

Tea on Railways in the United States & Japan, 1870-1960

Robert Hellyer

*Wake Forest University
(USA)*

Key Themes

- ▶ US-Japan Connections Through Tea & Railways
- ▶ Lens of Railroads to:
 - 1) Highlight How International Ties Shaped Japanese Consumption
 - 2) Long-held Idea of Sophistication of Green Tea in United States

United States & Green Tea

- ❑ Preference Develops after 1800
- ❑ Continues as US Ships Bring Back Green Tea from Canton



Boston Tea Party (1773)



View of Canton circa 1800

Japan's Adoption of Western Practices

- ▶ Following Meiji Restoration (1868)
- ▶ Range of Western Models Chosen
- ▶ Development of Tea Export Industry

New Production Areas & Producers

■ Shizuoka: New Production Area



Shizuoka Prefecture



Shizuoka Tea Field, circa 1920

Growth of Japan's Tea Exports

- 1873: 17.5 million pounds
- 1878: 28 million pounds
- 1881: 42 million pounds
- 1895-1920: 30-40 million pounds annually
- Of Japan's Total Tea Exports: *70-90% to United States*
- *Up to 80% of all Tea Produced Exported*

Growth of Japan's Railways

- 1) First line established between Yokohama & Tokyo (1870s)
- 2) Later Development of National Railways & Private Lines
- 3) Nationalization in 1907

First Decades of Japanese Trains

- ▶ Initially Japanese Railways Offered Little Service, Passengers Packed in Drab Carriages
- ▶ Key in bringing about change: KINOSHITA Yoshio
- ▶ Follows US models

Development of Dining Cars

- ▶ Introduced in 1899, style of US cars
- ▶ 1st Class Dining Cars—Western-Style Meals
Including Black Tea & Coffee
- ▶ 2nd & 3rd Class Dining Cars—
Japanese Fare



Japanese Dining Car c. 1935

Most Widespread Methods of Tea Consumption

- 1) First Tea Sold in 1889 in Shizuoka Rail Station
- 2) Tea Sold in Small Earthen Pots, Soon Became National Trend
- 3) Pots Became Souvenirs of Region
- 4) Contained Lower Grade Green Tea

Individual Tea Servings (1920s & 1930s)



INDIVIDUAL TEA SERVICE, JAPANESE RAILWAYS

These little green bottles of tea are sold at nearly all railroad stations.



Food vendors at a railway station, 1927.

Individual Tea on Trains after 2000



Individual Brewing Container (2008)

