

the 2d Pow-chong, the 3d Su-chong, and the 4th or the largest leaves, Toy-chong. After this assortment they are again put on the sieve in the drying basket (taking great care not to mix the sorts) and on the fire as on the preceding day; but now very little more than will cover the bottom of the sieve is put in at one time, the same care of the fire is taken as before, and the same precaution of tapping the drying basket every now and then. The Tea is taken off the fire with the nicest care for fear of any particle of the Tea falling into it. Whenever the drying basket is taken off, it is put on the receiver, (fig. 11) the sieve in the drying basket taken out, the Tea turned over, the sieve replaced, the tap given, and the basket placed again over the fire. As the Tea becomes crisp it is taken out and thrown into a large receiving basket, until all the quantity on hand has become alike dried and crisp; from which basket it is again removed into the drying basket, but now in much larger quantities. It is then piled up eight and ten inches high on the sieve in the drying basket, in the centre a small passage is left for the hot air to ascend, the fire that was before bright and clear, has now ashes thrown on it to deaden its effect, and the shakings that have been collected are put on the top of all, the tap is given and the basket with the greatest care is put over the fire. Another basket is placed over the whole to throw back any heat that may ascend. Now and then it is taken off and put on fig. 11, the hands with the fingers wide apart are run down the sides of the basket to the sieve, and the Tea gently turned over, the passage in the centre again made, &c. and the basket again placed on the fire. It is from time to time examined, and when the leaves have become so crisp that they break by the slightest pres-