

siderably in size, are removed into the factory. They are put a second time into the roasting-pan for three or four minutes, and taken out and rolled as before. The charcoal-fires are now good and ready. A tubular basket, narrow at the middle, and wide at both ends, is placed over the fire. A sieve is dropped into this tub and covered with leaves, which are shaken on it to about an inch in thickness. After five or six minutes, during which time they are carefully watched, they are removed from the fire, and rolled a third time. As the balls of leaves come from the hands of the roller, they are placed in a heap until the whole have been rolled. They are again shaken on the sieves as before, and set over the fire for a little while longer. Sometimes the last operation, namely heating and rolling, is repeated a fourth time: the leaves have now assumed their dark color. When the whole has been gone over in this manner, it is then placed thickly in the baskets, which are again set over the charcoal-fire. The workman now makes a hole with his hand through the centre of the leaves, in order to allow vent to any smoke or vapor which may rise from the charcoal, as well as to let the heat up, and then covers the whole over with a flat basket: previous to this the heat has been greatly reduced, the fires being covered up. The tea now remains over the same charcoal-fire until it is perfectly dry: it is, however, carefully watched by the manufacturer, who, every now and then, stirs it with his hands, so that the whole may be equally heated. The black color is now fairly brought out, but afterwards improves in appearance. The after-processes, such as sifting, picking, and fining, are carried on at the convenience of the workmen. It may be remarked, therefore, with reference to the leaves which are to be converted into black tea, first, that they are allowed to lie for some time spread out in the factory after being gathered and before they are roasted; second, that they are tossed about until they become soft and flaccid, and then left in heaps, and that this is done before they are roasted; third, that, after being roasted for a few minutes and rolled, they are exposed for some hours to the air in a soft and moist state; and, fourth, that they are at last dried slowly over charcoal-fires. The differences in the manufacture of black and green teas are therefore most marked, and I think fully account for the difference in color, as well as for the effect produced on some constitutions by green tea, such as nervous irritability, sleeplessness, &c.—*Fortune's Visit to the Tea Districts of China and India.*