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Title: **The Samovar History and Use**

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Published by: Author

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# THE SAMOVAR

ITS HISTORY AND USE

By

Mary J. Barry

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# THE SAMOVAR - ITS HISTORY AND USE

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## Introduction

Like a biography, this booklet results from a long-lived fascination with the subject--that elaborate and self-sufficient tea urn we associate with the Russian period in Alaska.

This "love story" started in the 1930s with my first sight of a bent and tarnished, but still intriguing Russian-Alaskan samovar in the cluttered old jewelry shop of Carl Orlander in Seward, Alaska.

During the time we operated an antique business, many samovars passed through our hands to find welcome settings in the homes of other enthusiasts.

All of the samovars whose marks are discussed in the chapter "Identifying Marks on Samovars" were in our possession at one time. We took great pleasure in learning about the various companies and the varieties of styles made by each craftsman.

Most of the material in this booklet is based on my own research. However, as in all historical writings, I am indebted to past writers on Alaskan and Russian history and to individuals who have aided. For their generosity in supplying material that formed a very useful portion of the chapters "Origin and History of Samovars" and "Recipes," I wish to thank Mr. H. F. Keathley and Mrs. Monna Monk.

Further thanks are due to my father, John Paulsteiner, who sought out and obtained for us most of the samovars mentioned in the book, and to Aileen Rohloff, my former UCLA colleague, who sent us our first samovar, thus setting us actively on the pursuit of this hobby. For his encouragement and assistance in writing this booklet, I thank my husband, Melvin Barry. My sons aided with the illustrations.

The cover drawings made by my sons Ronald and Richard Barry in 1971 are retained for this edition. Richard has redrawn the illustrations accompanying the text.

## SAMOVARS IN ALASKA

The samovar is one of the delightful objects of association modern Alaskans have with the old Russian heritage which still lingers in Alaska. Years ago, when the Russians settled in the Alaskan wilderness after a fearful journey in frail crafts across the frequently stormy seas of the North Pacific, the gentle hissing and warm glow radiating from the samovars must have cheered them during many a dark and lonely evening.

Alaskan history classics frequently illustrate the importance of samovars to Alaskan-born descendents of the Russian pioneers.

In a government census report of 1880, THE SEAL ISLANDS OF ALASKA, Henry W. Elliott commented:

I do not know exactly--I cannot find among my notes a record as to this article--but I can say, that they do not drink less than a gallon of tea apiece per diem. The amount of this beverage which they sip, from the time they rise in the morning until they go to bed late at night, is astounding. Their "samovars" and, latterly, the regular tea kettles of our American make, are bubbling and boiling from the moment the housewife stirs herself at daybreak until the fire goes out when they sleep.

Barrett Willoughby recounted a visit with Father Andrew Kashevaroff, member of a prominent Russian-American family, in SITKA, PORTAL TO ROMANCE. He offered her tea, sweetened Russian-fashion with strawberry conserve, and apologized because:

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The beverage, to be worthy of the name, he insisted, should be made with a samovar. "And I'm old-fashioned enough to think that a woman never looks so graceful, so charming as when she's presiding at the tea urn....My mother used to have the samovar ready for the congregation every Sunday after service."

Directly after the purchase of Alaska by the United States, the demand for samovars was so great that an American company in San Francisco actually made them for the Alaskan trade. An advertisement in the ALASKA HERALD of May 15, 1870 listed "Locke & Montague--Manufacturers of Russian Samovars or Tea Urns."

In more recent years, samovars were brought into Alaska by the many refugees and adventurers from the Russian and Eastern Slavic countries.

A period ensued when the samovar generally faded to the role of a scarce antique and decorative item rather than a general household utensil. Then, during the last decade, interest increased in the Russian period of Alaska's history. Historical pageants and the research and publicity connected with the celebration in 1967 of the Centennial of the purchase of Alaska from Czarist Russia brought increased awareness of early nineteenth century Russian culture to the people in Alaska. The samovar, freshly fueled with charcoal and filled with bubbling spiced tea or other exotic beverages, once more became the center of attention on the service table.

## The Samovar

Even more recently, Alaska Airlines developed an Old Russian theme in their service, featuring a Golden Samovar in use on each flight, as well as Russian food and stewardess uniforms adapted from Cossack styles. Their advertisements emphasized the graciousness of service from the samovar. Although this service was discontinued in the 1970s, it introduced many travelers to the use of the samovar.

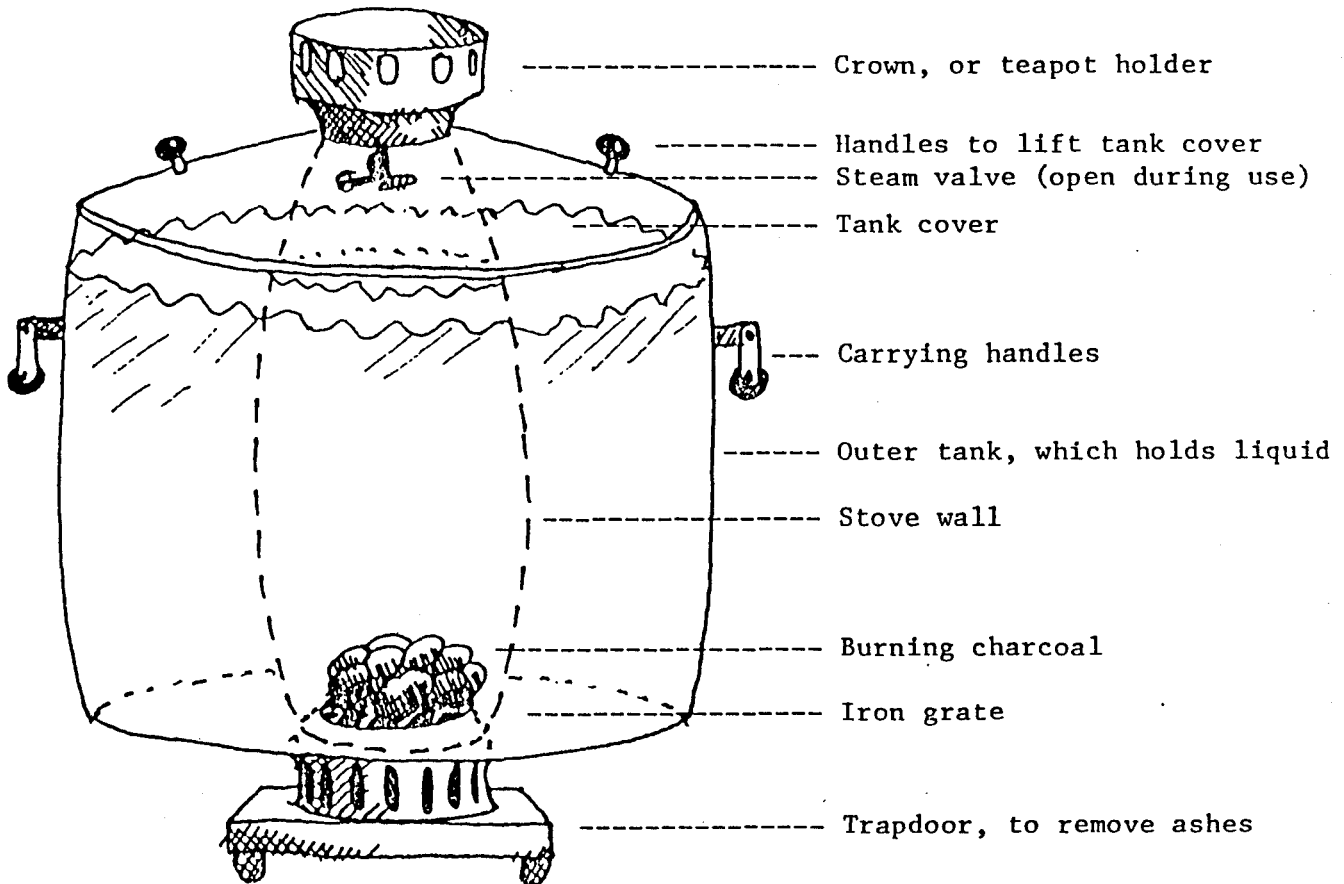
The samovar remains prominent both as decoration and appliance in Sitka and Kodiak, the historic headquarter posts of the Russian-American Company. They are used for special occasions by some present-day residents as a reminder of the picturesque aspects of their communities' past.