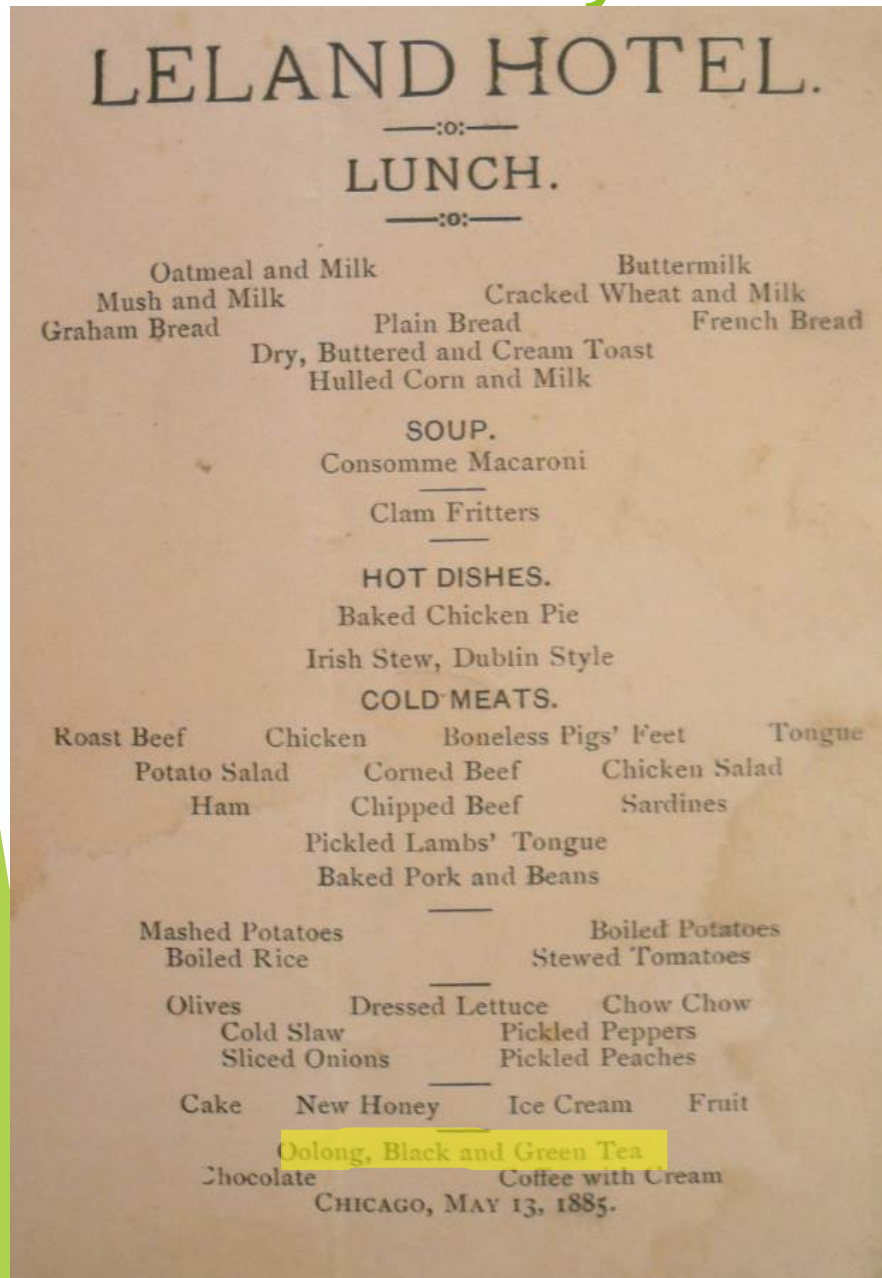


Pet Bottles

Changing US Regional Tastes for Tea

- 1880s: East Coast Consumes More Oolong Tea (from Taiwan)
- Black Tea from India & Ceylon Begins to Enter US Market in 1890s

Tea Diversity in Chicago



Leland Hotel, Chicago
1885

Chicago and Midwest Green Tea Consumption



Green vs. Black Tea

Columbian Exposition (1893)



Ceylon Tea House



Japanese Tea
Gardens

Black Tea & National Brands



Ye Olde McCormick Tea House, c. 1925



McCormick Model Store c. 1925

Luxury In Flight

First
DINNER SERVICE
in Flight



CHICAGO * * *
* * * **LONDON**

Especially prepared by the chefs of the famous
Pump Room — Ambassador East Hotel — Chicago



AMERICAN AIRLINES SYSTEM

November 19th, 1945

Dinner Menu



FRESH RUSSIAN CAVIAR

First Importation since 1941

Whipped Sour Cream Chopped Egg Thin Rye Toast

BONELESS JUMBO SQUAB

Filled with Wild Rice, Goose Liver, Julienne of Fresh Mushrooms

Pergourdine Sauce with Truffles Guava Jelly

Parisienne Potato Rissolee

AMBASSADOR SALAD BOWL

Crisp Limestone Lettuce, Heart of Baby Artichokes, Sliced

Avacado, Quartered Tomatoes, Hard Boiled Eggs

With PUMP ROOM Clear French Dressing

FROZEN PUFF

With Brandied Chocolate Sauce

Coffee Milk
Assorted Rolls

Great Lakes Steamships



CHESAPEAKE AND OHIO

1949

DATE

STEAMER

Monday August 8, 1949

City of Flint #32

Dinner

TABLE D'HOTE

(Price of Entree Includes Complete Meal)

