Fatoumata Cisse

BUF 2246-HD30

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Home Natural Dyeing

Techniques

Introduction

In this research paper I will be talking about my experience of dyeing a natural fiber at home using India's Black tea and grounded Ginger to change a black fabric into a brownish and orange color.I will take you into step by step on how I achieved to dye to a white fabric at home and I will show you step my step pictures.

History

First I will tell you the history of India Black tea and Ginger. The History of Black Tea.

Black tea, also known as "red tea," was discovered in China in the mid 17th century. Many years prior, only green and oolong teas were consumed. The story of how black tea came to be is that an army from Jianxi entered the Fujian Province and camped at a nearby tea factory. This unscheduled camping session led to a delay in tea production, and the tea leaves were laid out in the sun for a longer period. The prolonged oxidation caused the tea leaves to turn to a dark red color. To "save" the tea and accelerate the drying process, a farmer placed the leaves over a fire of pinewood, which resulted in a tea that was smoky in flavor. This discovery produced Lapsang Souchong, the original black tea that would soon pave the way for black tea grown in China, and eventually the Western world. I did a lot of research to find out how long black tea has been used to dyestuff, however I couldn't come up with an answer. I found out that people in China have been drinking black tea since 1650. The Indians and ancient Chinese used the root of ginger as a tonic to treat common ailments. Although ginger originated in Southeast Asia, it was widely

cultivated in other countries. By the 1st century, traders had taken ginger into the Mediterranean regions. Eventually, it became a popular spice in Rome. Unfortunately, the use of ginger fell from use once the Roman Empire fell. At this point, ginger's worth had increased. It was commonly used to make delicacy sweets in the medieval times. Ginger has been traded throughout history longer than most other spices. It was valued for its medicinal merits: it is a popular warming spice, a digestive aid, and sometimes used to treat flatulence and colic. Today, ginger is easily accessible in local grocery stores and throughout markets, but back in the 14th century it cost about the same amount as a live sheep or piece of livestock! The vibrant yellow natural coloring of turmeric has also been used to dye clothing and thread for centuries. Saffron-hued Buddhist robes are dyed with turmeric. In Kerala, a state in southwest India, children were given turmeric-dyed clothing to wear during the Onam festival. The reason for this is unclear, though it likely has to do with the colors association with Lord Krishna.

process

The process I took to complete this research was after finding what I was going to use to dye my fabric I decided to first boil the the black tea for about 10 minutes and after boiling it I filtered the tea so that I will only have a liquid water and after I let the water cool down I then put the ginger into the blender to grind it after that I filtered the ginger to only get liquid water then I boiled the ginger and mixed both the black tea and ginger. I folded the fabric into a pot of ginger and black tea and let it boil for about 30 mins then I took it off the water, rinsed the fabric and naturally dried it in my house.

The project turned out exactly the way I wanted. I got the color I wanted. At first I was skeptical I thought it wasn't going to change into any color. That is when I decided to stir the fabric and make sure it was getting mixed well with black and ginger.

Conclusion

Overall I enjoyed working on this project. I learned a lot about dying at home with just the resources you have at home. I actually never knew that before because I never actually dyed something people,however I am looking forward to being more creative and dying more fabrics at home.

References

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Images









