

the sun for a short time and then packed in baskets; these are now laid in tiers upon an open frame work on both sides of a long, narrow room (page 176). The floor of this room has a channel or flue 16 inches wide running its entire length filled with burning charcoal and thus heating and drying the tea in the baskets; the tea thus roasted is mixed with other and better kinds according to the quality required, and is ultimately packed in large boxes or chests containing an average of 172 lbs. Green tea retains more juice in drying than black tea, a circumstance which explains its more energetic action on the nervous system. All green tea comes from the province of Kiang Nang, and was

inches below the surface (page 179). This tea is not roasted as much as Hyson. Experiments upon the difference of color in black and green tea, have proven that the tint depends entirely upon the manipulation and not upon the heat, with the same degree of heat the same leaves will be black if allowed to remain quiet during the last roasting while they become green if kept in an incessant state of motion; the former management tending to retard, while the latter accelerates the evaporation of the juices, which is further augmented by the fanning. In India tea manufacturing is simpler and less expensive than the methods employed in China and Japan, the leaves are carried from

make a stranger imagine that they were in the greatest torture, after half an hour's rolling the batch of leaves is taken and passed through large sieves where the tea is separated into coarse and fine qualities, and then taken back to the tables, where it is rolled separately till finished; it is then pressed into balls about one pound each and placed in rows on a table for fermentation which takes place in about one hour's time, great care being required not to over ferment the leaf, as that would spoil the tea; it is then taken to the firing-house where after being thoroughly roasted it is sorted by passing through a series of sieves and finally being picked over by hand to remove



SEARCHING FOR UNCURLLED LEAVES.

originally called Singlo, from a hill where it was prepared, being afterward introduced into the plains and having more attention bestowed on its culture it received the names of Garden tea and ultimately Hyson, from the firm or mark, Hee Chin, of a distinguished manufacturer. Hysonskin, young hyson and gunpowder are simply assorted teas from the same lot. Previous to packing these are mixed according to the quality required. Singlo or Twankay tea is prepared in the same way, only with less care than the Hyson. The operation of rolling is often performed with the feet as a relief to the hands, and the Twankay Kuo resembles that used for black tea, except that it is placed obliquely at an angle of 16° degrees on the stove and about 9

the gardens to the rolling house and are there scattered over the floors and allowed to cool, two men turning them over occasionally, they are then scattered on mats and allowed to wither till they are quite soft and pliable, then are ready for rolling next morning.

The rolling house is generally a long building over 100 feet long and 40 feet wide, with tables running the entire length, the coolies form lines on each side of the tables facing each other and about two feet apart, twenty pounds of leaf are placed between every two men, who, placing their hands upon it spread it out and roll it backwards and forwards from right to left, all keeping time in their movements and stimulating each other by their yells, shouts and contortions of the body that would

stalks and uncurled leaves. The winnowing machines (page 179) are used in some of the India tea gardens for cleaning and sorting the leaves, the dust being blown in the farthest compartment the fine tea next, the heavier next, etc. The beating machine is used in but few of the gardens, some claiming that a superior flavor is imparted to tea which is thoroughly beaten after being sun-dried.

There are many other interesting facts connected with the general history of tea, its cultivation, manufacture and characteristics; but enough has been said for an intelligent understanding of the different methods employed, and for inducing such a wise modification of them, should the industry of it become a success in this state, as the slightly different conditions of soil, climate, and widely various ones of labor, may suggest,