

UNIT-2 (PROSE -1)

A NICE CUP OF TEA

- **George Orwell**

Synopsis:

Introduction
The recipe
Author's recipe
The eleven golden rules
Author's advice
Conclusion

Introduction:

George Orwell was an English novelist, essayist, novelist and critic. In this essay, Orwell highlights the distinctive features of preparing a nice cup of tea.

The recipe:

Preparation of tea is not mentioned in any of the cookery book. Though tea is one of the mainstays of civilization in Britain, Eire, Australia and New Zealand its manner of making is the subject of controversy.

Author's recipe:

Author found his own guidelines for preparing tea. He drafted eleven points for preparing tea.

The eleven golden rules:

First rule:

One should use Indian tea or Ceylonese tea. China tea is not preferable because it does not give much stimulation. One does not feel wiser, braver or more optimistic after having it. So Indian tea is 'A nice cup of Tea'.

Second rule:

Tea should be made in small quantities and in a tea pot. The tea pot should be made of China or earthenware. Silver or Britannia ware teapots produce inferior tea and Pewter teapots will make a better one.

Third rule:

The pot should be warmed beforehand. This can be done by placing the pot on the hob than the usual method of swilling it out with hot water.

Fourth rule:

The tea should be strong. He feels that one strong is better than twenty weak ones. All true tea lovers will not only love to take their tea strong but like it a little stronger with each year that passes.

Fifth rule:

The tea should be put straight into the pot. No strainers, muslin bags or other devices to imprison the tea. In some countries, people use dangling baskets to catch the stray leaves. If the tea is imprisoned in the pot it never infuses properly.

Sixth rule:

The teapot should be taken to the kettle and not the other way about. The water should be actually boiling at the moment of impact, which means one should keep it on the flame while one pours.

Seventh rule:

After making the tea one should stir it or better give the pot a good shake, afterwards allowing the leaves to settle.

Eighth rule:

One should drink out of a good breakfast cup- that is the cylindrical type of cup, not the flat, shallow type. The breakfast cup holds more but is always half cold before we have it.

Ninth rule:

One should pour only the milk without the cream. Milk that is too creamy always gives tea a sickly taste

Tenth rule:

First the tea should be poured into the cup first. This is the most controversial points of all. By putting the tea in first and stirring as one pours, one can regulate the amount of milk according to each one's taste.

Eleventh rule:

Lastly, one should drink tea without sugar. This is the Russian style. If we add sugar to tea, we destroy the flavour of the tea. If we sweeten it, we are merely tasting the sugar which is dissolved in plain hot water.

Author's advice:

To the people who add sugar to their tea, the author asks them to try drinking it without sugar for a fortnight (14 days) and they will never drink tea by sweetening it again.

Conclusion:

We should not only focus in these eleven points. Also, we should warm the pot properly, use the right quantity of water and a good quality tea pot

Moral:

YOU CAN'T BUY HAPPINESS BUT YOU CAN TEA INSTEAD OF THAT.