The historical museums in these cities, in Anchorage, and at the University of Alaska, have fine displays of samovars and other artistic Russian metalware.

Certain collectors in all countries have always prized Russian articles, because of their distinctive styles in some instances, because of their continued and growing value in others. But in Alaska, the colorful history associated with the colonization of this northern outpost has led to a larger proportion than usual of collectors seeking Russian art.

## THE SAMOVAR AND ITS ACCESSORIES

Basically, the samovar is a water-boiler with a tube running through it which serves as a miniature stove. Most samovars are made to burn charcoal, although some variations were made with oil burners. Electric samovars have been manufactured in modern times, and some of the old samovars have been electrified, mostly by Russian owners who were more interested in practicality than sentimentality.



THE BASIC SAMOVAR - in cross section



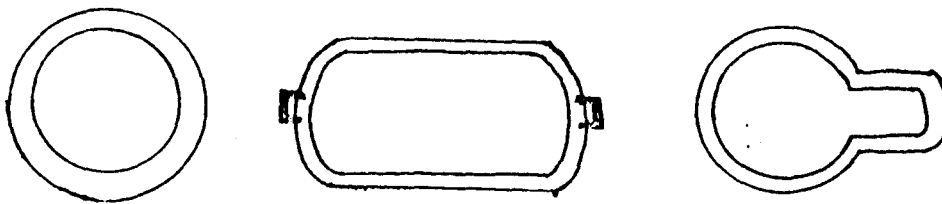
## The Samovar

In addition to the basic samovar, there are accessories commonly associated with it. These are not essential to its use, but are ornamental and interesting. Unfortunately, many of these were lost or worn-out through the years, so a fully equipped samovar is rarely found except when preserved by the original owners.

Many owners of the basic samovar now search out matching accessories when they can find parts to fit their samovar.

The usual accessories include:

A TRAY on which the samovar sits. It should be large enough for the samovar, drip bowl and other serving accessories closely associated with the samovar. They are useful to prevent hot charcoal ashes and liquids from falling on tables and linens. They are frequently round or oval; however, a special keyhole shape has been made specifically for samovars, which is round except for a small square projection on the back edge on which the small base of the samovar sits.



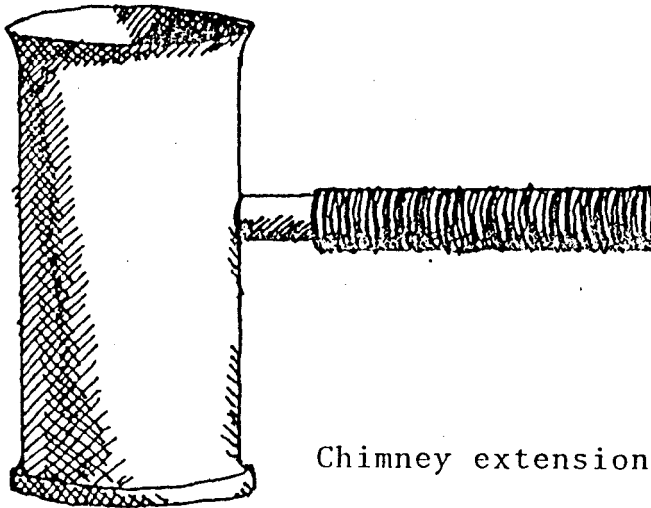
CUSTOMARY TRAYS

## The Samovar

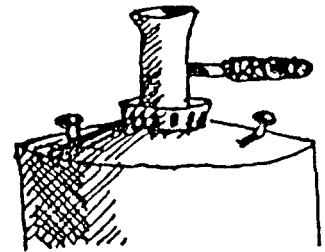
The CHIMNEY EXTENSION is a tube which fits over the top of the burner portion of the samovar. It has a handle so it can be removed from a heated samovar.

Before the advent of charcoal lighters, the chimney extension increased the draft of the burner so the charcoal could catch fire from lighted wood chips.

Now the chimney extension mostly serves as a decoration, making the samovar appear taller and more impressive when this



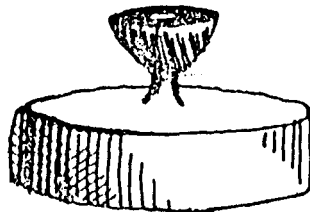
Chimney extension



On samovar

accessory is placed on top.

The CHIMNEY CAP is a small lid which fits over the top of the burner. This is used to cut off air flow and extinguish the lighted charcoal, if a person doesn't wish to wait for the fire to burn out by itself.

