

results. Russia's global role has been enhanced over the past six months, entirely due to this demarche to the South and East. Putin doesn't even need to take any outward action; he just says "yes," nods, keeps silent, and smiles - but all analysts of any substance understand the significance of those smiles and nods. Increased activity to the East served to multiply our geopolitical resources. Of course, our relations with the countries of the Asia-Pacific region are still underdeveloped; trade turnover between us is very small. But if we imagine what kind of market Russia could gain for its products (primarily energy resources, since all those countries are experiencing serious energy supply shortages), it becomes clear that our country's role will be practically decisive in many of the region's friction points - such as those between China and India, India and Pakistan, Indonesia and China, Malaysia and the United States. We stand to gain a vast field of action, where our resources will be welcomed - especially since the Asia-Pacific countries have no complaints against us. We find ourselves in a situation that is ideal for us. And in that respect, Putin's current visit shows that it's not just a matter of routine diplomacy, but a matter of Russia waking up to the East. And the East discovering its relevance for Russia.

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TEA CEREMONY

Tea is one of the most popular drink, not only in the Eastern and Western civilizations but all over the world. Russian people like tea with lemon. Englishmen have tea with milk. Americans like to drink ice tea. But Japanese tea has its own history and ceremony. The tea ceremony (Sado) is a ritual way of preparing and drinking tea. The custom has been strongly influenced by Zen Buddhism. Nowadays, the tea is a relatively popular kind of hobby. Many

Japanese who are interested in their own culture, take tea ceremony lessons with a teacher. Tea ceremony are held in traditional Japanese rooms in cultural community centres or private houses.

The ceremony itself consists of many rituals that have to be learned by heart. Almost each hand movement is prescribed. Basically, the tea is first prepared by the host, and then drunk by the guests. Japanese tea is rather undemanding. They easily survive hard and over-boiled water, they can be drunk from any ware and brewed in any ware. Japanese teas combine with different snacks – starting from traditional Japanese sweets and ending with ordinary cookies and sandwiches. There is only one rule to be obeyed very strictly. Japanese tea is brewed for 60 seconds maximum. Often – for only 30 seconds. It is a very important rule. Only freshly brewed Japanese tea opens all this worth – the unusual flavor, soft taste, wonderful color, and incredible froth. If Japanese tea is over – brewed, it becomes muddy, bitter, and loses its froth – in a word, all pleasure is spoiled.

Traditional Japanese teas are only green – even if they are fulvous in color – it is the result of some specific processing, not of fermentation. Many kinds of Japanese tea have «cha» syllable in their names. The most popular Japanese tea are: Sencha, matcha, chasen. So if you have decided to get acquainted with tea culture thoroughly -- better start with Japanese tea.

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НАЧАЛО ИЗРАИЛЬСКО-ЗАПАДНО-GERMANСКОГО DИАЛОГА

Установлению дипломатических отношений между ФРГ и Израилем в 1965 году предшествовал долгий процесс преодоления взаимного недоверия