at the formal auction, but that was no surprise. It was judged by some to be the best offered and it certainly should have commanded a good price. In fact it still sold for a fraction of the price I had paid a few days earlier for a top second-flush Darjeeling tea. This, in brief, is why the London Auctions were discontinued... but more on that later.

There were only seven lots remaining on the docket after my successful bid. The last of these was an ordinary Kenya PF.1 (Pekoe Fannings, destined for tea bags). It was a huge

lot, typical of this sort of tea, and consisted of 60 sacks of tea, each weighing 55 pounds. The entire 3.3 metric tons sold for £3,135 (approximately \$5,200), which included the shipping cost from Kenya to London. Typically, a tea bag contains 2 to 2.25 grams of tea. Even at the more generous weight, the number of tea bags produced by this lot would be close to 1.5 million, at a cost of approximately one third of a cent per bag. Had I been in the tea bag business I would have treasured the opportunity to bid on this "last tea of London's last official tea auction."

When the official auction ended there was a brief break, followed by the charity auction. The teas had been donated by various tea companies, and the proceeds were to be divided among The Sir Percival Griffiths Planters Trust, The Planters Benevolent Fund of Ceylon, and The Tea Trade Benevolent Society. Twenty lots were auctioned, including Darjeelings from Castleton and Margaret's Hope, a grade 2 China Keemun (Standard 1121), various Assams, some Kenya teas, and finally a single chest of Ceylon tea. My hosts had tasted the teas and concluded that there were some decent teas in the offerings. The Keemun was judged a bit old. Nothing was singled out as exceptional.

Although I had obtained my objective of purchasing tea from London's last tea auction, the charity auction presented an opportunity to bid directly, along with everyone else in the room, rather than going through a registered broker. As a result, the bidding was much more aggressive during this session; teas were quickly bid up to well beyond their true value. I could not tell whether it was a charitable twinge or simply the excitement of the open bidding that set the tone but it was clear that the teas from the charity auction were not going to be a bargain. Feeling more like an observer than a participant, my urge to bid was inevitably pre-empted by another, more extroverted bidder.

Bidding went quickly through the first eighteen lots. The nineteenth lot consisted of 5 chests of "golden, flowery, broken orange pekoe" tea, a Kenya GFBOP from the Milama Tea Estate. It was knocked down at £55 per kilogram, at least 10 times what the tea would normally command, but this would prove to be cheap compared to the closing lot. The twentieth lot was a single chest of Ceylon FP (flowery pekoe) from the Hellbodde Tea Estate. The bidding opened at £10 per kilogram. When the bidding reached £100 I glanced at the docket and performed some quick calculations. The tea had already reached the equivalent of \$20.88 per 125 gram packet, or 38 cents per cup, and it was obvious that the end was nowhere in sight. I briefly steeled myself to bid but it was obvious that a bidding frenzy was mounting and that it was best to shift back into observer mode.

By the time the tea reached £225 per kilogram there were only two players left: Mr. John Leeder, representing Twinings of London, and Mr. Jonathan Wild, Chairman and



Managing Director of Taylors of Harrogate. More than once the bidding appeared to be over, but just before the third strike of the gavel, the stakes would once again be raised . . . accompanied by resounding support from the crowded roomful of observers . . . until the final bid of £555 secured the tea for Taylors of Harrogate. Applause and enthusiastic shouts finally broke the tension. This is the highest price ever paid for tea at any auction. The 44 kilogram chest sold for over \$40,000, equivalent to \$2.10 per cup! I was delighted to be present for this monumental event and was especially pleased with my own purchase, which I now perceived as an incredible bargain.

The London Tea Auctions were once an icon of London commerce. William Ukers (All About Tea, Volume 1, published in 1933) says it best: The interest and excitement among landsmen during the clipper-ship days has been rivalled only by the Derby. . . . In Mincing Lane [where the tea auctions were held] the telegrams recording the hours at which the tea ships passed certain points were read with as much activity as present-day stock-ticker tapes. . . . Swarms of sampling clerks would descent upon the docks to draw samples for brokers and wholesalers as soon as the news came that the racers had passed Gravesend. Some spent thenight at near-by hotels; others slept at the docks. By 9 A.M., the samples were being tasted in Mincing Lane. Then the bids were made by the large dealers; duty was paid on the

gross weight, and by the following morning the new season's Congou's would be on sale in Liverpool and Manchester.