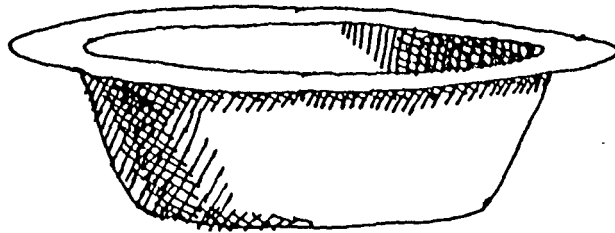


Chimney Cap

## The Samovar

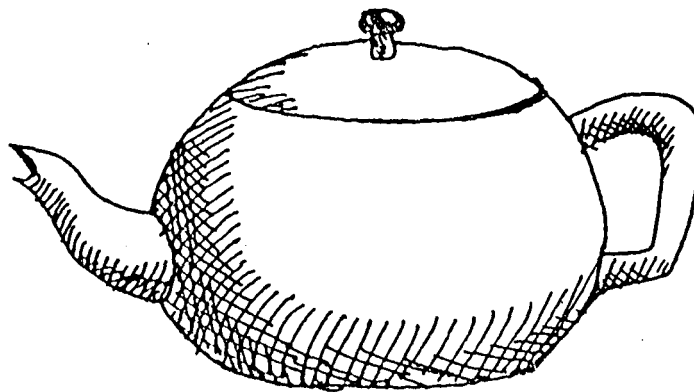
The DRIP BOWL is a necessity with most old samovars whose spouts are no longer watertight because of the wearing effect of much use.

Drip bowls ideally are made in the same metal and style of the samovar, but any rounded bowl which will hold a quantity of liquid is suitable to use.



Drip Bowl -- in a size appropriate to the size of the samovar. Generally, six inches across for a medium-sized samovar.

The TEA POT is frequently made of the same metal as the samovar, and the base fits into the crown or holder on top of the basic samovar.



Tea Pot

The Russians often used porcelain teapots of the proper size and shape atop their samovars, so these are appropriate if the metal teapot is not available.

## The Samovar

TEA GLASSES are heatproof glasses set into metal holders. The holders vary from plain to highly ornamental and appear in copper, brass, pewter and silver. Sterling silver Russian tea glass holders generally have Russian hallmarks, but silverplate and other metal holders may not be marked even when made in Russia.

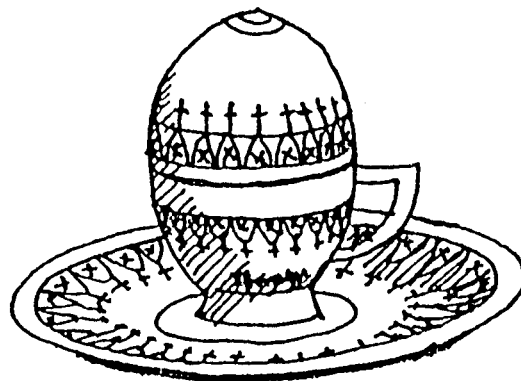
TEA CUTTER. Tea brought into Russia from China was often pressed into hard bricks, so a cutter was needed.

SUGAR HAMMER. Sugar often came in the form of hard blocks and had to be broken for use. The northern people often would put a block of sugar between their teeth and drink the tea through it. Modern dentists no doubt would frown on this practice.

JAM JAR. Sweet berry jams would often be used to sweeten and flavor the tea, in place of sugar, and frequently jars were made to match the samovars.

TEA CADDY. A container made to hold tea leaves.

CHINA TEA CUPS. In some Russian households, men would use the tea glasses while women used porcelain tea cups. Russia came late into the porcelain industry, but some attractive and distinctive pieces have been made there.



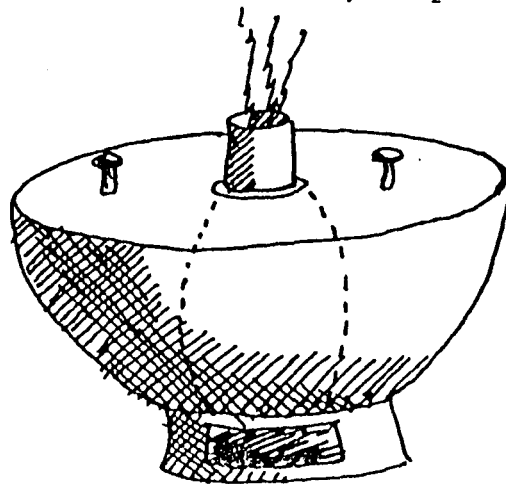
A cup in the shape of an Easter egg,  
made by the Korniloff factory

## ORIGIN AND HISTORY OF SAMOVARS

The word "samovar" has two suggested sources: the Russian words CAMO (samo), "self," and BAPИTb (varit), "boil" -- or "self-boiler"; or the equally logical Tatar word "sanabar," meaning tea-urn.<sup>1</sup>

The samovar is not limited in distribution to the Russian people, but has been manufactured and used by several other nations of the Middle East, Asia and North Africa: Persia (Iran), Turkey, Morocco, some Arab groups, and the southern Asian countries now associated with the Soviet Union. Versions of samovars, some very beautiful, have also been made in France -- perhaps reflecting the influence of the many Russians who have settled there through the centuries.

Possibly, the first samovars were derived from portable charcoal-burning cookers and heaters used by the Asiatic nomads. An object much similar in form to the samovar is the Mongol cooker, which is still used in China, Japan and other Oriental countries.



Mongol Cooker

## The Samovar

Broth is simmered in the tank, while charcoal is burned in the center burner. Meat and vegetables are cooked in the broth, then are taken out and dipped in sauce to eat, and at the end of the meal the broth is served in bowls.

Mongol cookers appear in brass, copper and silver, though some modern ones are made from aluminum.

An article from SOVIET LIFE relates that the samovar first appeared in Russia two centuries ago. A collector of rare and unusual samovars in Russia -- Professor Andrei Arendt and his wife -- showed their oldest samovar, which was shaped like a keg on its side, with a typical samovar base and spout and the burner running up through the center. This was made in 1776 by Vasili and Ivan Lomov of Tula.

An early samovar of the collection was of red copper. Made by Nikolai Malikov in 1830, it was taller and probably more stable than the keg-shaped one. Its body was bowl-shaped.

During the baroque period (the 18th century) the samovars were made from ornately decorated silver. The early 1800s were a time of classic simplicity -- clean lines, copper or brass materials. Round and vase-like forms also appeared during this period.

A most unusual samovar in the collection had a rooster's head as a spout and stood on legs like a chicken's. Besides being

## The Samovar

amusing and imaginative, it followed an old Scythian tradition of incorporating animal forms in utensils. This trait recurs throughout Russian art.

