

IMPORTANT ANNOUNCEMENT

TEA MAKING

THE "CONA" COFFEE MAKER has recently been tested by the London Tea Bureau, the recognised consultants and advisers on tea making, and they have certified that the "Cona" is also **THE PERFECT MEDIUM FOR TEA MAKING.**

It is more economical than the method generally in use and as the liquid is separated from the leaf immediately after the brew is completed the "stewing" which occurs when tea is made in the pot (due to over extraction from the leaf) is completely avoided.

The main extractives in both coffee and tea are in many ways similar, namely caffeine and oils and as in coffee making, the "Cona" leaves all the undesirable elements in the coffee grounds, so also with "Cona" tea making, the worst feature of all tea making, namely over extraction of tannin, is avoided.

Tea made in a "Cona" remains at its infused strength as the expended leaves are left in the upper vessel thus avoiding any further extraction. Also the tea once brewed is completely free of leaves and **every drop may be drunk.** As no water is added the tea remains at a constant strength and the second or third cup will be as superb as the first.

Because glass is non-porous and can be kept completely free from any taint the **same Machine** may be used for making **both tea and coffee** without the flavour of either beverage being affected by the other. **Normally, tea cannot be made in a coffee pot nor can coffee be made in a tea pot but the "Cona" will serve both purposes.**

Why not, therefore, try the "Cona" method as tested, approved and recommended by the Tea Bureau and obtain a perfect brew with less tea?

FOR COFFEE OR TEA THE "CONA" METHOD : SIMPLE — ECONOMICAL — PERFECT

METHOD OF USE FOR TEA MAKING

1. Fill the Bowl with hot water. See that the outside is perfectly dry. In the case of Kitchen Models used on a high loading electric hotplate place on medium heat.
2. Place the Bowl on the heat and allow the water to come to the boil.
3. Place the Glass Drainer in the Funnel making sure that it is an easy fit into the stem.
4. As recommended by the Tea Bureau, put into the Funnel the following quantity of tea depending upon the size of "Cona" being used.

$\frac{1}{4}$ pint	$\frac{3}{4}$ caddy spoon.
$\frac{1}{2}$ pint	$1\frac{1}{2}$ caddy spoons.
1 pint	3 caddy spoons.
$1\frac{1}{2}$ pints	$4\frac{1}{2}$ caddy spoons.
2 pints	6 caddy spoons.

These quantities are based on average blends and strength of tea, but users may find that a smaller quantity of tea can be used with the blend which they are in the habit of using.

5. When the water in the Bowl has come to the boil insert the Funnel, giving it a slight twist to ensure an air tight fit.
6. The water will immediately begin to rise into the Funnel and in the case of the Kitchen Models, which are used direct on the gas or electric stove, the heat should be reduced to a minimum to obtain gentle infusion for four minutes. No stirring is required as the slight agitation of the water will be sufficient to ensure complete extraction from the tea leaves.
7. Remove the Machine from the heat and the infused tea will at once return to the Bowl leaving all the leaves in the Funnel.
8. When all the liquid has returned to the Bowl lift the Funnel from the Bowl by giving a twist in an anti-clockwise direction.
9. The tea is now ready for serving.
10. As the infused tea has been separated from the leaf the Bowl may be replaced on a low heat for the purpose of keeping hot, but care should be taken not to allow the liquid to boil.

