

Unit 4
Reading B

Excerpts from The Classic of Tea 《茶经》选段
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1 The tea plant [Thea, of the same genus as the camellia] is like kualu [variety of camellia]. Its flowers are white like the white rambling rose. The best kind grows on rocks, the middle quality on rocky soil. Those that grow wild are the best; those cultivated are second in quality. They grow best on cliffs facing south near dark forest. The purple variety is best, the green next to it. The bud-shaped are the best, the tiny sprouts next to them. Curled leaves are the best; flat leaves are next to them.

茶树（与山茶花同属）像皋芦（一种山茶属植物）。它的花像白色的野蔷薇一样洁白。最好的茶树生长在岩石上，中等品质的生长在多石的土壤中。野生的茶树最好，人工种植的次之。在朝南的幽暗森林附近的悬崖上生长得最好。紫色的品种最佳，绿色的次之。芽状的最好，小嫩芽次之。卷曲的叶子最好，扁平的叶子次之。

2 Among the utensils used are different kinds of baskets for picking, caldrons and double boilers [for frying and steaming], mortars and pestles [for pounding and grinding into powder], molds and fixtures and rollers [for making bricks discarded in Ming times], and various bamboo sieves — three feet long, two and a half feet wide, with a handle of five inches — with holes of different fineness for sorting the leaves. A double-decker drying stack for drying them is made of wood. When the leaves are half dry, they are placed on the lower deck, and when completely dry, on the upper deck. [Speaking of tea bricks] a big “string” [put through with a hole in it] weighs one catty, a middle one half a catty [or eight Chinese ounces], and a small one four ounces. A drying apparatus consists of a box with wooden frame and bamboo matting, with a cover on top and a bottom with a door on the side for placing inside it a vessel containing slow burning charcoal. In the moldy season of Kiangnan, tea is dried by charcoal fire.

所用的器具包括各种采茶篮、釜和复（用于煎茶和蒸茶）、臼和杵（用于捣碎和研磨成粉）、模具和固定装置以及碾轮（明代已弃用的制茶砖工具），还有各种竹筛——长三尺，宽二尺半，柄长五寸——有不同粗细的孔用于分拣茶叶。有一个双层的干燥架用于烘干茶叶，由木头制成。当茶叶半干时，放在下层；完全干燥后，放在上层。（说到茶砖）一个大的“串”（中间穿有孔）重一斤，中等的半斤（或八两），小的四两。一个干燥装置由一个有木框架和竹席的盒子组成，上面有盖子，底部侧面有门，可在里面放置一个装有慢燃木炭的容器。在江南的梅雨季节，茶叶用炭火烘干。

3 Tea is picked in March, April, and May [Western calendar]. The bud type grows on the surface of rocks and is four or five inches tall, picked when the tiny buds are beginning to unfold in the early morning. The sprout type grows in bushes, with three, four, or five branches. One should pick the central stalk, going especially for the tiny sprouts. It is not picked on a rainy day or when the air is saturated with cloud vapor (as is often the case on hilltops). After picking, it is steamed, then roasted, then pierced through and packaged.

茶叶在三月、四月和五月（公历）采摘。芽状的茶叶生长在岩石表面，有四五寸高，在清晨嫩芽刚开始展开的时候采摘。小芽状的茶叶生长在灌木丛中，有三四五个分枝。应当采摘中

间的茎，尤其要采摘小嫩芽。不在雨天或空气中充满云雾水汽的时候（在山顶常常如此）采摘。采摘后，进行蒸、烤，然后穿孔并包装起来。

4 Spring water is best [for making tea], next river water, and next well water. Among spring waters, those that come in swift, clear currents over rocks can be used. River water must be taken from places far removed from close human habitation. In well water, wells that are constantly being drawn from are preferred.

春天的泉水是最好的（用于泡茶），其次是河水，再次是井水。在泉水中，那些从岩石上快速、清澈地流淌下来的可以使用。河水必须从远离人类聚居地的地方取用。在井水中，经常被取用的井水更好。

5 In boiling water to make tea, the stage when tiny bubbles begin to form with a little singing noise is called the "first boil". The second stage is when a series of bigger bubbles begin to form around the edge [of the container], and the third stage is when the water forms billows. It must be taken off the fire at once, or the water becomes too "old" and the tea is spoiled.

在煮水沏茶时，水中开始形成小气泡并伴有轻微声响的阶段被称为“一沸”。第二个阶段是容器边缘开始形成一连串较大气泡的时候，第三个阶段是水形成波涛的时候。必须立刻把水从火上拿开，否则水就变得太“老”，茶也被糟蹋了。