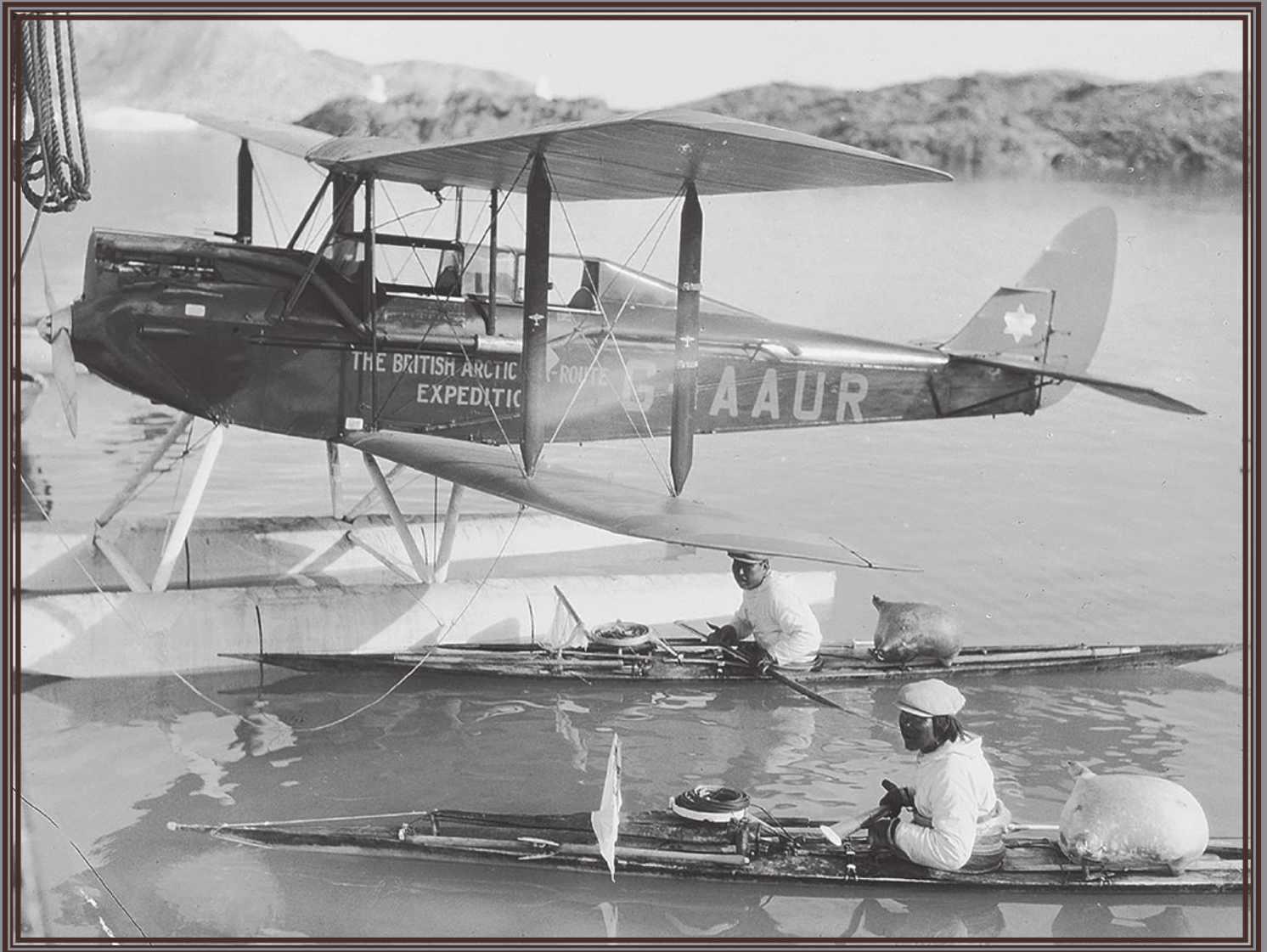


EXPLORATION

Volume 3, Number 1

Quarterly



◇ *We shall not cease* ◇







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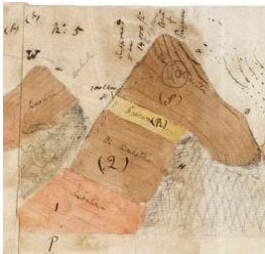
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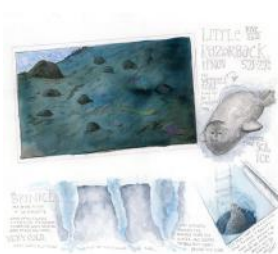
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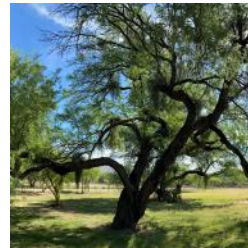
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EXPLORATION