In recent years the procedure has become much less romantic. Samples are sent by air courier to the brokers and wholesales directly from the tea estates. The best teas are usually purchased by fax prior to the auctions and shipped directly to the buyer. The better teas that remain unsold are auctioned in Calcutta. For the past few decades, only the lower priced commodity teas have been shipped to the London Auction. Turnout for the auction was lowering each year and the teas often fetch prices below true market value. Air couriers and fax machines eliminated the need for the London Auction; waning attendance and low auction prices finally made them unprofitable. It was only a matter of time before they would cease to be.

Three centuries of British Tea were, in a quiet way, celebrated on June 29, 1998. Thanks to the spunk of Twinings of London and Taylors of Harrogate, the era of the great London Tea Auctions came to a close in the spirit of its former glory. We also share a picture of Edward Brahmah and others during the last auctions in a very pensive mood- we can understand that.

Note: We appeal to anyone who has photos of the last tea auctions, catalogues or even recollections of the day, to send these to us to preserve and record.

The Defender of 'Defenders'

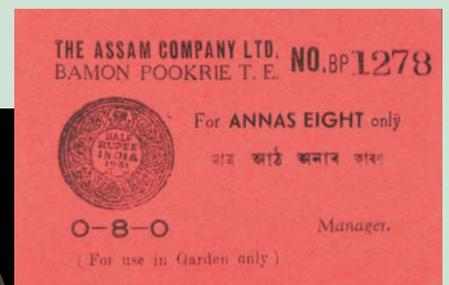
Board Member Denys Shortt OBE is proudly the largest collector of Land Rover Defenders in the U.K. There is a saying 'You can take the boy out of the farm but you can't take the farm out of the boy' which translates to 'You can take the tea planter's son out of the tea estate but you can't take the Land Rover out of him'. This is from the old days when Land Rovers replaced horses to take planters around the tea estates. Who can forget the old Mark 1's? Denys even has a Land Rover fire engine. Our post board meeting tour of his garage was as interesting as the meeting.



TEA TOKENS

Tea Tokens were in use from the late 17th century all the way till the 20th. They were used in the coffee shops in The City Of London, grocers and also on tea gardens. In the shops they were used as tokens in exchange for teas. They were probably a precursor to 'gift vouchers' I guess. On the tea estates of India and Ceylon, they were used to pay the workers. There is a debate if they were used to exploit the workers (indentured labour from Central India) who had to buy from shops controlled by the management or their associates, or as protection from traders who charged high prices. This is for the social historians to handle. Col. J Dutta & Dr Anjali Dutta and S.K. Bose came forward to give TLTHA images and their background. We quote Col. J. Dutta and Dr. Anjali Dutta , 'Workers in tea gardens were paid not in contemporary currency but with metal or paper 'tokens' issued by the different tea gardens during British colonial rule in India and the practice continued in some of the tea gardens even after independence in 1947. These tokens were valid only within the gardens themselves or in the local bazaars. These

1900s by Barlow & Co of Calcutta (now Kolkata) and Jessop & Co replaced Barlow & Co as the agent sometime around 1915. Pridmore cited Heaton records that this garden had ordered 3,000 and 12,000 tokens from Birmingham Mint



