

vide rapid motion by the hands of the workmen. Sometimes they are thrown upon the ratan-table and rolled a second time. In without an hour or an hour and a half the leaves are well dried, and their color has become fixed; that is, there is no longer any danger of their becoming black. They are of a dullish green color, but become brighter afterwards. I am not now alluding to teas which are colored artificially. The most particular part of the operation is now been finished, and the tea may be put aside until a large quantity has been made. The second part of the process consists essentially in winnowing and passing the tea through sieves of different sizes, in order to get rid of the dust and other impurities, and to divide the tea into different kinds known as twankay, hyson skin, hyson, young hyson, gunpowder, &c. During this process, it is refined, the coarse kinds once, and the finer sorts three or four times. By this time the finer kinds are of a dull bluish green. It will be observed, then, with reference to green tea, first, that the leaves are roasted almost immediately after they are gathered; and, second, that they are dried off quickly after the rolling process. For black tea, when the leaves are brought in from the plantation, they are spread out upon large bamboo-mats, or trays, and are allowed to lie in this state for a considerable time. If they are brought in by night, they lie until next morning. They are tossed about in this manner, and slightly beaten or patted with the hands, for a considerable space of time. At length, when they become soft and flaccid, they are thrown in heaps, and allowed to lie in this state for about an hour, or perhaps a little longer. When examined at the end of this time, they appear to have undergone a slight change in color, are soft and moist, and emit a fragrant smell. The next part of the process is exactly the same as in the manipulation of green tea. The leaves are thrown into an iron pan, where they are roasted for about five minutes, and then rolled upon the ratan-table. After being rolled, the leaves are shaken, first, thinly, on sieves, and exposed to the air out of doors. A framework for this purpose, made of bamboo, is generally seen in front of all the cottages amongst the tea-hills. The leaves are allowed to remain in this condition for about three hours: during this time the workmen are employed in going over the sieves in succession, turning the leaves and separating them from each other. On a fine, dry day, when the sun is not too bright, seems to be preferred for this part of the operation. The leaves, having now lost a large portion of their moisture, and having become reduced con-