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TEA .- How dried by the Chinese - The following account, by an eye witness, of the mode in which tea is gathered and prepared for market, by the Chinese, will doubtless be interesting. taken from a letter addressed by a lady to her parents. "On the side of the hill, we found women and children picking tea leaves from the shrub, which are as high as ordinary current bushes. They are set a few feet from each other, and the leaves in form and size are very much like those of a wintergreen. We passed through a village of a thousand inhabitants, where we saw large quantities of tea drying on mats on the ground. But I am forgetting to tell you what I presume will be more interesting to you than any thing else I can write about—the process of curing the tea. It is very simple, and the idea which some of you "outside barbarians" entertain, that tea is dried on copper is entirely incorrect. It is mostly picked from the bushes by women and children, into baskets, one person being able to pick about thirty "cattis" (or forty pounds) in a day. It is then spread on mats, and dried an hour or more in the sun, previously however, having some of the juice squeezed out, and the leaves somewhat curled, by rubbing them with the hand over a rough kind of matting, which lets the juice run off. After drying in the sun, it is ready to be "fired," which is an operation we watched some time with considerable interest. A dozen or more pounds are put into a kind of kettle, resembling a potash kettle, except that it is low on the front side, and runs up some two feet behind. A man stands in front, and keeps the tea constantly stirring while being heated, which he accomplishes by thrusting his arms as high as his elbows under the hot tea, and giving it a toss upwards against the back of the kettle. This operation is kept up two or three hours, by two men, who constantly relieve each other. When this process is finished it is ready for market, but to a that is intended for exportation is again fired slightly by the tea merchants before being shipped. drank some that was growing on the bushes the day before, and might have obtained some that had been gathered and cured that day. This tea is of a fine quality, and is known as the "Tau-bahsan" tea, from the name of the mountain on which it grows. Some of the finest of it is prepared for the Emperor. It is the green tea of which I have been writing. The black, it may be, is subjected to a process in some respects different."

ENJOYMENT OF LIFE.—Two wealthy men, considerably advanced in life, were lately conversing in regard to the period when they had best enjoyed themselves. "I will tell you," says one, "when I most enjoyed life: soon after I was twenty one, I worked for Mr. —, laying stone wall, at one shilling and three pence per day!" "Well," replied the other, "that does not differ much from my experience; when I was twenty, I hired out at seven dollars per month; I have never enjoyed myself better since." The experience of these two individuals teaches—1st. that one's happiness does not depend on the amount of his gains or the station he occupies; 2d. that very small beginnings, with industry and prudence, may secure wealth.