— Choice of One —

Cream of Chicken Soup

Chilled Tomato Juice

Fruit Cup

Olives

ENTREES

— Choice of One —

Breaded Lake Trout - Tartare Sauce \$2.10

Beef Stew - Family Style 2.00

Baked Meat Loaf - Tomato Sauce 1.85

Roast Veal - Buttered Noodles 2.25

VEGETABLES

— Choice of Two —

Home Fried or Mashed Potatoes

Whole Kernel Corn or Early June Peas

SALAD

Garden Salad - Vinaigrette

DESSERTS

— Choice of One —

Banana Sundae - Wafers Fruit Jello - Cream

Chilled Cantaloupe Cake

Camembert Cheese - Saltines

BEVERAGES

Coffee Tea (Hot or Iced) Milk Buttermilk

A La Carte

Relishes

Sliced Cold Eggs & Celery — Mustard Sauce .70 Tomato Juice .25
 Imported Sardines with Lemon .90 Fruit Juices .35 Olives .35
 Celery .35 Fruit Cup .65 Celery & Olives .50

Soups

Soup du Jour — Cup .25 Tureen .35
 (Crackers served with Soup)

Eggs

Plain Omelet .65 Boiled, Fried or Scrambled (2) .60
 Jelly Omelet .75 Ham Omelet .95 Ham and Eggs 1.10

From the Charcoal Broiler

	(15 Min.)	A la Carte	With Complete Meal
C & O Special Ham Steak	1.75	2.50	
Ham and Mushrooms on Toast	1.75	2.50	
Charcoal Broiled Choice T-Bone Steak	3.25	4.00	

(Lemon, Butter, French Fried Potatoes — Watercress served — with each a la carte item from the Broiler)

Cold Dishes

Lobster Chef Salad, Boiled Egg and Tomato 1.60 2.25
 Sliced Turkey with Celery and Beet Salad 1.75 2.35
 Sugar Cured Ham and Swiss Cheese — Potato Salad 1.60 2.25

Vegetables

Garden Baby Lima Beans .30 Leaf Spinach .30
 French Fried Potatoes .30 Boiled New Potatoes with Parsley .30

Salads

Chicken 1.25 Lettuce .40 Sliced Tomato .50
 Cucumber and Tomato .50 Small Portion .30
 Lettuce and Tomato .55 Fresh Fruit .90
 Dressings — Roquefort .30 French, Russian and Thousand Island No Charge

Sandwiches

Ham .75 Fried Egg .40 Bacon and Tomato .80 Bacon .70 Chicken 1.10
 Lettuce and Tomato with Mayonnaise .50 Club 1.20 Cheese .40

Desserts

Freshly Baked Pie .30 Peach Short Cake .45
 Ice Cream .25 Raw Fruit in Season .30
 Blue Cheese .40 American Snappy Cheese .40 Liederkranz .40 Camembert .40
 (Saltines served with all Cheese)
 (Sweet Wafers served with Ice Cream)

Bread, Etc.

