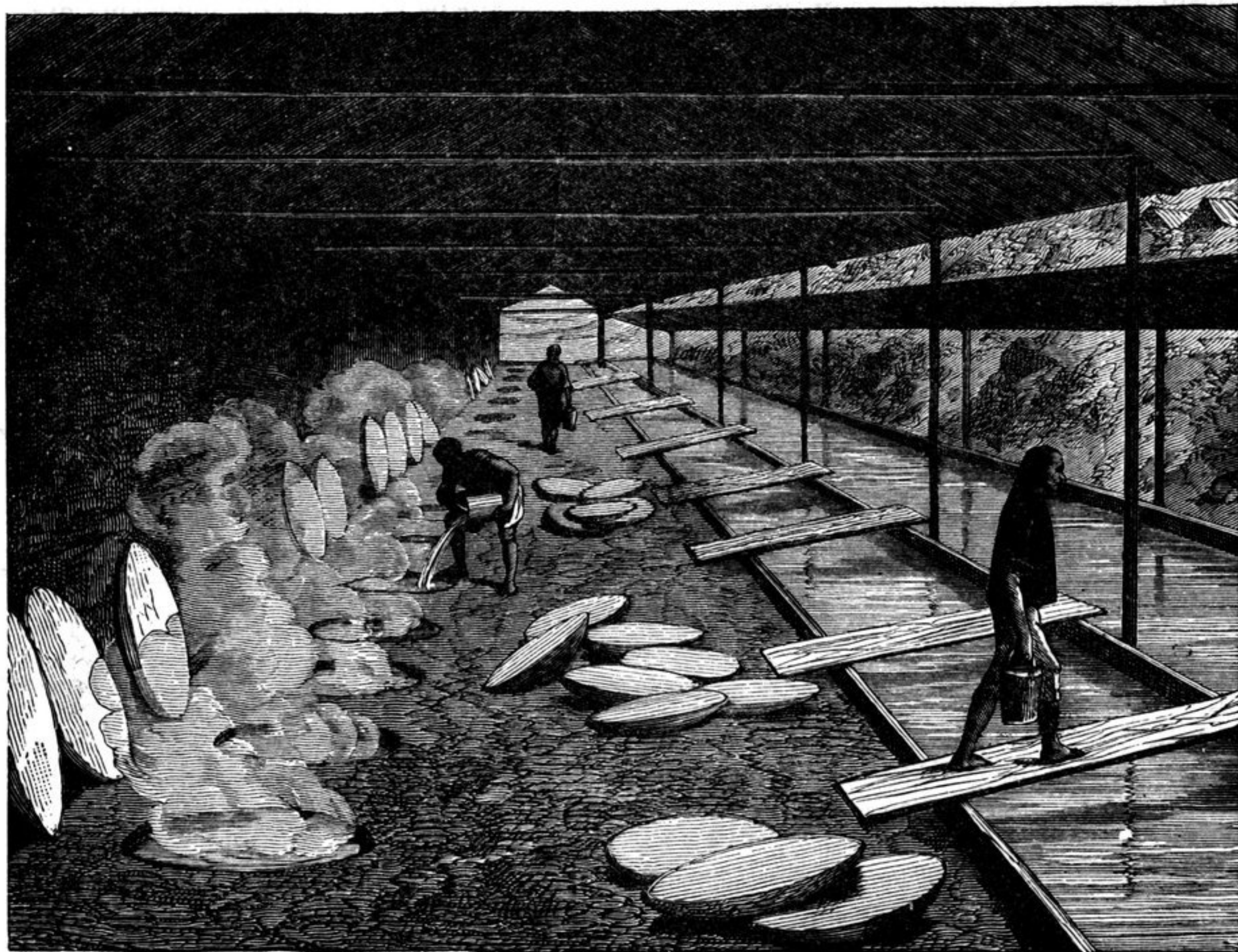


our maps], silver, weighed and cut in small pieces, is in our day tending to drive out the custom; but in former days it must have been universal in the tract of which I am speaking. The salt itself, prime necessity as it is, has there to be extracted by condensation from saline springs of great depth, a very difficult affair. The operation consumes enormous quantities of fuel, and to this is partly due the denudation of the country." Marco's somewhat rude description of the process, "*Il prennent la sel e la font cuire, et puis la gitent en forme,*" points to the manufacture spoken of in this note. The cut which we give from M. Garnier's work illustrates the process, but the cakes are vastly greater than Marco's. Instead of a half-pound they weigh a *picul*, *i.e.* 133½ lbs. In Sze-ch'wan the brine wells are bored to a depth of 700 to 1000 feet; and the brine is drawn up in bamboo tubes by a gin. In Yun-nan the wells are much less deep, and a succession of hand pumps is used to raise the brine.

[Mr. Hosie has a chapter (*Three Years in W. China*, VII.) to which he has given the title of *Through Caidu to Carajan*; regarding salt he writes (p. 121): "Th:



Salt-pans in Yun-nan. (From Garnier.)

"*El prennent la sel e la font cuire, et puis la gitent en forme.*"

brine wells from which the salt is derived lie at Pai-yen-ching, 14 miles to the south-west of the city [of Yen-yuan] . . . [they] are only two in number, and comparatively shallow, being only 50 feet in depth. Bamboo tubes, ropes and buffaloes are here dispensed with, and small wooden tubs, with bamboos fixed to their sides as handles for raising, are considered sufficient. At one of the wells a staging was erected half-way down, and from it the tubs of brine were passed up to the workmen above. Passing from the wells to the evaporating sheds, we found a series of mud furnaces with round holes at the top, into which cone-shaped pans, manufactured from iron obtained in the neighbourhood, and varying in height from one to two and a half feet, were loosely fitted. When a pan has been sufficiently heated, a ladleful of the brine is poured into it, and, bubbling up to the surface, it