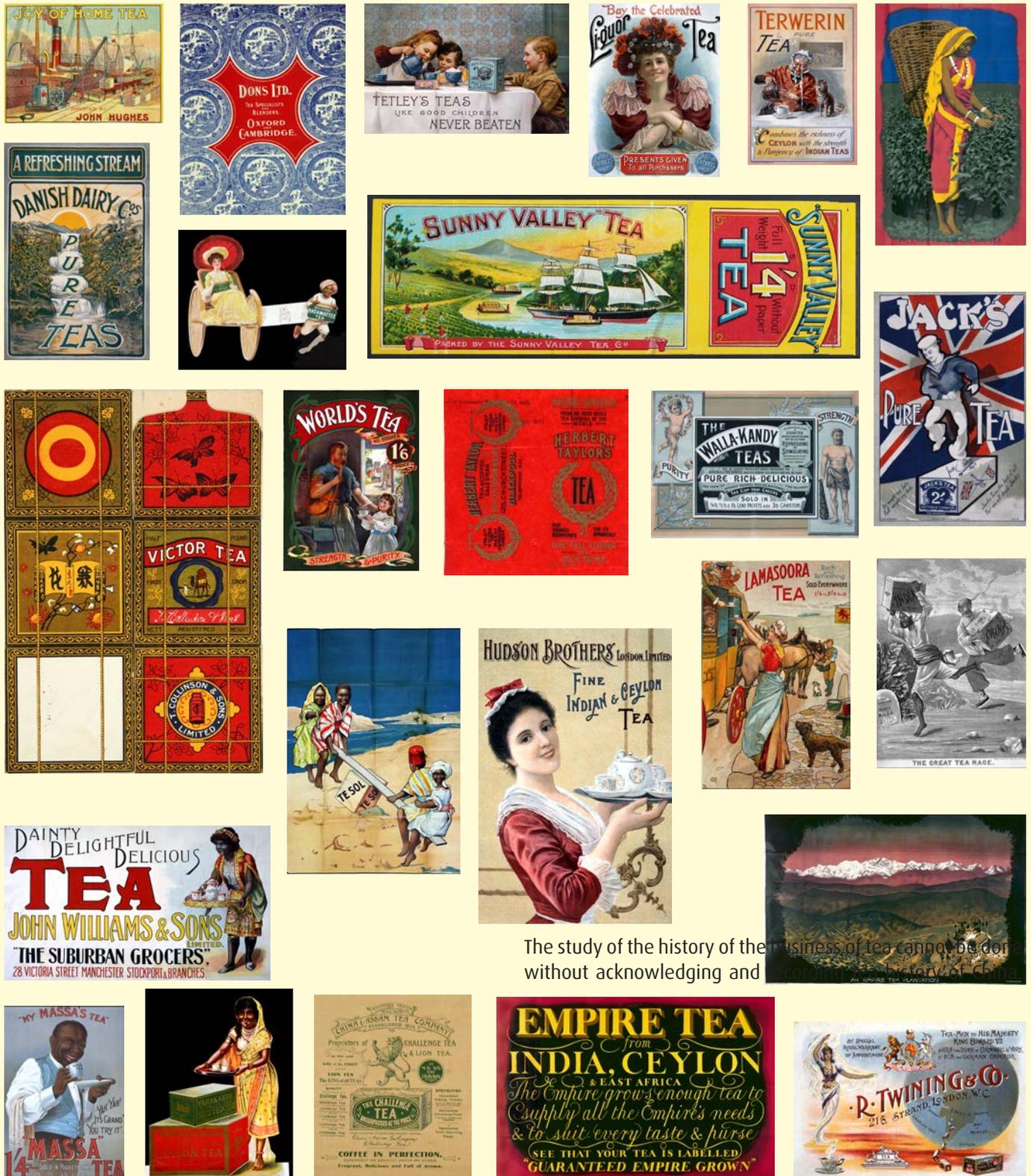
tokens make for a fascinating study. We record the tokens from the Patrakola Tea Garden here. The Patrakola Tea Garden was in Adampur, Sylhet then in Assam and now in Bangladesh. The garden was owned by Tommy McMeekin & Son, and managed by Finlay, Muir before 1900, in early

in October 1896 and April 1903 respectively'. We are also grateful to Dix Noonan Webb , The International Coin, Banknote, Medal & Jewellery Specialists of Mayfair, London; for sharing their images of these tea tokens. Incidentally they sell for very high prices. The Token Society of Gt.

Britain were delighted to read and see images from us. They were not aware of the wide existence of these tokens. Noble Numismatics Pty Ltd of Australia have also given us images of cardboard tokens used in Assam.

Tea labels and advertisements from a century ago

TLTHA are pleased to share some images of tea labels and advertisements that we have bought. They were made with very advanced printing techniques of that time.



