

TEA MANUFACTURE

AND

Efficient Working Conditions

BY

CHARLES REID, A.M.I.MECH.E.,

in collaboration with

A. W. F. MILLS.



Published by

The Madras Publishing House Limited,

19, Mount Road, Madras.

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Price Rs. 5/8

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FOREWORD.

It is an old maxim that quality in tea is made in the field. It is more true to say that the properties of quality in tea leaf are produced in the field and can only be fully and efficiently developed in the factory by giving great care to manufacturing detail and after careful study.

Although quality in made tea is dependent upon the concentration and development of juices in tea leaf, we do not propose to dogmatise in the following pages, but to show how a combination of Research and Planting experience may help the Planter to extend his study and set about procuring the most efficient conditions in the factory and thus enable him to provide best quality tea from the available supply of plucked leaf.

Much has been written about field work and the problems connected with the best type of leaf, soil condition, cultivation, pruning, manuring, shade and plucking; each of which requires study and balanced judgment in order to produce the most efficient working conditions in the field.

It is common knowledge that the texture of soil can be improved by cultivation and drainage and thus supply proper nourishment to the tea bush. It is also known that pruning and plucking requires much study to determine the suitability of hard, medium or light work, also the interval between pruning or plucking periods, and thus retain maximum health or productivity in the tea bush in combination with its profitable yield per acre.

We trust that the combined Research and Planting experience, which we offer to our readers in this book,

will enable them to lead their thoughts a little further in connection with manufacturing methods and thus, by increased efficiency, help towards the production of highest quality tea from the best possible type of leaf delivered from the fields to the factory.

CHARLES REID, A.M.I.MECH.E.,

A. W. F. MILLS.

10th September 1934.

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