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Tea drinking as the national tradition of Great Britain.

England is famous for its traditions. One of them certainly is considered tea drinking.

The actuality of this topic consists in the investigation of the most famous cultural tradition in England. It is this country but not other ones where people pay the greatest attention to the rules and peculiarities of tea drinking.

The aim of this investigation is studying of tea ceremony.

The task of this investigation to define the items of this tradition, which has become the England's image.

Tea drinking has become a national tradition in 1840 [2]. At that time both aristocracy and clerks had obligatory tea break at 5 o'clock. This ceremony is known as "5 o'clock tea". The tradition is that none of the bosses has the right not to allow his or her employees to have a tea break.

The opening of the first tea shop dates to 1884. After that the shops of the same kind began to open all over the country. They offered more than 20 sorts of tea. One should take into account that neither strong drinks nor tobacco were sold there.

Since then tea drinking has become the culture of special interest [4]. Thus, what peculiarities one can notice in present tea drinking?

In fact, the English have tea 6 times a day. Still, only three of them are more important. They are Afternoon Tea, cream tea, high tea.

Afternoon Tea is traditionally served between four and five in the afternoon. Many people believe that this tradition was first started in 1841 by Anna Maria Stanhope, the seventh Duchess of Bedford. At that time, and in fact right up until the early decades of the 20th century, luncheon was served at twelve noon but dinner was not served until 8:00 or even 9:00 in the evening. The Duchess, so the story goes, complained of a 'sinking' feeling in the middle of the afternoon and asked for some tea and a few slices of bread and butter to be served to her in her private drawing room; the Blue Room at Woburn Abbey.

In addition to the slices of bread and butter, one would offer thin cucumber sandwiches, or salmon sandwiches (with the crusts removed, naturally) as well as cakes, pastries, scones with cream.

Cream tea is similar to the afternoon tea, but without the sandwiches and other cakes.

Cream tea consists of freshly baked fruit scones, some clotted cream, butter and strawberry jam served with a large pot of tea. The idea is you pour your tea of choice, this time just whatever is in the pot and then construct your scone to eat with your tea. Butter the scone, add some jam and then add some clotted cream to taste. It tastes delicious but can be a bit messy.

Some hotels advertise that they serve "high tea" and then go on to describe a rich and sumptuous afternoon tea. Whilst high tea sounds very, very grand, it is in fact, a working class meal. High Tea is actually dinner.

When tea was first introduced into Britain it was an expensive luxury, but over time as prices fell it became a staple in the diet of the poor and tea accompanied every meal.

Prior to the industrial revolution, when most people worked in agriculture, the workers would come home at lunch time and eat their main meal then. After the industrial revolution, the working classes could not come home at lunch time and so the main meal of the day took place in the late afternoon, or early evening the same time as the afternoon tea of the rich. This meal became known as teatime. It was a High Tea if it contained hot and filling foods and just Tea if it comprised mainly of breads and cold cuts. A High Tea consisted of whatever was available bacon, eggs, meats, stew there were no hard and fast social rules for this meal except that it would always be accompanied by copious

amounts of tea. In the evening at 7 or 8 o'clock when the family gathers at huge round table by the fireplace they have so-called "high-tea". It means not the quality of tea but the quality of food.

Moreover, a special sort of tea and tea drinking traditions correspond to each time of drinking tea. It depends on different characteristics. Strong tea is worth drinking in the morning. For afternoon one should take a milder one. A weakening tea is better for the evening time. By the way, they prefer tea with milk or cream [3].

One should note that the English have one of the longest life age, because of tea drinking English tradition [1].

In conclusion, it's worth mentioning one of the English jokes "England may be without it's Queen but not without the tea".

Literature.

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