The study of the history of the business of tea cannot be done without acknowledging and recording the history of China

Howqua – the biggest tea merchant of all time

It took 45 centuries before the western world discovered what it was all about and that too after the tea trade in Gt. Britain launched our own James Bond – Robert Fortune into China. In the times of Imperial China, it was stipulated that the tea trade with the west would only be done through the Emperor's appointed officials known as the 'Cohongs'. The Cohong, sometimes spelled kehong or gonghang, was a guild of Chinese merchants or hong who operated the import-export monopoly in Canton (now Guangzhou) during the Qing dynasty (1644–1911). During the century prior to the First Opium War of 1839, trade relations between China and Europe were exclusively conducted via the Cohong, which was formalised by imperial edict in 1760 by the Qianlong Emperor. The greatest of these Cohongs or Hongs as some people call them was Wu Bingjian. He was popularly called as 'Howqua'. He was born in 1769 and died in 1843 at the age of 75. His Cohong was known as 'Ewo'. His net worth at that time was over US \$ 8 billion. He was once the richest man in the world. He became rich on the trade between China and the British Empire in the middle of the 19th century during the First Opium War. Howqua was the senior of the Hong merchants in Canton, one of the few authorized to trade silk and porcelain with foreigners. In an 1822 fire which burned down many of the Cohongs, the silver that melted allegedly formed a little stream almost two miles in length. Of the 3 million dollars of compensation that was required to pay the British from the Treaty of Nanking, he single-handedly contributed one million. Famous companies like Jardine Matheson, Samuel Russell and Abiel Abbot



Low all had a close relationship with Howqua. Portraits of the pigtailed Howqua in his robes still hang in Salem and Newport mansions built by US merchants grateful for his assistance. Abiel Abbot Low even named a ship 'Howqua' "in honour of the beloved Canton Hong merchant Howqua, who had died the year before, and with whom the Low brothers had traded with in China for many years.

The world's first secret agent – Robert Fortune

Who could predict that a Scotsman (yes another great one!), who from very humble beginnings went on to a life of considerable achievement to become the world's first secret agent! He was born in Berwickshire, Scotland, on the 16th of September, 1812. He was one of nine children. As he grew up it is known that after his regular schooling he apprenticed in a nearby garden under a one Mr. Buchan. He proved to be an excellent student and eventually secured a position at the Botanic Garden in Edinburgh in 1840 where he trained under the formidable William McNabb. Known as a hard taskmaster McNabb was nonetheless impressed with Fortune and in 1842, when Fortune applied for the position of superintendent of the Hothouse Department at the Horticultural Society's garden at Chiswick, London, it was McNabb's support that secured the position for him.



A few months later Fortune applied for, and was granted, the position of the Society's Collector in China. He was sent on his journey with little pay and an interesting list of requests. He was to find any blue flowered peonies, to find tea plants, and to investigate the peaches growing in the Emperor's private garden, among other things.

On July 6th, 1843 Fortune arrived in Hong Kong after four months at sea and immediately set about looking for plants to fill his Wardian cases with. From Robert Fortune's book 'Three Years in China'. Over a period of three years, Fortune made many excursions to the Northern provinces in China and encountered many harrowing adventures along the way. From angry mobs caught up in a xenophobic frenzy, to killer storms in the Yellow Sea, to pirates on the Yangtze River, he managed to survive them all. He eventually became proficient enough with speaking Mandarin that he was able to adopt the local dress and move among the populous largely unnoticed. By shaving his head and adopting a ponytail, this rather gruff Scotsman was able to effectively blend in. So well in

fact, that he able to enter the forbidden city of Souchow (now Wuhsien) unchallenged. Fortune made several shipments back to England during the three years of his first mission, proving the great value of Dr Ward's invention.

