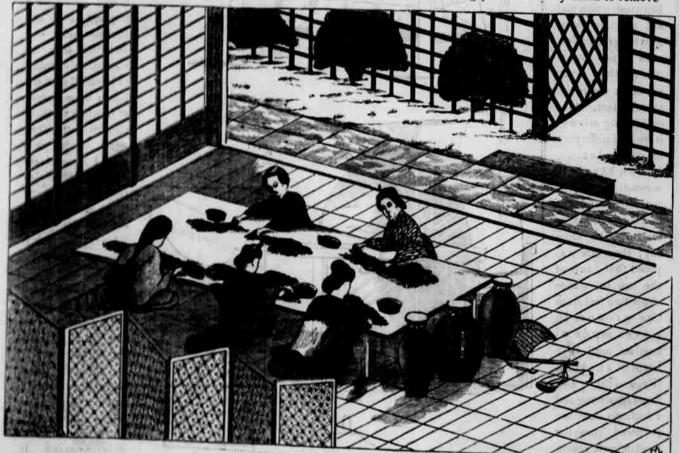
THE WEST SHORE.

July, 1881

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

This tea is not roasted as much as Hyof color in black and green tea, have proven that the tint depends entirely upon the manipulation and not upon the same leaves will be black if allowed

inches below the surface (page 179). make a stranger imagine that they were in the greatest torture, after half son. Experiments upon the difference an hour's rolling the batch of leaves is of color in black and green tea, have taken and passed through large sieves where the tea is separated into coarse and fine qualities, and then taken back the heat, with the same degree of heat to the tables, where it is rolled separately till finished; it is then pressed into to remain quiet during the last roasting balls about one pound each and placed while they become green if kept in an in rows on a table for fermentation incessant state of motion; the former which takes place in about one hour's management tending to retard, while time, great care being required not to the latter accelerates the evaporation of over ferment the leaf, as that would the juices, which is further augmented spoil the tea; it is then taken to the by the fanning. In India tea manufac. firing-house where after being thorturing is simpler and less expensive oughly roasted it is sorted by passing than the methods employed in China through a series of sieves and finally system. All green tea comes from the than the methods employed in China through a series of sieves and finally province of Kiang Nang, and was and Japan, the leaves are carried from being picked over by hand to remove



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 hy-son 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 Hy. son. The operation of rolling is often performed with the feet as a relief to the hands, and the Twankay Kuo reSEARCHING FOR UNCURLED LEAVES.

the gardens to the rolling house and are there scattered over the floors and allowed to cool, two men turning them 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 betwen every two men, who, placing their hands upon it spread it out and roll it backwards and for-

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 over occasionally, they are then scat-tered on mats and allowed to wither till they are quite soft and pliable, then are partment 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 hands, and the Twankay Kuo re-sembles that used for black tea, except that it is placed obliquely at an angle of 16" degrees on the stove and about 9 and contortions of the body that would