

TEA TASTING DELICATE ART
DEMANDING KEEN PALATES

New York, July 15—Tea tasting is an art, recognized as such by the United States, and to such an extent that until recently the United States Navy had a rank for the official tea taster. As an art, tea tasting demands delicacy; as a profession it takes strength, says the New York World. Every tea company employs at least one such person, and a large Boston house, which deals both in Coffee and in tea, employs one of the experts who acts for the Government when the tea tasters of America are in convention assembled.

The tea tasters recently met in New York to determine what teas are good enough for American consumption. Much was learned at this meeting not generally known about tea—but even more was learned not generally known about tea tasting. Persons who drink tea almost by the gallon think they know tea. Perhaps they do, but to be a taster of tea precludes the joy of being a drinker of the beverage. For the tea taster does not drink his tea; he tastes it only.

How does one go about becoming a tea taster? Usually a tea taster is one who has spent years with a tea company learning from the ground up the mysteries of tea. After he has tasted tea long enough, talked adequately with the "old timers" and listened to their tall talk about the good old days of tea tasting, he gradually works into the job. Once he is known as a tea taster he is all set, but the path to success is long and arduous.

Years of Schooling

It will take a man years of patient tasting, years spent hovering around a samovar, years spent in an atmosphere of steam and the faint aroma of the beverage of the East, before he is qualified. But if he sticks to his chosen profession long enough sooner or later he will begin to distinguish between this tea and that, this year's crop and last year's crop between ripe tea and green tea, young tea and old tea, good tea and bad tea.

Although a tea taster can distinguish almost by the wiff of the steam whether a tea is best, medium or poor, he is not as a rule able to tell you the difference. The instinct for tea becomes a sort of second nature. His palate knows. The indefinable something tells him, Government experts meet annually to taste all the teas clamoring for entrance to the United States through our customs.

In the laboratory, at the last testing, seven of the country's most eminent tea tasters sat in solemn conclave to determine what teas the United States Customs should bar as undesirable during 1930. Reclining in arm chairs about a circular table, the experts maintained, nevertheless the un-

smiling dignity befitting a supreme court. In a corner of the room a brass samovar boiled cheerfully. On a long table, 200 samples of tea were spread out, flanked by sifters of various dimensions, spatula, squares of black and white glazed paper and rows of white china cups.

Tea Not Swallowed

While strict silence is maintained boiling water is poured upon the weighed portion of tea leaves and allowed to brew for four minutes. The cup is set upon the table before the senior members of the court. With grave deliberation he takes a sip. His tongue ruminates over the brew for a minute but his mask-like face gives no clue of approval or displeasure. Then, swiftly and with unflinching aim, the sip of tea is ejected into the handy cuspidor. An attendant pushes the revolving table until the cup of tea on trial rests before the next dignitary.

When the cup and the cuspidor have gone the rounds, the judges voice their opinions. The first three pronounce the brand of Canton Congou before the court suitable for American consumption; but No. 4 dissents. He suspected a soupcon of mustiness; veteran No. 5 adds regretfully that he suspects that an undue smokiness lodges in the brew. If Nos. 6 and 7 express similar dissatisfaction, a re-deal is ordered. The solemn ritual of successive tasting is repeated in the same deliberate tempo.

"In a close decision the redeal may be repeated 50 times. As the score of trial sips rises, the argumentative enthusiasm of the tasters gains momentum, according to an official who is privy to the secret sittings.

"I would give that brew to my own daughter," a white-haired seer with handsome mustachios may declare. "If there is a wee bit of mustiness, it is not deleterious nor is it impure, I defy you gentlemen to declare what you have tasted is an inferior brand.

"In spite of what my honorable colleague may say," his venerable opponent may counter with determination, tempered by courtesy, "I must beg you gentlemen to reconsider this matter of mustiness which, I maintain damages the flavor of this and other varieties of Canton."

The tea tasters must follow an intricate set of rules before final judgment is passed. The dust and fanning in all formosa and Foochow Oologs, Canton teas, Congous, Indias, Ceylons, Javas and Sumatras must be restricted to 8 per cent when sifted through a sieve of No. 16 mesh. Dust in Japanese teas, on the other hand, must not exceed 4 per cent when tested by a No. 30 sieve of No 31 brass wire.

CIGARETTE AND
FOOD SHORTAGE
BESETS RUSSIA

Moscow, July 15—The shortage of food in Moscow, Leningrad and other urban centers has been considerably sharpened with consequent lengthening of food queues in evidence everywhere.

The difficulties, moreover have been intensified by a serious cigarette famine an dcomplete exhaustion of soap, except small amounts of the roughest laundry soap.

Available supplies are concentrated in the shops serving manual workers who are always first served in the Soviet union. The growing volume of grumbling is therefore largest among other classes of the population, especially office workers and professional persons.

Government Doles Bread

Fortunately the government is fully able to supply the bread ration. Every manual worker receives two pounds a day, every mental worker one pound. Half of the bread is white and half black. In addition, there is also an amply supply of potatoes at relatively cheap prices.

Since bread and potatoes are the principal staples of the working class diet, discontent among the class upon whom the government's power rests is kept at a minimum. The dearth of textiles, shoes and other manufactured goods, however, strikes the workers as hard as others. They form the majority of the long lines in front of shops where such goods may be obtained.

Increased private trade in food supplies since the government's relaxation of its drive on the peasants serves to mitigate the general situation somewhat. But private prices are fantastically high. Often five or six times above official prices. The peasant supplies also are scant and of poor quality as compared to the same season in previous years. Nevertheless, private markets are jammed with people buying meat, butter eggs and vegetables at dizzy speculative prices.