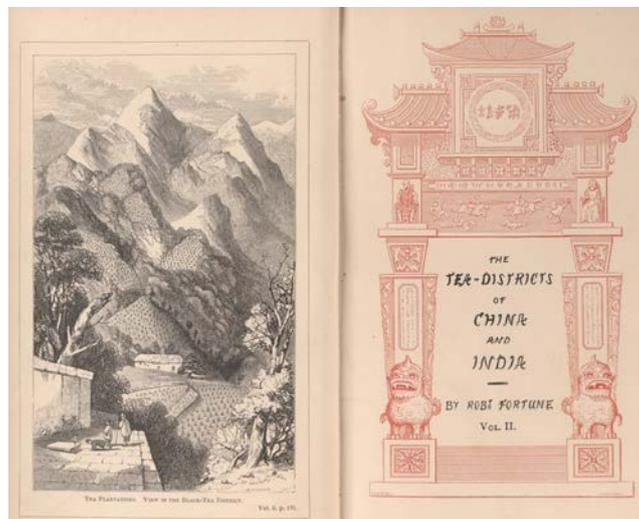
Upon his return to London in May 1846, Robert Fortune published his journals in the book 'Three Years' Wanderings in the Northern Provinces of China'. He was soon hired by The East India Company. His salary was doubled and Fortune headed for several missions into China. His mission was to collect samples of tea plants and find out as much of how tea was cultivated in China. It must be noted that tea cultivation in China was going on for 45 centuries from small gardens in monasteries to huge tea gardens in the Tang Dynasty. Fortune set about collecting seeds and plants including numerous specimens of both green and black teas. He wrote "I do not know anything

half so refreshing on a hot summer's day as a cup of tea; I mean pure and genuine as the Chinese drink it, without sugar and milk, It is far better and much more refreshing that either wine or beer."

It was also the peak of the Chinese sending adulterated and tainted teas to Gt. Britain. Fortune witnessed how the process was done with Prussian blue die, cobalt etc. His efforts coincided with the discovery of indigenous tea in Upper Assam. The Chinese tea plants that he sent to India. It's reported that over 300,000

plants were shipped in special Wardian Cases. They went to the Botanical Gardens in Saharanpur. Finally they were planted in Darjeeling. Soon Assam, Darjeeling and Ceylon teas came in as Empire teas into London. Robert Fortune 'put the last nail in the Chinese tea chest'! They say the rest is history.

Could this have been done without Robert Fortune's secret mission to China? Tea cultivation was going on in China for 45 centuries with the rest of the world not knowing how it was done. Was it not time for it to become 'open source' as one commenter put it?



Five mistakes you didn't realise you were making when having afternoon tea

By Alexandra Messervy, CEO & Founder
The English Manner & The Etiquette
Connection Ltd. & Board Member of TLTHA

Choice of pot

You can enjoy either Chinese or Indian tea with afternoon tea (my personal choice is the classic English Breakfast – it goes so well with all the component parts of an afternoon tea). But did you know that Indian tea should correctly be served in silver tea pots, whereas a Chinese tea should be served from a china or porcelain pot?

Stirring

When stirring your tea, the correct movement of the teaspoon is back and forth, north to south and not round and round. Stirring the tea in smooth back and forth motions will prevent spilling and also, if you have added sugar, dissolves it quicker. This is by far the most elegant way to stir tea.

Splitting scones

When you are ready to enjoy the scones, resist taking a knife to them. Instead, find the groove in the middle and gently break them in half on the plate. We don't use knives on bread or by-products of bread due to medieval history and the old use for the knives (or daggers) that were also used at table.

Cream then jam or jam then cream?

In the south west of England, there is perhaps no other issue that is of greater importance than the jam or cream first debate. In Cornwall, the correct way to layer your scone is jam then cream. The Cornish like to show off their Cornish clotted cream and so add it last, on top. Those in Devon like to add Devonshire clotted cream first and jam second. (If you are anywhere else then do as you please but be prepared to be lynched if you get it wrong when visiting the south west.)

'Taking tea'

Finally, it is never 'taking tea'. You 'have' tea and nothing else.

Milk in first or tea? A 'British Standard' of how to make a cup of tea!

Whether you put milk in your cup before or after the hot water is a constant argument among British people. For history buffs, milk was poured in first to ensure that tea cups (before bone china was invented) did not crack. The word 'Miffed' has its origins from 'Milk in First'. Legend has it that when the first tea cups came in from China and later made in Britain, they used to crack with warm water. The way to save your expensive cups was to put milk in first, so that you did not get 'disappointed' and 'miffed'.