Russian tea drinking dates back to the establishment of relations with China. As the Russians expanded their territory into Siberia, they encountered the Chinese on the Amur River and in Manchuria. After much friction, the two powers signed the Treaty of Nerchinsk, which greatly favored the Chinese and restricted the Russians.

In 1727, under Peter the Second, the Treaty of Kiakhta was signed, permitting Russians to engage in trade with China through that place of exchange. Every three years, Russian caravans could go to Peking and trade without paying dues.<sup>2</sup>

Among the items the Chinese sold was tea, and Russia soon developed into a land of ardent tea drinkers. By the 1800s, the habit was universal and samovars became a part of every household and public place. The railroad stations had very large samovars from which the travelers drew hot water for their tea, which they carried with them. Farms with many workers also had large plain samovars on the premises for their use.

Every peasant, no matter how poor, strove to have a samovar. His tea might have been weak but it was warm and abundant.<sup>3</sup>

The samovar became an asset to social gatherings:

## The Samovar

Before the samovar is brought to the table the boiler is filled with water, lighted chips and charcoal are placed in the vertical pipe, and an extra length of pipe is placed on top to draw the flame. When the charcoal is glowing steadily and the water is boiling, this source of forty-odd cups of good cheer is borne into the room and placed upon a silver tray at the right hand of the hostess....<sup>4</sup>.

It is easy to imagine why the samovar became such a universal appliance. Its basic function as a water heater could be useful for more purposes than making tea. Many of the peasant and farm homes did not have stoves as we know them, but had a large cemented and tiled or painted fire box for cooking, baking, and heating. The samovar was a handy small unit for the cook. Often buns and other foods were placed on a pan over the samovar chimney and warmed.

### Footnotes

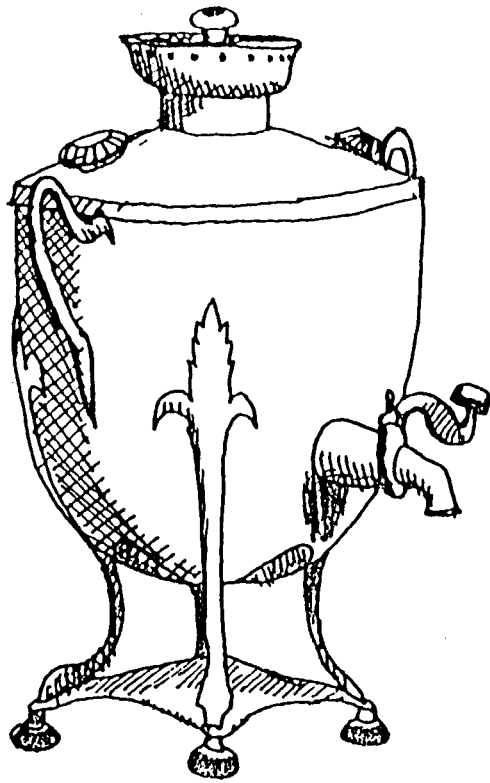
1. Encyclopaedia Britannica, Volume XXIV, 11th edition, Cambridge, England, University Press, 1911, p. 118.
2. Alfred Rambaud, History of Russia, Volume 11, C. F. Jewett Publishing Company, Boston, 1879, p. 133.
3. Maurice Baring, The Russian People, Doran and Company, 1950.
4. William H. Ukers, The Romance of Tea, Alfred A. Knopf, New York, 1936.

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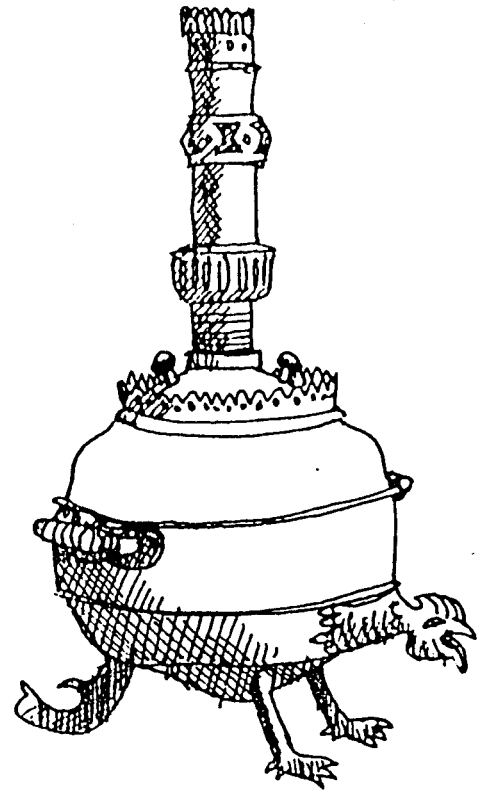
- Sharon Cissna Naughton, Samovars in Kodiak, Kodiak Historical Society, Box 61, Kodiak, Alaska 99615, 1978.
- Robert W. Stevens, "Return of the Samovar," The Alaska Journal, Volume 6, No. 2, Anchorage, Alaska, Spring, 1976.