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Quarterly

“WE SHALL NOT CEASE FROM EXPLORATION

And the end of all our exploring

Will be to arrive where we started

And know the place for the first time.” – T.S. Eliot

Welcome to Exploration Quarterly, the publication for those who do not cease to BE CURIOUS . . . to LEARN . . .

to EXPLORE . . .

We define exploration in the broadest sense:

Exploration can be geographical.

Exploration can be fractal.

Exploration can be introspective.

Exploration can be expansive.

Exploration can be structured.

Exploration can be unplanned.

Exploration can happen every day.

Exploration is continuously seeking new places, new ideas, new knowledge.

Exploration is the essence of being human, what brought us from the forests into the savannahs, and beyond the horizons of Earth to the edges of the known universe.

We shall not cease from exploration.

Thank you for joining us.

Jonathan Hanson

Roseann Hanson

Founders, Curators, Editors, Designers



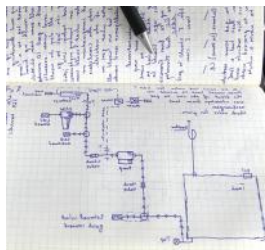
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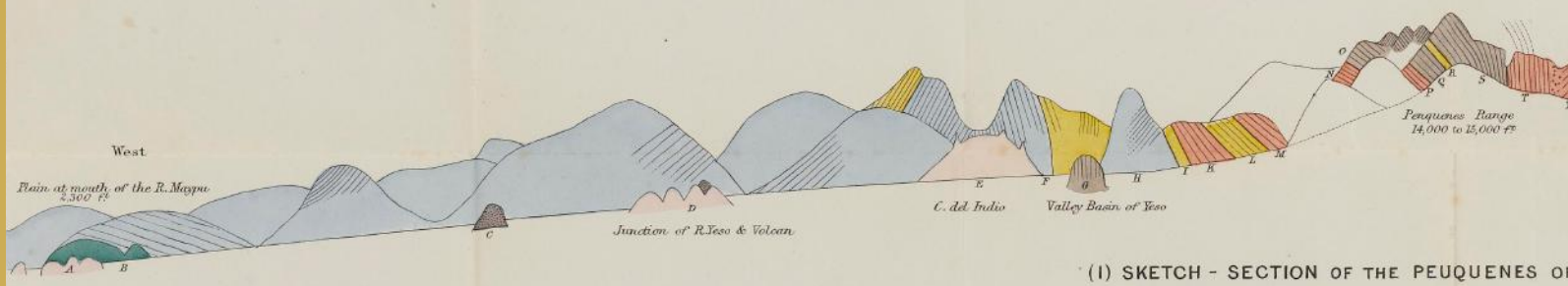
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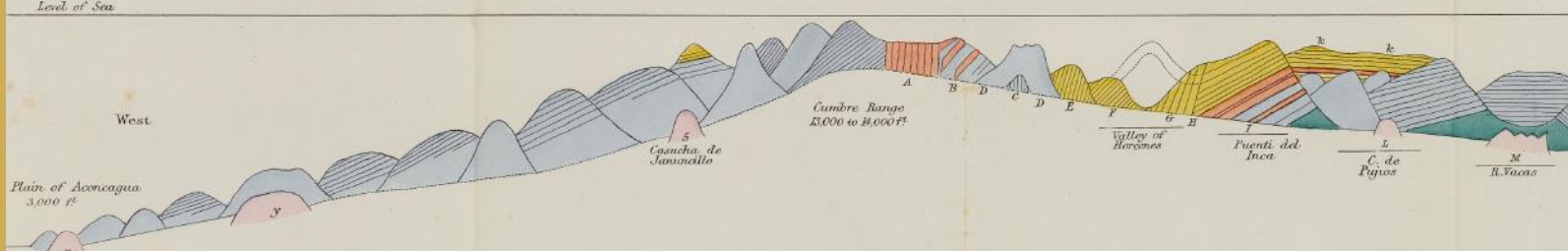
Salmon at dawn

