

with paper, weighing, when ready for shipment about 110 pounds each.

On our front Page will be found engravings of four varieties of the tea leaf; the different rollings and shrinkage it undergoes in the process of manufacture is well illustrated on page 177. The Japanese tea in its pure unadulterated state is a long, well twisted leaf with but little dust or broken leaves in it and of a brownish green and not a yellowish or grayish green color.

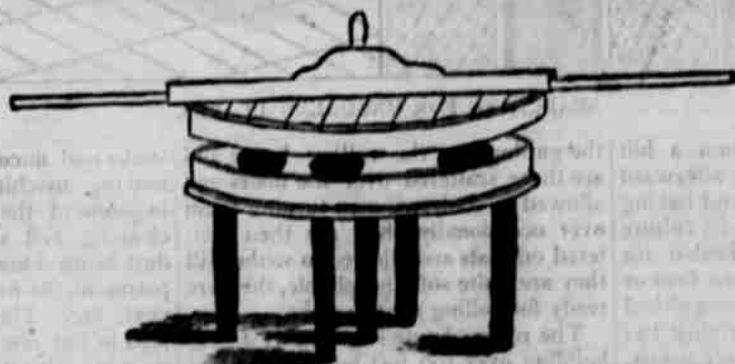
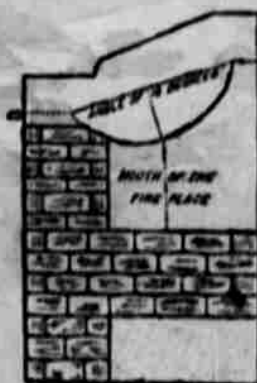
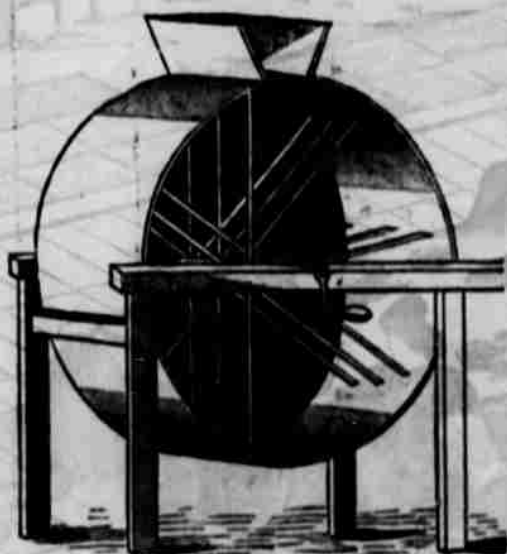
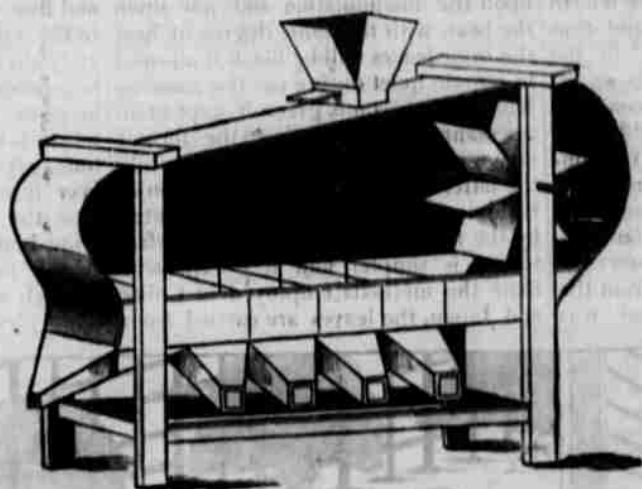
In China tea is made either green or black from the same plant, the color being given to it by the difference in manipulation. When black is wanted the leaves are sorted and put in process of manufacture the same day; they are exposed to the rays of the sun on stands about two feet from the ground, in sieves made of bamboo, until they begin to shrivel. (Page 178). The finest Souchong and Paochong teas are prepared from the most delicate young leaves, these are dried in the shade, in rooms especially fitted up with framework to receive the sieves, beneath which charcoal fires are built in earthen pans. After being dried the leaves must be cooled to check fermentation; for this purpose they are

here they remain until they emit a slight degree of fragrance when they are sifted and tossed about with the hands and arms, an operation kept up until they have acquired the necessary

surface of the brick—work, the fire-place is on the back side of the stove. The roaster standing on the opposite side of the fire-place throws about  $\frac{1}{2}$  lb. of leaves into the Kuo at once, then places his hands upon them and with a slight pressure draws them from one side of the Kuo to the other, repeating this motion until the leaves are sufficiently roasted. The roasting is continued until the leaves give out a fragrant smell and become quite soft and then they are immediately rolled or kneaded with the hands upon a tray of bamboo work, of circular form, then again roasted and cooled successively until the leaves become quite crisp and break at the slightest pressure of the finger. The tea is then ready for packing.

It is best to pack the tea while warm taking care also that the box is perfectly dry.

Pekoe, the finest and best of black teas, is prepared as before stated from the leaf bud before it is expanded. It was erroneously supposed to be the blossom of the tea plant, hence the French name, *fleur de the*. The tea blossom itself has but little fragrance and is never mixed with imported tea, although sometimes



WINNOWING, BEATING AND ROLLING MACHINES USED IN TEA CULTURE.

placed in three layers upon bamboo trays arranged on tall stands and exposed in shady situations to the wind in the open air, or in a building which admits a thorough draught through it,

degree of fragrance, when they are ready for roasting. This is done in shallow and very thin iron vessels of a circular form (page 176) and which is called a Kuo; it fits horizontally into a stove with its rim even with the upper

used in China.

Bohea tea is the coarsest kind that is exported, consisting of the full grown leaves, which remain on the shrub after the regular harvest and which are collected in a rough manner, exposed to