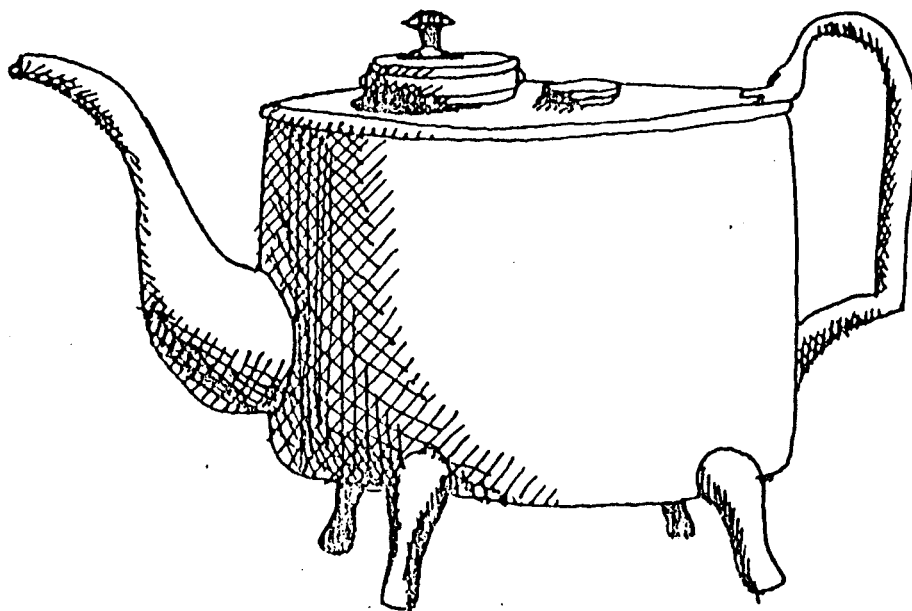
HISTORIC SAMOVARS IN RUSSIA



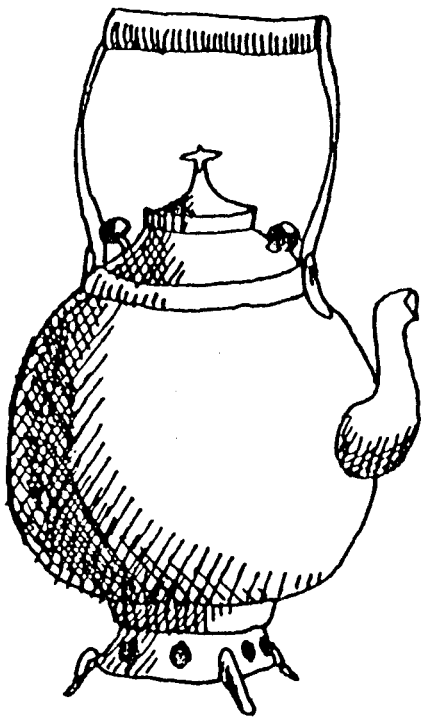
Early 19th century style. Egg-shaped body, curved rod braces, ball feet were popular features of this period.



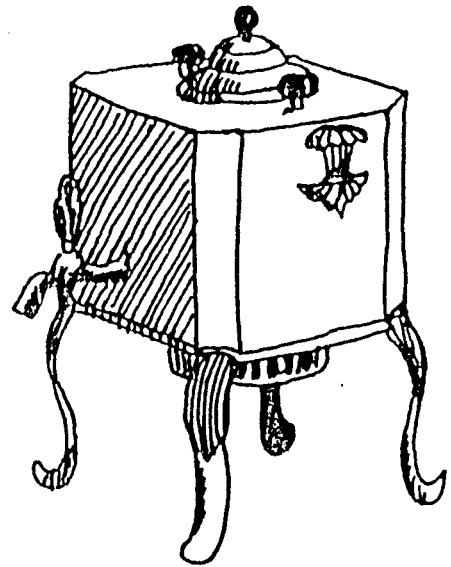
1870s samovar imitating Russian wood carvings.



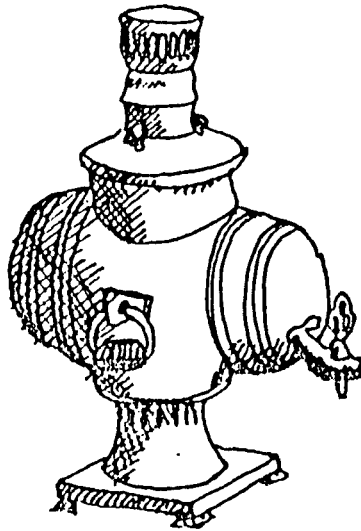
Kettle-shaped samovar, late 19th century. Based on the style of street vendor samovars



"Sbitennik" - a predecessor to the samovar, in which a popular Russian drink called "sbiten" was made and vended on the streets. "Sbiten" was composed of mead boiled with sage, St. John's wort, and spices.



Portable samovar of the early 1800s. Medium-sized with removable legs. Bodies of portable samovars were either cubes or octagonals.



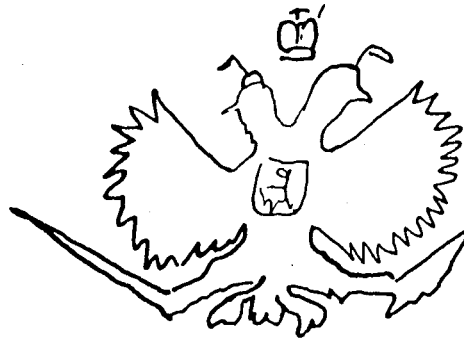
Samovar, early 19th century. Barrel-shaped samovar with dolphin figure on the tap. Made by Vasili Lomov's factory, in Tula, Russia

## IDENTIFYING MARKS ON SAMOVARS

An interesting sideline to the study of samovars is the analysis of the great variety of marks stamped onto their fronts, bases, and lids.

### Eagle Marks

Frequently seen on the Russian samovar is the double-headed eagle, which signifies that it was made in Imperial Russia. No doubt, the factory's work was approved by the Czar in order to use the official government mark.



Imperial Eagle

A version of the Imperial Eagle from the goods of a Moscow factor appears above. The name of the factory does not appear in this instance, but the words "Made in Moscow" (in Russian) surround the eagle.

In some cases, the eagle is alone, without any words. At other times, some information concerning the factory will appear.

The Imperial Eagle does not always appear on a Russian samovar. On old samovar, dated 1868, had a stamp of St. George and the Dragon, the patron saint of Moscow.

Factory Names

Some of the manufacturers' names live on in their stamps. One factory had this dainty insignia:



This was the factory of N. A. Voronzov of Tula.

Tula was a prominent manufacturing city near Moscow. Some of the factories of this city put out a vast quantity of samovars. Many were rather plain, cylindrical, sturdy utensils, but the same factories also made many variations, some quite ornate, for special occasions and customers.

The Voronzov firm, for instance, made a standard large brass and also a dainty, brightly nickel-plated, ebony-handled small model.

The Voronzovs owned two large samovar factories at Tula -- the Voronzov Brothers and the Voronzov Heirs. About three hundred workmen were employed there.

A very prominent firm in Tula -- probably responsible for more samovars than any other -- was the Batashev company. At various dates, different initials preceded the Batashev name. Around 1870 to 1880, the name appeared as "V. Batashev." On samovars dated in the 1890s, "Alexei and Ivan Batashev of Tula" appear as the manufacturers. A 1907 samovar shows P. I. Batashev as owner. The first Batashev factory was founded in 1840.

## The Samovar

A beautiful and aristocratic tall brass samovar (once silver-plated) carried no marks at all but the simple nameplate of "Yevgenia Seniukov" (ЕВГЕНІЯ СЕНЮКОВА). Samovars with the craftsman's mark are rarer than factory-marked models.

Another manufacturer with an undated samovar had an insignia similar to Voronzov, but the name was N. V. Soloviev of Tula. This was an extremely large, round-bodied samovar, currently owned by a lady in the diplomatic service in Washington, D. C.

### Award Seals

Quite frequently, coin-like marks will appear on samovars. These indicate that the particular model of samovar received an award for workmanship and artistic ability at an exposition.