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ABOVE: Sea stars on the ocean floor under Antarctic ice, the Ross Sea; photo by Kirsten Carlson. OVERLEAF: Shedding light on Greenland’s ice sheet Greenland ice sheet and its edges, melt ponds, and snowy peaks, satellite image by NASA, image courtesy Adobe Stock. COVER: British Arctic Air Route Expedition lead by Gino Watkins. Photo courtesy Scott Polar Research Institute, University of Cambridge.

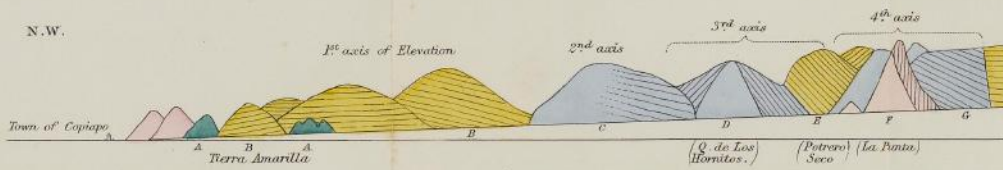


(1) SKETCH - SECTION OF THE PEQUEÑOS ANDES



(2) SKETCH - SECTION OF THE CUMBRE RANGE

Horizontal Scale, $\frac{1}{8}$ of an inch to a mile.
Vertical Scale, one inch to a mile.



(3) SKETCH - SECTION UP THE VALLEY OF COPIAPO

London, Smith, Elder, & Co. 1845

A Map That Changed

After exploring and mapping the Andes, Charles Darwin began rethinking geologic time—and evolution

Steeped in Ritual

Tea, the overlander, and the volcano kettle

by Roseann Hanson

A nice cup of tea can make you feel “wiser, braver, and more optimistic.”— George Orwell.

Indeed, our expedition friends who hail from the United Kingdom and Commonwealth of Nations hold firmly to the convention that when things go sideways on a journey, you first stop to make a cup of tea. This allows the team to relax, regroup, and plan the recovery rather than start dashing around in an unorganized, chaotic manner that might well lead to further drama or injury. Call it the tea reset. It works—and there is evidence to support it.

Behavioral scientists Francesca Gino and Michael Norton explain in *Scientific American* that rituals make us feel more calm in the face of uncertainty. “People facing situations that induce anxiety typically

take comfort in engaging in preparatory activities, inducing a feeling of being back in control and reducing uncertainty.”¹

Dr. Keith Souter, author of *The Tea Cyclopedica*, went to far as to say tea drinking is more philosophy than simple habit.

Residents of the United Kingdom are apparently quite philosophical: 84% of the population drinks tea—to the tune of 100 million cuppas every day, according to the UK Tea & Infusions Association. But per capita, the UK ranks *behind* Turkey and the Republic of Ireland.

Leaves of the plant *Camellia sinensis* steeped in hot water as a beverage became popular in China during the 8th century, though some legends suggest tea’s origins to be in 28th-century BCE China. Millennia of cultivation and subsequent naturalization throughout Asia have obscured its original range, though it’s fairly certain East Asia is the general locus. Tea plants need upwards of 50 inches (127cm) of rain annually as well as full sun; they can grow at high elevations (7,000 feet), and today there are plantations in Europe, Eurasia, Africa, and South America. There is even a plantation in Scotland’s Orkney Islands.

In the wild, the tea plant is a woody shrub or tree that grows to a height of around 3–16 feet (1–5m), but can be as tall as 66 feet (20m). On plantations, it is trimmed to approximately 3 feet tall with a flat top; the most high-quality tea leaves are harvested by hand (with considerable exploitation of child labor) but at large-scale production there are now harvesting machines for maximizing production of cheaper teas. Tea plants reach peak productivity at 30 to 50 years, and can produce for over a century.