Further Hardship Predicted

Official and press statements on the food problem do not hold out any substantial hope for immediate improvement. The principal cause for crisis is apparently the widespread slaughter of cattle and other livestock at the beginning of the year. Energetic measures to replenish the supply are being taken everywhere and optimistic forecasts for the year 1932 have just been made by M. Yakolev, Commissar of Agriculture. But no improvement is expected in the next few months.

The press even hints further difficulties with some items—butter and meat—in the immediate future.

The cigarette shortage has been an especially hard blow for Russians, who are notoriously great smokers. The rumor that cigarettes are for sale in a certain shop spreads rapidly and immediately enormous queues begin to form.

CHEESE ROUNDS

- 18 slices with bread, thinly cut and butter
- 2 tablespoons cream
- 3 tablespoons chopped candied pineapple
- 1-2 cup white cream cheese

Arrange the bread slices on flat surface and spread one-half of them with the remaining ingredients which have been mixed. Top with the rest of the bread. Press firmly and cut out with a round cutter.

When Adam fell for Eve he started an endless chain of dull thuds.

In cases of doubt, more intricate tests are required. When impurities are suspected, the tea leaf is rubbed gently against a spatula until a mound of dust is obtained. A portion of this is placed on glazed white paper spread over a slab of marble. To the practiced eye, all colored impurities are thereby revealed. If such white impurities as talc, gypsum or kaolin are suspected, the same operation is repeated on black galzed paper. If a suspicious judge fears that paraffin has intruded, a hot iron is applied to the dust on the white glazed paper. If a greasy substance appears, the tea receives a death sentence as far as the United States Customs is concerned.



CHOCOLATE FUDGE CAKE

4 squares unsweetened chocolate.
3 tablespoons sugar.
3 tablespoons boiling water.
1-2 cup butter.
1-4 cups of sugar.
3 egg yolks well beaten.
1-2 cup Borden's St. Charles Milk.
1-4 cups flour.
3 teaspoons baking powder.
1 teaspoon vanilla.
3 egg whites, stiffly beaten.

Shave or break the chocolate in small pieces, add three tablespoons sugar and the boiling water, and melt over hot water. Cream the butter, add sugar gradually, beating well after each addition. Add the egg yolks, continue beating. Stir in the chocolate. Add flour mixed and sifted with baking powder, alternately with milk. Beat vigorously, flavor and fold in the egg whites. Bake in two layers in moderate oven. Fill and cover the top with the following:

THE FILLING

4 squares unsweetened chocolate.
1 cup brown sugar.
1 cup granulated sugar.
3-4 cup Borden's St. Charles Milk.
1 tablespoon butter.
1 teaspoon vanilla.
1 cup nuts, chopped or broken in pieces.

Shave or break the chocolate in small pieces and cook with sugar and milk until it forms a soft ball when tested in cold water. Remove from stove, add butter, but do not stir it in. Cool slightly, beat until creamy. Add vanilla and nuts, spread between layers, and cover top of cake.

PASTRIES

In "The Good Provider's Cook Book" you will find entirely new recipes and new ways of baking old favorites. The hints on pastry making will appeal to every woman interested in knowing the latest methods.

SAUCES

Add a piquant sauce (with or without vegetables) to cheaper cut of meat and you have a dish of high food value and delicious flavor. For recipes see page 17, "The Good Provider's Cook Book".

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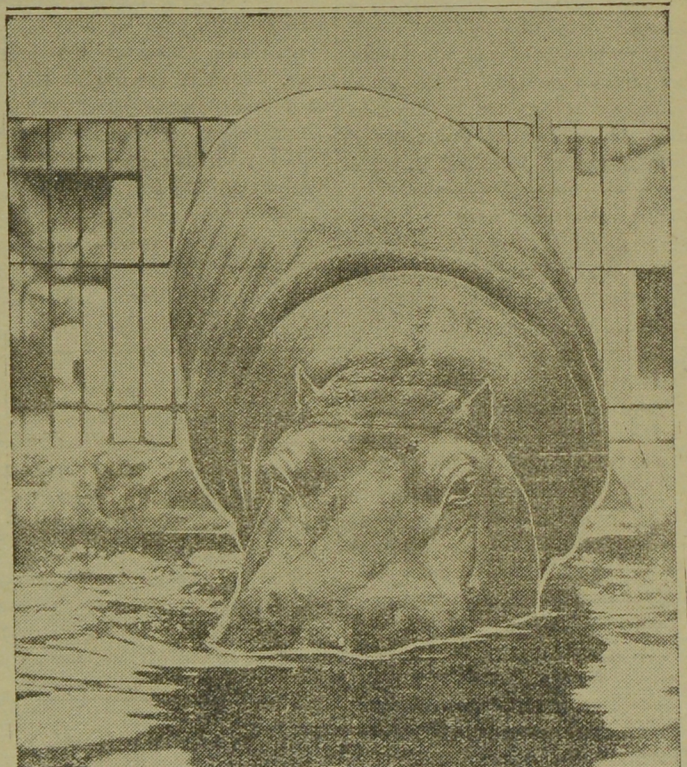
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BARNES CIRCUS COMING



A zoological display is one of the extraordinary features of the Al. G. Barnes Circus which will be two performances here on Friday, July 18th. The menagerie doors will open an full hour in advance of exhibition time, so that a complete tour can be made of the large tent, which covers an entire city block. Courteous attendants will be found ever ready to answer all questions. Much knowledge of jungle beasts and brutes can be gained by a lengthy visit to this department.