The oldest of these that I have found shows two round designs, no doubt representing the opposite faces of the medal received at the exposition.

The one face shows the profile of the Russian emperor, Alexander the Second. Russian words around the edge of the circle read "Alexander II Emperor of all the Russias."

The other face translates: "For labor, love, skill, 1870."



1870 Award

## The Samovar

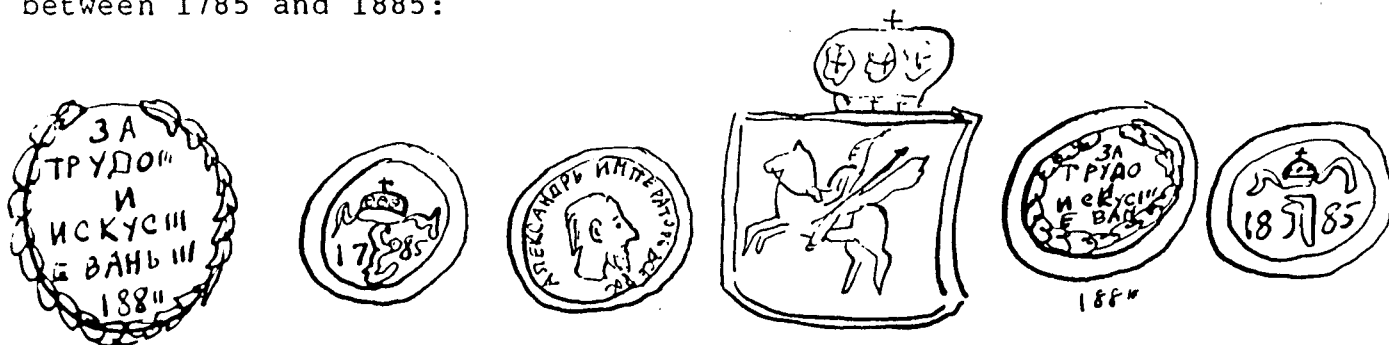
A very pretty yellow brass samovar of small size with rounded body and a tall base with two rows of perforations had the award seals from an exposition in St. Petersburg and another from Paris (the same Parisian exhibition which introduced the Eiffel Tower). After that, samovars of the same shape appeared that were made in France.

The Batashev samovars gathered quantities of awards to their credit. One of their samovars carried eight seals (sixteen marks) as follows: at the top: Czar Nicholas II, Emperor, 1896. Top left: London International Universal Exhibition, 1898, and Universal Exposition, France, 1900. Top right: Russian exposition, St. Petersburg, 1899 and French exposition, Poitiers, 1899. Lower left and right: Exposition du Travail (Belgium?) and Industrial Exposition, Stockholm, Oscar II, King of Norway and Sweden, 1897. Lower middle: Russian Government Seal of 1893.

Noble as that samovar's pedigree appeared, it was surpassed by a more recent samovar with an even more impressive record. This samovar was the work of a Michael A.... Zubov(?) (as in many old samovars, the last portion of the stamp is obscure) and carried fifteen double award seals as well as a Maltese cross for "Grand Prix 1906" (Grand Prize). Among the awards still legible were Russian awards for 1902, 1903, 1907, and 1908; a special Moscow stamp for 1904; a French exhibition of 1904; the Belgian exhibition; a special King Leopold seal; the Double Eagle; and the Czar's stamp. This unique example is now part of the collection of the Alaska International Art Institute in Anchorage.

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A more modest but very special mark for collectors appeared on another samovar, indicating that it commemorated a centennial between 1785 and 1885:



Marks on a Centennial Samovar

Another unique samovar came from a factory whose trademark would imply that its primary interest was munitions. In fact, the samovar was made out of an unusual matte-finished brass which has become brittle in places, with age. Stamped letters indicate that it was from the Wholesale-Retail Store and Warehouse, Heir of A. S. Zlobina, E. P. Zlobina of Samar.

The trademark is as follows:



Occasionally, the figure of the Metropolitan will appear on a Russian samovar seal.

## The Samovar

### Dating of Samovars

If no dates appear (the samovar was generally made at the time of the most recent date appearing on it) an emperor depicted on an award seal will help to date it. If more than one emperor appears, the samovar was naturally made during the reign of the most recent one.

Dates of reigns of Czars likely to appear on samovars:

1801 - 1825	Reign of Alexander I
1825 - 1855	" " Nicholas I
1855 - 1881	" " Alexander II
1881 - 1894	" " Alexander III
1894 - 1917	" " Nicholas II

The reigns of the Czars ended with Nicholas II, as the Russian revolution resulted in the overthrow of the Imperial government.

A rare collector's samovar made shortly after the Russian revolution had the appearance of the standard straight-sided samovar, though it was much heavier. It had a hammer and sickle insignia on its lid.

More recent samovars have no insignia but have the engraved letters: СДЕЛАНО В СССР (Made in USSR)

### Workmanship

The older samovars were cast (some have dovetailed, brazed seams). The very recent ones are stamped out by machinery in the manner of modern appliances.



## The Samovar

Some samovars have no marks. In some cases, the marks have been removed by polishing. Cleaning the tarnish off old samovars with mechanical buffers can result in a gleaming surface but no identification if carried too far.

Some apparently never had marks. They may have been made in rural workshops.

Samovars of varying qualities in workmanship from crude and fragile to sturdy and exceptionally artistic have been made in the Middle Eastern countries. Some of these are signed by the maker, and occasionally they are dated. Arabic writing appears on some. Modern Turkey uses the Latin alphabet. The Middle Eastern samovars that are well made are very attractive and functional, so if a person is not specifically collecting articles of Russian manufacture, he would find one of these quite satisfactory to use in entertaining.

The Persians have made extremely pretty miniature samovars, highly engraved. The older ones are sturdy and watertight, and make lovely servers for coffee demitasses for two. The very recent ones should be tested for watertightness and serviceability if one intends to use them, as in some cases the workmanship is careless, although the samovar is still attractive as a decoration.

One of the most beautiful samovar sets that we once had was a medium-sized Turkish set of unusual shape and finely engraved surface. All parts had engraved floral designs, with matching tray, drip bowl and chimney extension, teapot, and jam jar.

## The Samovar

The metals commonly used in samovar-making are copper, yellow brass, "rose brass" (brass with a glowing reddish-gold hue), white brass (the white metal in the brass alloy predominates), nickel-plated brass, silver-plated brass, and silver.