Science may say milk first, but many would strongly disagree. The British Standards Institution have specified that milk goes in the cup before the tea bag. Dr. Stapley of Loughborough University established that putting the milk in after the boiling water is incorrect, as it causes the milk to heat unevenly (as opposed to pouring the water on top of it). This uneven heating of the milk causes the proteins in it to denature, meaning they lose their structure and "clump", affecting the taste and contributing to that skin you get on the top. So when someone says they can tell if you put the milk in first or second in the tea you've made for them just by tasting it, turns out they probably can. So that settles it then. Milk before water in tea. End of discussion. Science has spoken! Believe it or not, there is British Standard for a cup of tea – BS 6008 on 11 pages! It only costs £102.00. We suppose it is the logical result of something the British do best, tea and bureaucracy. Post Brexit things may get more sensible.



Four Generations as Planters

Ian Campbell was contacted by TLTHA after reading his website at : <http://iancampbells.com/tea/generations.html>. Ian's family have been planters in Assam for 4 generations. Ian would have also joined tea if it was not for partition and tea companies recruiting locally. His Grand Mother, Mrs Elizabeth S. Cumming, was born in the Sylhet district of Assam, India, in 1874. In 1877, at the tender age of three years, she was brought Home to relatives in Wales, with whom she remained during her years of schooling. In 1890 she returned to her parents in Assam and in 1892 she married Robert Lawrie, a Tea Planter, by whom she had one son and three daughters. Life in Assam in those days was pretty hard and primitive, with bullock carts and horses supplementing the main transport of rail and river steamers. Malaria abounded and medical comforts were at a premium. There was no electric light, of course, and modern sanitation was unknown. Head hunters lived in the hills adjacent to the tea plantation and wild animals in plenty were to be found in close proximity. Robert Lawrie died in 1910 and she brought her children out of Assam to Scotland, where they made their home for three years. In 1913 she met and married 'Jock' Cumming, another tea planter who was home on leave. She returned to Assam with him and then in retirement at the hill station of Shillong, the capital of Assam. Her second husband died in 1940 but she stayed on in Shillong, doing excellent work during the war years. She left Assam for good in 1959 and for the next eight years made her home in, and around, Brighton. Do visit the website for some very interesting pictures of Assam of yore.



What a let-down Mr. Bond

James Bond, a man so British is taken for granted to be a connoisseur of tea. TLTHA also took this to be granted. We were horrified to find out that he actually hated tea. In the post Ian Fleming sequel ('Zero Minus 10' - Raymond Benson), Bond is offered a cup of tea by his personal assistant, which he immediately refuses, stating "I avoid tea at all costs". When his assistant jokingly comments on the fact that is a remarkably "un-English" thing for him to do, Bond snaps that he'd rather "drink a cup of mud". In the Goldfinger novel, Bond makes an almost identical remark to a young girl working in a canteen, only instead of telling her he doesn't like tea and that he'd perhaps prefer something else, he angrily yells at her for daring to offer him a 'cup of failure water'. Stating: "I don't drink tea. I hate it. It's mud. Moreover, it's one of the main reasons for the downfall of the British Empire. Be a good girl and make me some coffee". So why does Bond loathe tea so much that he'd yell at someone pulling minimum wage like a big man? Well according to Ian Fleming who wrote the original novels, Bond's dislike of tea is supposed to show that he's a man of refined taste. Very 'inappropriate behaviour'! This can be fixed with a good branding exercise and plenty of sponsorship money. You may remember Bond even wore a Seiko, an Omega and a Rolex! We suggest Newby - a stylish tea which will go well with Mr. Bond - stirred not beaten !

Archives and tea artefacts

We intend setting up a permanent or temporary museum. We do not have a building or space as yet. We need to start somewhere. If you have books and manuscripts, tea archives, tea artefacts etc., and would like to donate them to us, kindly get in touch. Our email ID is teaplaqueinthecityoflondon@outlook.com

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