



Listening

- (f) **VERIFICATION PERIOD.** The contest director should designate a time and place for a 15-minute verification period at which time contestants and/or coaches are given the opportunity to view their test papers with official keys. Unofficial results should be posted. Questions should be directed to the contest director, whose decision will be final.
- (g) **OFFICIAL RESULTS.** After the verification period has ended and all test papers have been collected, the contest director shall announce the official results. Official results, once announced, are final.
- (h) **RETURNING MATERIALS.** No materials from the fall/winter district contest may be returned to contestants before January 31. No materials from the spring district contest may be returned to contestants before the Saturday prior to Memorial Day.

The History of Sweet Tea

Living in the South brings with it many time honored traditions. One of those traditions is sipping a tall cold glass of iced sweet tea while cooling off under the shade of a tall tree. It wouldn't be summer in the South without that cold, smooth elixir to help ward off the oppressive heat, served everywhere from McDonald's to the fanciest restaurants. In fact, in many restaurants, if you order tea, they will automatically bring you Sweet Tea. If you don't want it sweet, you have to specifically order unsweetened tea. It is such an institution in the Deep South that in Georgia in 2003, the Georgia House of Representatives legislated that "any food service establishment which serves iced tea must serve sweet tea." Though the politicians who dreamed up this rule allowed for unsweetened tea to be served as well, any establishment that neglects to serve sweet tea "shall be guilty of a misdemeanor of a high and aggravated nature." Sounds like Southerners take their Sweet Tea pretty seriously. But where did the tradition come from? What is so special about Sweet Tea?

1:00

The history of tea in the South dates back to the late 18th century. Tea cultivation in the United States was first attempted 1744, when tea seeds were sent to the Trust Garden in Savannah, Georgia. However, South Carolina is the first place in the United States where tea was grown and is the only state to ever have produced tea commercially. Most historians agree that the first tea plant arrived in this country in the late 1700s when French explorer and botanist, Andre Michaux (1746-1802), imported it as well as other beautiful and showy varieties of camellias, gardenias and azaleas to please the wealthy Charleston planters who wanted beautiful and fragrant plants. He planted tea near Charleston at Middleton Barony, now known as Middleton Place Gardens. The first recorded successful cultivation of the tea plant in the United States is recorded as growing on Skidaway Island near Savannah in 1772. The first successful commercial attempt to produce tea in the US was in 1848, at Golden Grove Plantation near Greenville South Carolina by a man named Junius Smith. Smith succeeded in growing tea commercially from 1848 until he was shot to death in 1853. After his death, the operation was

This sample script is taken from the 2010-11 Grade 5 & 6 Fall/Winter District Test.



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2:00

discontinued. The next attempt was by Dr. Alexis Forster, who oversaw a short-lived attempt in Georgetown, South Carolina, from 1874 until his death in 1879, when his buggy flipped as he attempted to outrun a group of bandits. Strangely enough, both men were victims of murder during their fifth year of operation.

In 1888, Dr. Charles Shepard, a Ph.D. biochemist, established the Pinehurst Plantation in Summerville, South Carolina. Pinehurst gained fame for its oolong tea, which claimed 1st prize at the 1904 World's Fair in St. Louis. Shepard's plantation was an experimental farm that did well until his death in 1915 – fortunately from natural causes and past the unlucky fifth year. Years later, in 1963, after much trial and error, the Thomas J. Lipton Company established a tea research station on Wadmalaw Island. Tea plants were imported from the Pinehurst Plantation. The research station operated for 25 years and, at long last, proved that a high-quality tea could be successfully grown in the South. Lipton eventually sold the land, and the estate became known as the Charleston Tea plantation. Tea grown by this company was marketed under the name “American Classic Tea,” and was the only tea ever commercially grown in South Carolina or anywhere else in North America. The Charleston Tea plantation was sold in 2003 and is now known as the Charleston Tea Gardens. It is still the only working tea estate in the United States.

3:00

But, the tea plant is only part of the Sweet Tea puzzle. Anyone can take tea leaves and steep them in freshly boiled water. One of the best recipes for making tea says that the water should be added to the tea leaves when it is approximately 99 degrees Celsius (195 degrees F). Simply heat the water to the right temperature, pour it over the tea leaves, wait, and pretty soon you will have tea. All you need to make this tea is a teapot, some tea leaves and a thermometer. But that doesn't mean you have that sacred summer treat. Any Southerner will tell you that you are missing one of the most important ingredients: sugar.

The history of sugar in the South is almost as intriguing as the history of growing tea. Sugar did not originate in the United States. Just like tea which was originally grown in countries like India and China, sugar was originally grown in Southeast Asia. However, as Europeans began to explore the islands of the Caribbean, they realized that the tropical climate there would be good for growing sugar cane, one of the most common plants used in the manufacture of sugar. These islands could supply sugar cane using slave labor and produce sugar at prices much lower than the cane sugar imported from the Asia. Thus the economies of entire islands such as Guadeloupe and Barbados became based on sugar production.

4:00

By 1750, the French colony known as Saint-Domingue, which later became the independent country of Haiti, became the largest sugar producer in the world. The process of refining sugar was dangerous and required workers to routinely pour hot melted syrup from one pot to another as the syrup was turned into sugar. It was also costly to ship sugar once it was made in the Caribbean to the



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United States. In 1846, a French inventor from New Orleans, Louisiana, named Norbert Rillieux came up with an invention – an evaporating machine that replaced the old process of heating and pouring. It increased production and lowered costs. Sugar was now processed and refined in the South for a fraction of the cost. As a result, sugar became more easily affordable and accessible.

Legend tells us that in the summer of 1904, the heat at the World's Fair in St. Louis was simply unbearable. An Indian tea merchant was unable to sell his tea. Who wanted to drink hot tea while standing under the hot summer sun? In an effort to save his business, the merchant added sugar and water to his tea, poured it over ice, and Sweet Iced Tea was born.

5:00

Ice has not always been plentiful in the South, however. Before the invention of the refrigerator, ice was created naturally in the far northern states and shipped by train south. The problem was that by the time the ice made it all the way to the southern states, there simply wasn't much ice left. Frederick Tudor and Nathaniel Wyeth were some of the first inventors to tackle this problem. They experimented with various ways of cutting and insulating the ice which allowed for faster shipping and less melting. Ice was expensive to get and hard to keep. Ice cold drinks were mainly a privilege enjoyed by the rich in Southern society. There was even a popular saying at the time that said, "The rich have their ice in the summer and the poor man has his in the winter."

However, the invention of the refrigerator changed all that, as ice truly became accessible to the common man. By the 1920s, the household refrigerator was an essential piece of kitchen furniture. In 1921, 5,000 mechanical refrigerators were manufactured in the US. Ten years later that number grew past one million and just six years after that, nearly six million. As electricity became available in even the remotest areas of the South thanks to the Tennessee Valley Authority in the 1930's, the ability to keep food cool and make ice became as common as Southern hospitality itself.

6:00

So the next time you pull into your favorite fast food drive through for a quick sip or pull that gallon of tea out of your refrigerator at home, take a minute to reflect on the history of that wonderful drink all of us Southerners take for granted.