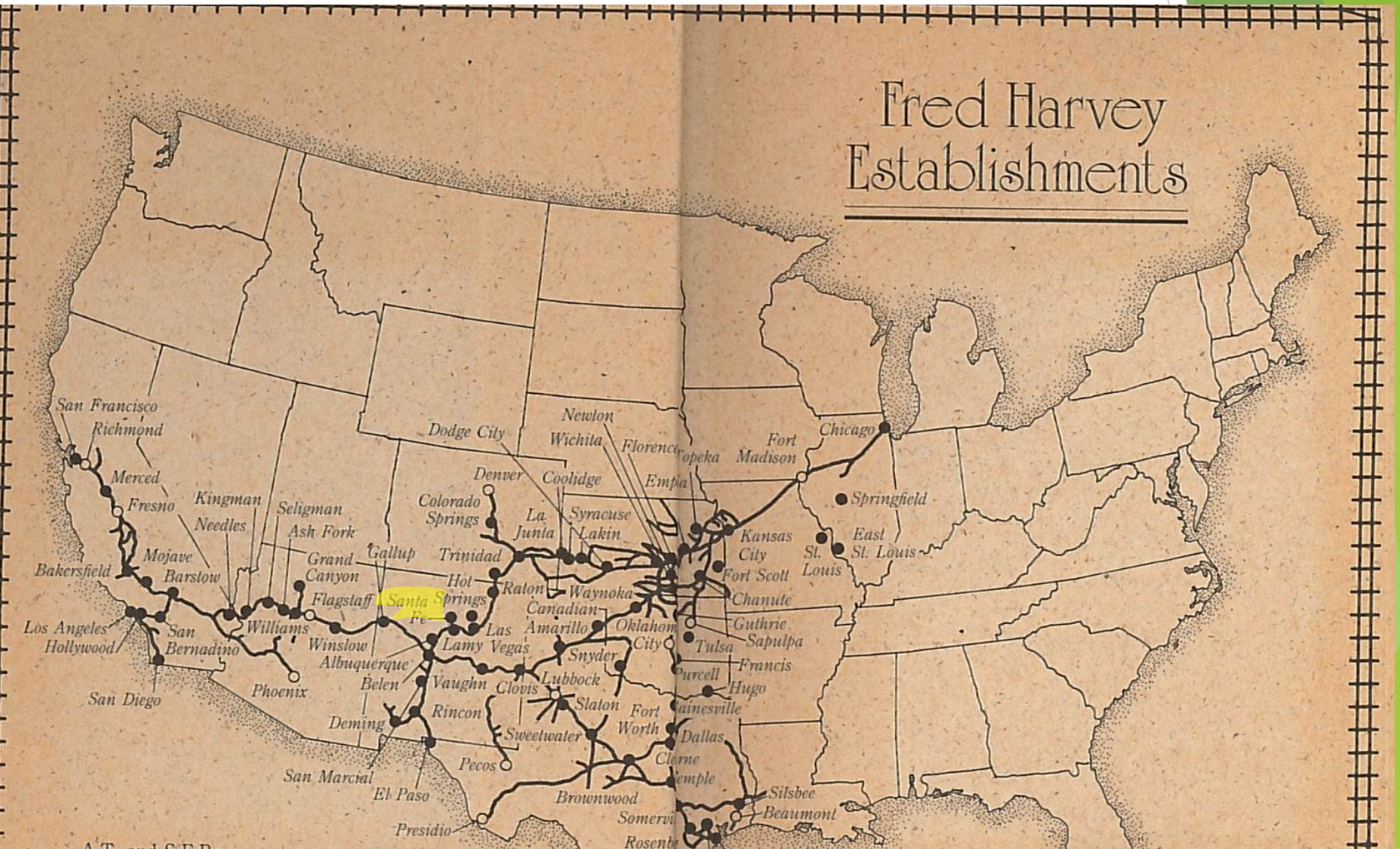
French, Graham, White or Rye .15 Toast .15 Daily Hot Bread .20
 Ry-Krisp Wafers .15 Milk Toast .50; with Cream .85 Saltines .15

Beverages

Coffee or Tea (Pot) .25 Iced Coffee or Tea (Glass) .25 Cocoa .25
 Half and Half (Glass) .25 Milk (Individual) .20 Buttermilk (Individual) .20
 Lemonade or Orangeade .30 Postum .20 Sanka .25