*Image of early Sirram Volcano
Kettle courtesy Ian Hunter.*



ABOVE: Tea plant, from *Medizinal-Pflanzen* by Hermann Adolph Köhler (1834–1879; CC 4.0 license, Wikipedia). RIGHT: Tea harvest, Sri Lanka. Approximately 13 million people work in tea production globally, with 9 million smallholders producing 60% of output (Marcin Dobas, Adobe Stock).

Black tea, fermented pu-erh (or pu'er) tea, oolong, green tea, yellow tea, and white tea are all made from either *Camellia sinensis* or *C. sinensis* var. *assamica*. Once the leaves are harvested, they are dried and carefully tended to reach a specific degree of oxidation; the darker the tea, the stronger the oxidation and flavor.²

The Dutch East India Company brought Chinese tea home in 1606, and by the middle of the century it was very popular in the Low Countries and parts of Europe.³ The Dutch adopted the word “tea” from the Min Chinese word 茶, pronounced “tê.” England, however, was slow to love this new beverage, much preferring coffee. It is thought that in the 1660s, Charles II’s new queen, Catherine of Braganza (daughter of the king of Portugal), was a fan and brought the drink to court, where it quickly became *de rigueur* for the upper classes.

High taxes on tea kept it out of reach of ordinary people, until eventually the tax was rescinded (1783), the British East India Company ramped up importation, tea’s popularity skyrocketed—and the rest is history (including a certain Tea Party in 1773, wherein 92,000 pounds of leaves were dumped in Boston Harbor; value today would be equivalent to USD\$1.7 million, which signaled to England just how angry the colonists were about taxation without representation and probably helped convince the government in the home counties to avoid further revolutions by doing away with the egregious taxes).

And this brings us to the venerable tradition of brewing cuppas on overlanding expeditions. Two of our five guest experts in “Vehicle Essentials: The five things you need to buy first” (Vol. 2, No. 3) are fans of the kelly kettle,



aka volcano kettle, as an essential piece of kit. Scotsman Duncan Barbour has organized and led 60+ vehicle-based expeditions over the last 40 years, and firmly believes in the tradition of brewing a cuppa as an aid to getting things done in a well-planned, calm manner. Graham Jackson has both British and U.S. citizenship and was born and partly raised in southern Africa, where he started overlanding before he graduated out of nappies; over the last 30 years he has driven London to Cape Town and explored the Americas extensively, including several significant Central American expeditions.

When we crossed Australia and southern Africa with Graham and his wife Connie Rodman, we didn't experience any dramas that necessitated a cuppa-for-calm, but nearly every day during our overland travels,

come 10 am or so, we'd park the Land Cruisers, pull out our respective kelly kettles, and set to brewing tea—coffee for Jonathan—and maybe cook some bacon butties (should you not know of this glorious repast, it comprises hot slabs of British-style back-bacon served between slices of soft white bread or buns, with butter and HP brown sauce, or ketchup for you heathens).

And what is this mythical kelly (aka “volcano”) kettle? The ingenious water chamber is constructed like a tall donut: a doubled-walled cylinder forms an interior chimney (the water fills the chamber formed by the two walls of the cylinder; it's sometimes referred to as a water “jacket”); wood, paper, pine cones—anything flammable—is placed in a base that is well-ventilated, set alight, and the cylinder set over the base. The chimney effect quickly facilitates a roaring vortex and can boil 24 ounces of water in two minutes and 51 seconds.⁴

Although our Kelly Kettles and Volcano Kettles (modern trademarks, harkening to the late 1800s and early 1900s) certainly are ingenious, the concept of a fire-containing base

supporting a central chimney that is surrounded by a container was not actually new at all.

The Chinese hotpot may be thousands of years old—it is a cooker made of either copper or brass, incorporating a fire base and central chimney. The chimney is surrounded by an open trough in which is placed fat that heats to sizzling temperatures when a fire is built in the base. Placed on a communal table, diners grab raw meats and vegetables with their chopsticks and dip them into the fat where they quickly cook (see page 101).

Of similar design, the samovar of western Asia is a three-millennia-old design to heat water using the same concept: a central pipe filled with burning charcoal heats the surrounding water tank, maintaining high temperatures for hours.

*“Adventure is in the mind. If you think you’re doing an
adventure, you’re doing an adventure.”*

– Mary Sievier, who rode a 175cc BSA Bantam
around the world (1967-1976)