

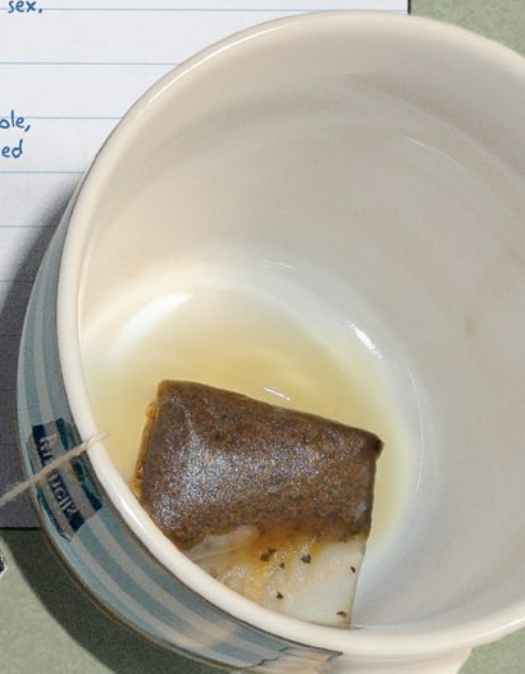
BUSHHELLS AUSTRALIAN BREAKFAST TEA OUR TEA, OUR WAY.

- In the Mother Land, tea is traditionally served in the 'good room'. But in Australia, the good room is any room that has all four walls and a ceiling. If it doesn't have these elements, be honest, it's just your backyard. Stop calling it a room.
- When entertaining, the selection of the appropriate receptacle depends on the company invited. Matching cups and saucers for visiting dignitaries only. For close friends, whatever mugs are at the front of the cupboard will do. Feel free to pour hot tea directly into the cupped hands of door-to-door salesmen.
- If serving biscuits, don't try passing off the crap ones that no-one ever chooses. No-one will think big of you and they certainly won't fall for it. They'll just think you are cheap and show you the door to your own house. With biscuits it's a simple formula: No Cream - No Point.
- The only implement to be used for the purpose of sticrage is a teaspoon. Or fork. Or a bread and butter knife. If they aren't available then a steak knife will do. Or a whisk. In fact, bugger it. We live in Australia, you can use whatever you want and be comfortable knowing that no one will eject you from the room if it touches the side of the mug.
- When dunking biscuits, it is advisable to remove the biscuit before it disintegrates. Crumbs left in the mug will upset the balance of the tea. And trying to fish out crumbs from hot tea may result in injury that we are in no way liable for. Lawsuits are Un-Australian anyway.
- Tea is the best way to find out more about your new neighbours. While they're at your house drinking tea, have someone go through all their stuff to find out if they have anything worth borrowing. It is polite to wait at least one week before asking them for anything.
- Don't let the name fool you. Australian Breakfast Tea tastes just as good at lunch and dinner. Note: Real Australians don't serve 'high tea' but Australian Breakfast Tea is the perfect 'Thanks for helping me move' Tea, 'Congrats on the promotion' Tea, 'Nice job putting up the shelves' Tea and 'He wasn't the right man for you' Tea.
- Before you leave, say thanks (no matter how bad the biscuits are) and invite them over to your house for tea next time. NB: Serving an inferior tea will make you a social pariah. There will be no need to check your inbox for further invitations. Then again, seeing as you are already a social pariah, you've no need for an invitation anyway. Just pop on over and while there, why not borrow something? That way you have an excuse to come back for more tea.
- One should never discuss one's financial situation or answer one's phone by saying 'YYYYYYYYELLO??' or 'SPEAK' when one is drinking Australian Breakfast Tea. And one should never refer to oneself using 'one' as a substitute for the pronoun 'I'.
- If you're on a date and you invite the lucky person up for tea, you'd better mean tea. There's a well-known story of an eager young man who bounded up the stairs when his date invited him up for tea. It turned out that wasn't what she meant at all. She wanted to have sex. You can imagine his disappointment.

Special Note:

When ordering tea in a pub, proceed with trepidation. It is generally acceptable, but only before your mates arrive. If they arrive while you are getting served your tea, a curt 'That's not what I ordered' to the bartender will save face. NB: Never let the tea go to waste. When your friends sit down, pretend to go to the bathroom and while you're up, run to the bar and savour the taste of Australian Breakfast Tea.

This guide was developed in conjunction with Bushells® and Logie® winning actor Stephen Curry. For more about drinking tea our way, go to Bushells.com.au



TIME HONOURED

Rules of English

Tea Etiquette

- It is imperative that invitations be sent out to all the guests to avoid any confusion on the day. To avoid any guests feeling awkward at the event, it should detail what is expected in terms of attire and conduct.
- The host should always ensure that they are able to attend to the needs of their guests. One should not spend too long in the kitchen and, if required, engage the help of a close friend to assist in the smooth progress of the afternoon.
- All food must be served in the correct order without any deviation from the time-honoured tradition. If serving from a tiered tray follow strict procedure. Savouries on the bottom, followed by scones in the middle and sweets on the top. When serving in courses, the same order must be followed with each course served individually on silver trays.
- A scone is eaten in much the same way that bread is. One should never cut a scone horizontally with a knife. Break off a small piece and place it on the provided plate. Place a dollop of jam followed by a dollop of cream. It is impolite to reuse your utensils so place them on the side of the plate provided.
- Stirring one's tea is where one's breeding is most apparent. The teaspoon should never touch the cup and one should never stir the tea in a circular motion. Starting at 6 o'clock, gently fold the tea upwards no more than three or four times. When finished, gently place the teaspoon on to the provided saucer without making a sound.
- When seated at the table, one should place the napkin on one's lap. The napkin should never touch the table once you are seated. If temporarily leaving the table, the napkin should be set on the seat. The host will indicate the conclusion of the afternoon by placing her napkin on the left hand side of her plate.
- Lemon should be served in slices and not wedges. A lemon fork should be placed on the table next to a small bowl or plate that is used for discarded lemon. Gently float the slices in the tea ensuring to remove any used slices before pouring a fresh cup. Never mix milk and lemon, the acidity will curdle the milk.
- The cup should be filled three quarters full and the guest asked whether they would like sugar and if so, "would you like one lump or two?". Cubed sugar should always be served as it dissolves better ensuring a more agreeable beverage.
- When holding the cup follow these simple rules. Use the thumb and the index finger of the right hand to pinch the handle, placing the thumb at 6 o'clock and the index finger at 12 o'clock. One should never put their fingers inside the handle as this display of uncouth behaviour indicates contempt towards the efforts of the host. The pinkie should not be raised straight up in the air but at an angle between 33 and 57 degrees. When raising the cup to sip, one must bring the saucer and cup up towards the mouth holding the saucer in the left hand. When finished, the cup and saucer are brought back down to the table where polite conversation on topics such as Paris in the Spring or the upcoming hunting season may resume.