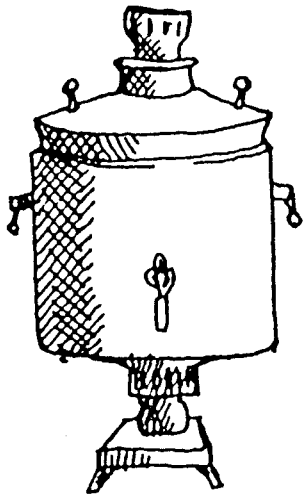
Nickel plating on samovars dates from the second half of the nineteenth century. At that time, as with any innovation, the nickel-plated samovars were held in greater esteem than the all brass types by the owners.

Handles and knobs may be of northern hardwood, ebony, or ivory.

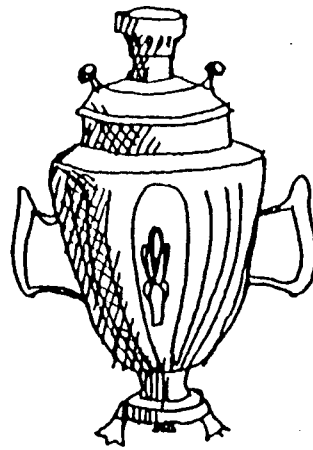
Shapes may be cylindrical, tapering, octagonal, fluted, or round.

Sizes range from eight-inch miniatures (probably children's toys, although some are remarkably well made) through the household size (12 to 15 inches tall) to the very large ones for public places. The largest samovar we ever had was a teahouse samovar which stood forty-seven inches high, including the chimney extension. This unusual specimen was so large that it had heavy ornamental braces built in at the base to hold it steady. It became part of the outstanding collection of Russian art objects assembled by Mr. Keathley, the former owner of Portage Glacier Lodge, and was on display at the lodge for several years.

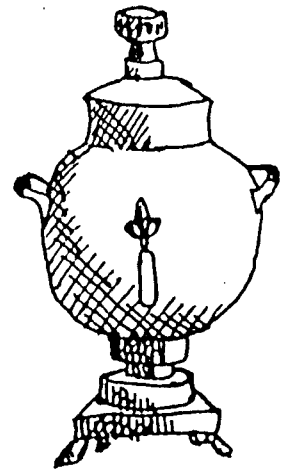
The Samovar



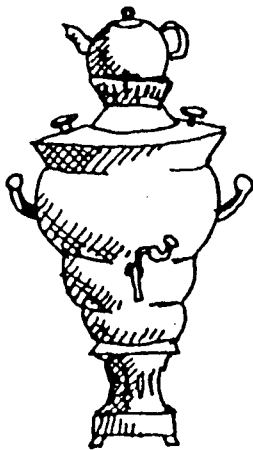
Standard shape



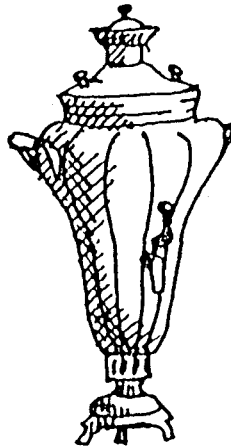
Tapered



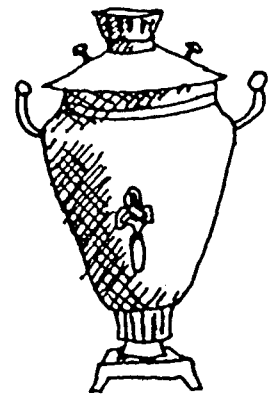
Round



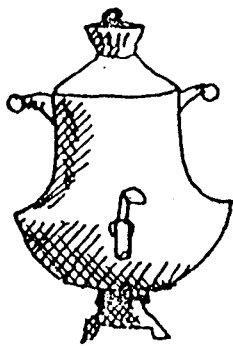
Rounded taper



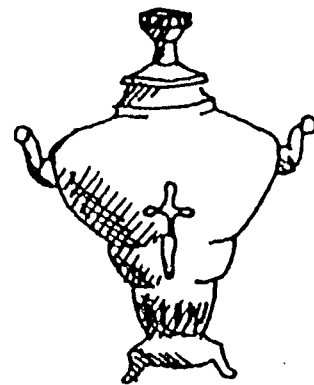
Fluted



Smooth



"krater" - a form  
from ancient Greece



Turnip-shaped

SOME SAMOVAR SHAPES

## CARE AND USE OF SAMOVARS

Samovars of brass or copper are generally tin lined. One that has had much use over the years may need retinning inside. Modern models of chrome or other presently-used household metals are self lined.

NEVER light a fire in the burner without water in the tank, or let tank go dry when samovar is hot. Put water in the outer tank.

If you have a liquid starter, light your charcoal elsewhere (preferably outside, in a fireproof container or some other place that is safe from flare-up) and when the charcoals are glowing, put them in the burner.

If you have the solid starter for charcoal, this is lit and dropped into the burner, and several charcoals are added. At first, some flame will come up at the top, but this will quickly die down. Naturally, you wouldn't put your lighted samovar directly under wooden cabinets, curtains, etc.

Four to six charcoals will keep the samovar hot for two or three hours. To prolong the heating, add a charcoal from time to time.

Always have the room ventilated when burning charcoal. A good kitchen fan or slightly open window will help remove carbon monoxide which may develop from burning charcoal. This advice applies to other charcoal burners besides samovars that people may use in the house, such as hibachis.

## The Samovar

After the charcoal cools, the fine powdery ash is removed through a little trapdoor in the bottom. If this has been lost through the years and another cover substituted, the ashes can be shaken out through the perforations on the side. A metal tray or dish should be placed under the samovar when it is lit, in case hot ashes should fall through.

If one has a chimney cap and wishes to put the fire out before it burns down, just place the chimney cap over the burner. If you don't have a chimney cap, simply cover the top with any metal or china piece that will cut off the draft.

After each use, immediately clean and dry the samovar thoroughly to prevent build up of water deposits.

Brass samovars may be polished with a good brass polish. They will stay bright for a long time between cleanings in the dry atmosphere of most Alaskan homes.

Nickel samovars also can be shined up with metal polish. They retain their brightness for very long periods and closely resemble silver without requiring as much care.

Since all polishes have some abrasives, don't rub the stamps too vigorously.

## SAMOVAR RECIPES

The samovar, being decorative and also dispensing good cheer, was the center of much Russian social activity. It was taken on picnics or occupied a place of honor on the festive table, or simply added some color to an otherwise bare peasant's hut.

Originally, the Russians did not put their prepared beverages in the tank, but used the samovar to heat their water.