R. C. BUCHANAN
 Superintendent Dining Service
 Grand Rapids, Michigan

Chicago & Western Rail Networks



1954 Menu

Fred Harvey

LA FONDA
The Inn at the End of the Trail

DINNER Suggestions

Please Order by Number

1. Special Mexican Plate (Taco, Tomato, Enchilada, Salsa, and Fried Egg) 1.30
2. Shredded Eggs with Home-made Sausages, Baked Potato, and Cucumbers Vinaigrette 1.60
3. Broiled Salmon Steak with Lemon Butter, Whipped Potatoes, and Green Beans Farmier 1.75
4. Breaded Pork Tenderloin with Tomato Sauce, Long Branch Potatoes, Lettuce and Tomato Salad 1.85
5. Baked Spring Chicken with Giblet Gravy, Mashed Potatoes, and Corn on the Cob 2.50
6. French Fried Shrimps with Tartar Sauce, Julienne Potatoes, and Salad Princess 2.75
7. Roast Larded Loaf of Beef, Mushroom Sauce, Special Baked Potato, and Mixed Green Salad 3.00

FROM OUR CHARCOAL BROILER

- Sirloin Steak for One 4.25, For Two 7.50
Tenderloin Steak 4.25 Club Steak 3.00
Minute Steak 3.25
Salted Steak 2.25 Lamb Chops 121 3.50
Sugar Cured Ham Steak 2.65
Served with Baked Potato, Chef's Salad



LA FONDA SPECIALS

- Santa Fe Omelette (Green, Chili, Hot)
Parebit, French Fried Potatoes,
Green Salad 1.50
Poached Eggs Benedict with Fruit
Salad 1.50
Cup of Chilled Jellied Beef Bouillon with Corned
Beef Spread Sandwich on Rye Bread 75

MEXICAN FOOD MENU ON REQUEST

Arrangements made for special diet—vegetarian or otherwise depending on service will be appreciated. But responsible for loss of wearing apparel or personal effects. There is a charge for meal service in rooms at the per person.

APPETIZERS

- Chopped Chicken Liver 30 Prune Juice 30
La Fonda Canape 40
Fruit Cocktail 40 Tomato Juice 30
Shrimp Cocktail 75

SOUPS

- Chicken Okra with Rice (Cup) 30 (Bowl) 45
Consomme Royal (Cup) 30
Cream of Tomato (Cup) 30 (Bowl) 45
Onion Soup au Gratin (10 Minutes) 75
Jellied Consomme (Cup) 30

SALADS

(Dinner Portion)

- Ressaline and Grapefruit Salad 45
Chef's Salad 25 Mixed Green Salad 35
Lettuce and Tomato Salad 45
Harvey Girl Salad 25

SALAD ENTREES

- La Fonda Special (Mixed Greens, Sliced Eggs, Julienne of Ham, Chicken and Cheese, French Dressing) 1.25
Avocado and Grapefruit Salad, Thousand Island Dressing 1.50
Avocado and Shrimp Orate 1.75

CHEESE

- Blue 35 Swiss 40 American 30
Philadelphia Cream 30 Cheddar 30

DESSERTS

- Apple Pie 30 Melons in Season 45
Chocolate Ecclair 25
Sundae 25 Sherbet 25 Parfait 40
Milk Chocolate Chip, Vanilla, Chocolate or Strawberry Ice Cream 25
Caramel Cup Custard 35 Pound Cake 25
Cream Cheese and Guava Jelly 40
Hot Pineapple Fritter with Brandy Sauce 25

BEVERAGES

- Coffee, cup 20 pot 30
Ovaltine 25 Dental Taste 15
Hot Chocolate, pot 25
Peppermint or Sanka, pot 25
Orange Pekoe, Ceylon, English Breakfast,
Young Hyson or Oolong Tea, pot 25
Milk 20 Iced Tea, Glass 25
Iced Coffee, Glass 25



Tea Varieties Available:
Oolong, Young Hyson &
Orange Pekoe

1962 Menu Great Northwestern Railway



(Please write on meal check each menu item desired, as waiters are not permitted to accept or serve orders given verbally)

