

But, however important early friendships, there are connections of a far more serious character, the consideration of which I must postpone to another opportunity. O, my dear children, what anxieties fill the heart of a mother! How is it tremblingly alive to all the interests of her children! what sensibilities peculiar to its condition!

But what a consolation that you are under the care and guidance of One who loves you infinitely more than the most tender mother can do, and whose ability to do you good is equal to His willingness! To this kind, universal Parent direct your prayers. His right hand may you finally have the inexpressible happiness of meeting

Your affectionate mother

MANUFACTURE OF GREEN AND BLACK TEA

When the leaves are brought in from the plantations, they are spread out thinly on flat bamboo-trays, in order to dry off any superfluous moisture. They remain for a very short time exposed in this manner, generally from one to two hours: this depends much upon the state of the weather. In the meantime the roasting-pans have been heated with a brisk wood-fire. A portion of leaves are now thrown into each pan, and rapidly moved about and shaken with both hands. They are immediately affected by the heat, and begin to make a crackling noise, and become quite moist and flaccid while at the same time they give out a considerable portion of the superfluous moisture. They remain in this state for four or five minutes, and are then drawn quickly out and placed upon the rolling-table. The rolling process now commences. Several men take their stations at the rolling-table, and divide the leaves amongst them. Each man takes as many as he can press with his hands, and makes them into the form of a ball. This is rolled upon the ratan work-table, and greatly compressed, the object being to get rid of a portion of the sap and moisture, and at the same time to twist the leaves. These balls of leaves are frequently shaken out and passed from hand to hand until they reach the head workman, who examines them carefully, to see if they have taken the requisite twist. When he is satisfied of this, the leaves are removed from the rolling-table and shaken out upon flat trays, until the remaining portions have undergone the same process. In no case are the leaves allowed to lie long in this state, and sometimes they are taken once to the roasting-pan. Having been thrown again into the tray, a slow and steady charcoal-fire is kept up, and the leaves are