Cold water was poured into the outer section, and a fire was started within the inner burner. The chimney extension was placed atop the burner to draw the fire. When the water boiled, the chimney extension was removed, and the crown to hold the teapot was placed on (if it was not left on during the fire-building process).

A teapot filled with very strong tea was placed on the crown-like holder.

To serve, about two inches of strong tea was put in each glass, and the glass was filled with boiling water from the samovar.

Sugar or jam was used to sweeten the tea. For variation, some people used mint for flavoring, and spiced tea was popular.

Modern hostesses may wish to use the traditional method. However, many choose to prepare a beverage, pour it into the outer tank of the samovar, light a fire to keep it simmering, and serve as from the modern urns. Tea and coffee are often served this way at special functions.

## The Samovar

A samovar used for preparing beverages other than water should have a good tin lining. Also one should not use lead solder to repair the water tanks of samovars used for serving. Tin, or heavy silverplate, have been used to reline tanks. If your samovar has had a lot of wear, tear, and repair, it still has great use and value as a decorative antique on the shelf. However, if it is in good condition, you may wish to use it for serving such recipes as the following:

### QUICK RUSSIAN TEA

1 cup dry concentrated orange drink (such as Tang)  
3/4 cup instant tea  
1 1/2 teaspoons cinnamon  
1 teaspoon cloves

Combine all ingredients in a jar. Measure two heaping teaspoons in a cup for one serving and fill with hot water from the samovar. Add honey or sugar to taste.  
(courtesy of Mrs. Monna Monk)

### HOT TODDIES & RUMS

Make according to your usual recipes, using hot water from the samovar to serve your guests.

### SKI BALL

Using samovar in the traditional Russian style, brew strong black tea in the teapot placed on the samovar crown.

Place lump of sugar in each cup, add lemon slice studded with cloves. Add strong tea from the teapot and dilute to taste with hot water from the samovar. Stir with a cinnamon stick.

### "CONTINENTAL COFFEES"

An array of spiced and flavored powdered coffees and teas is now available at grocery stores. These can be served especially gracefully with the addition of hot water from your samovar.

THREE TRADITIONAL RUSSIAN SPICED TEAS  
(Courtesy of Mr. H. F. Keathley)

1. UKRAINIAN TEA SPICED)

4 tablespoons black tea  
1 teaspoon cinnamon  
8 cloves  
2 tablespoons grated orange rind  
2 quarts boiling water

After steeping, strain and sweeten with honey to taste.

2. RUSSIAN TEA (GREAT RUSSIA)

6 tablespoons Orange-Pekoe tea  
4 cloves  
1/2 teaspoon red food coloring  
1/2 cup sweet cider  
2 quarts boiling water

Steep 10 minutes, strain and sweeten with sugar, honey, or strawberry jam.

3. GEORGIAN TEA

6 tablespoons Green Tea  
1 tablespoon grated lemon or orange rind (mixed is better)  
2 quarts boiling water

Steep until very strong, strain, sweeten with honey or sugar. Serve very hot.

RUSSIAN TEA WITH FRUIT JUICES

1/2 cup sugar  
1/2 cup water  
1 cinnamon stick  
1 teaspoon lemon rind  
1 1/2 teaspoon orange rind  
1/4 cup orange juice  
2 tablespoons lemon juice  
1/4 cup pineapple juice  
3 cups boiling water from samovar  
3 tablespoons tea

Combine sugar, water, cinnamon stick, lemon rind and orange rind in saucepan and boil five minutes. Remove cinnamon stick and add fruit juices.

Pour boiling water from samovar over tea leaves, steep for five minutes. Combine spicy fruit mixture with tea and serve at once in tea glasses.



## The Samovar

### COLD DRINK

An interesting innovation was proposed by one samovar owner -- namely to put ice inside the burner portion and a vodka mixed drink in the tank. This may surprise some traditionalists -- but if these experiments extend the usefulness of samovars to their modern owners without damaging the utensils, they make sense.

I would suggest putting the ice cubes in a strong, waterproof plastic bag so water does not drip inside the burner, as the grates are usually made from cast iron and will rust. Also, dripping water would carry ashes and soot down through the bottom of the samovar.

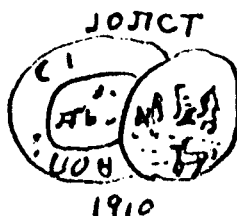


ПОТОМСТ. ПОЧ. ГРАЖД. БР. ВОРОНЦОВЫ  
ТУЛА  
The Voronzovs of Tula

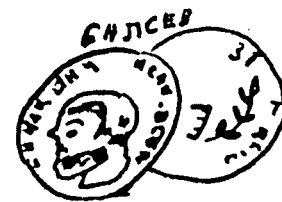
I. Y. Karadzhev

П.В.  
САЛИШЕВА

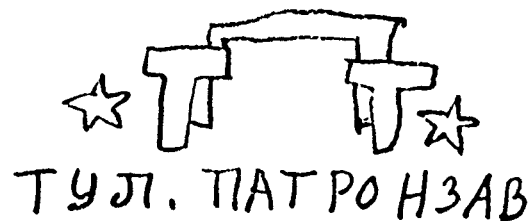
ПЕТРА ВАСИЛЬЕВИЧА  
САЛИШЕВА



САМОВАРН. ФАБРИКА  
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Н. И. БАТАШЕВА  
ВЪ ТУЛЬ

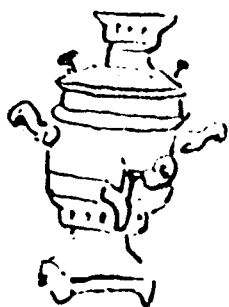


Samovar Factory of N. I. Batashev

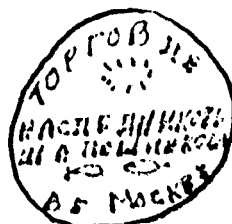
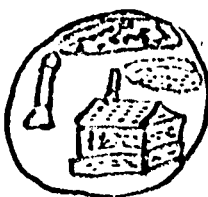


Peter Vasilovich Salishev

Sergei Rudakov



ЗАВОДЪ  
НАСТАВАНКОВЪ  
ШАПОШНИКОВА  
ВЪ КИРЖАЧЪ



ТОРГОВЛЯ  
НАСТАВАНКОВЪ  
ШАПОШНИКОВА  
ВЪ МОСКВѢ



САМОВАРН. АВЕДЕНІЕ  
ГРИГОРІА  
КОНСТАНТИНОВА  
РОМАНОВА

Shaposhnikov. Factory at Kirzhak, Commercial  
at Moscow

Gregory Konstantin.  
Romanof