A LA CARTE BREAKFAST SERVICE

Please write full selection on check to assure prompt service

Fruits and Juices	*Chilled Melon 50	*Fresh Berries 50
	Grapefruit (Half) 35	
	Prune Juice 25	Pure Apple Juice 25
	Grape Juice 25	Juice of One Lemon and Water 25
	Orange Juice 30, Double Orange Juice 50	
	Steamed Prunes—Cream 40	Preserved Peaches, Pears 40
	Individual Strained Honey 35	
	*When Available	
Cereals	Hot or Dry 40	
Eggs, Meats, etc.	Eggs, Fried, Boiled, Scrambled or Shirred 55 Poached on Toast 70	
	Plain Omelet 55 Ham or Bacon 95 Ham, Bacon or Sausage and Eggs 1.25	
	Wheat Cakes with Ham, Bacon or Sausage 1.25	
Potatoes	Hashed Brown, Pan or Lyonnais 35	
Cakes, Breads, etc.	Dry Toast 25 Buttered Toast 25 Muffins 25 Hot-Ry 25	
	Wheat or G. N. Health Cakes, Syrup & Butter 75c	
	Cream Toast 75 Assorted Bread 25 Milk Toast 60	
	French Toast, Jelly, Syrup, or Marmalade 75	
Beverages	Instant Sanka Coffee, Pot 30 Black or Green Tea, Pot 30	
	Coffee, Chocolate or Postum, Pot 30 Sweet Milk 20, Buttermilk 20	
	Individual Skim Milk 20	

Hot Breads and Pies are Baked on this Car daily

A service charge of fifty cents is made for each adult person served outside of dining car. This service is subject to delay when dining car is busy.

J. W. Kaser, General Superintendent Dining Cars, St. Paul, Minnesota

Form 2835-EN-B-6-62

VISIT AMERICA'S
SPACE AGE
WORLD'S
FAIR
CENTURY 21 EXPOSITION
SEATTLE, WASHINGTON
APRIL 21 — OCTOBER 21, 1962



CLUB BREAKFAST SERVICE

Good Morning

"A demitasse with your steward's compliments"

Fruits, etc.	**Chilled Melon	**Fresh Berries
	(Half) Grapefruit	Preserved Pears
	Sliced Orange	Steamed Prunes
	Grape	Prune
Juices	Tomato	Orange
	Grape-Apple	Apple
	Sugar Frosted Flakes	Pineapple
Cereals	*Oatmeal	*Cream of Wheat
	Bran Flakes	Wheaties
		Shredded Wheat
		Rice Krispies
	**When Available	*Hot Cereals

Number One

\$1.95

Choice of Fruit or Juice or Cereal

Choice of one

Grilled Sugar Cured Ham }
Country Sausage } with two eggs as you like them
Crisp Bacon Slices }

Fresh Baked Muffins, Toast or Wheat Cakes

Coffee Tea Milk or Chocolate

Number Two

\$1.65

Cereal or Fruit or Juice

Two Eggs to order with Sausage or Bacon

Choice of Toast, Fresh Baked Muffins

Coffee Tea Milk or Chocolate

Number Three

\$1.15

Choice of

Fruit or Juice and Cereal

Fresh Baked Muffins or Toast

Coffee Tea Milk or Chocolate

Low Calorie Breakfast

\$1.25

Half Fresh Grapefruit or Chilled Tomato Juice

Two Eggs, Poached or Boiled, one slice Whole Wheat Toast

Your Choice of Beverage

The steward will appreciate any errors or omissions in service being called to his attention.

Conclusions

Reciprocal Influences in US & Japan Tea Consumption

- ◆ US Market for Japanese Teas Shapes the Consumption of Tea on Railways (and overall)
- ◆ United States: Arena of Competition for Tea Market in late 19th and early 20th centuries
- ◆ Tea Consumption of Railways Demonstrates Tenacious Preference for Green Teas