

分类号: H315.9

密 级: 公开

学校代码: 10363

学 号: 2211210116



安徽工程大学

Anhui Polytechnic University

硕士学位论文

题 目 《安徽非物质文化遗产丛书：祁门红
茶》（第二章）汉英翻译实践报告

论 文 作 者 陈欣怡
校 内 导 师 苏涛 副教授
校 外 导 师 刘克超
专业学位类别 翻译硕士
研究方向（领域）英语笔译（文化艺术翻译）

论文提交日期: 2024 年 6 月 1 日

A Report on the C-E Translation Practice of
Anhui Intangible Cultural Heritage Series: Keemum
***Black Tea* (Chapter 2)**

Chen Xinyi

A thesis submitted in conformity with the requirements

For the degree of Master of

Translation and Interpreting

In English Translation

Supervised by Associate Prof. Su Tao

School of Foreign Studies

Anhui Polytechnic University

Wuhu

May 2024

安徽工程大学学位论文原创性声明

本人郑重声明：我恪守学术道德，崇尚严谨学风。所呈交的学位论文，是本人在导师的指导下，独立进行研究工作所取得的成果。除文中已明确注明和引用的内容外，本论文不包含任何其他个人或集体已经发表或撰写过的作品及成果的内容。论文为本人亲自撰写，我对所写的内容负责，并完全意识到本声明的法律后果由本人承担。

学位论文作者签名：陈欣怡

日期：2024年6月1日

安徽工程大学学位论文版权使用授权书

学位论文作者完全了解学校有关保留、使用学位论文的规定，同意学校保留并向国家有关部门或机构送交论文的复印件和电子版，允许论文被查阅或借阅。本人授权安徽工程大学可以将本学位论文的全部或部分内容编入有关数据库进行检索，可以采用影印、缩印或扫描等复制手段保存和汇编本学位论文。

保密 ☐，在 _____ 年解密后适用本版权书。

本学位论文属于

不保密 ☒。

学位论文作者签名：陈欣怡

日期：2024年6月1日

指导教师签名：苏涛

日期：2024年6月1日

Acknowledgements

In the blink of an eye, my graduate school life is coming to an end. Three years, whether it's long or short, but I have gained a lot. Not only have I improved academically, but also made many like-minded friends, I have also gained wisdom in getting along with people.

First and foremost, I would like to express my deepest gratitude to my mentor, Associate Professor Su Tao. He is rigorous in his academic studies and conscientious in teaching students. The successful completion of this translation report owes much to his tireless guidance. Whether the encouragement on a psychological level or the selection of translation texts, the refinement of translations and the writing of the thesis, I received very patient and meticulous guidance from him.

I also would like to express my gratitude to teacher Zhu Li for teaching me how to appreciate the classics and enhance my translation skills through practice in the Chinese Language and Culture course. I am also very thankful to Teacher Wang Jiayin for guiding me to learn how to establish a terminology database in the Computer-Assisted Translation course, and for emphasizing the importance of leveraging computer-assisted tools to improve translation efficiency. I am extremely appreciative of teacher Jin Chengxing and teacher Zhang Fengmei for

providing constructive feedback during the proposal stage. I am equally grateful to teacher Cai Jing and teacher Liu Yunfeng for their guidance throughout the mid-term review process of my thesis. Here, I would like to extend my sincere thanks to all the teachers involved.

Thirdly, I would like to express my gratitude to my dear classmates and friends. The laughter, mutual encouragement and support shared at Anhui Polytechnic University are truly cherished. I am thankful for the encounters on this academic journey, which have harvested precious friendships and have given me the courage to move forward and achieve much during these three years.

Last but not least, I would like to express my deepest gratitude to my family. Thanks for their support and understanding, I could fulfill my studies without any worries. They gave me material and spiritual support, so that I could regain my strength in times of frustration. I will never forget the path that led me here. I will always remember the motto of my school: “uphold virtue, be eager to learn, seek truth and embrace innovation”. No matter where I go or where I am in the future, it will always guide me on my way forward.

摘要

翻译文本选自《安徽非物质文化遗产丛书：祁门红茶》，本书立足安徽非遗传统技艺，从发展历史、制作工艺和品茗方式等角度，全方位展示了祁门红茶的文化魅力。翻译本文旨在挖掘安徽民族传统茶文化，立足中国文化的外宣基础，弘扬中国传统泡茶习俗，讲好中国故事，搭建中外文化互鉴通道。由于是文化外宣文本，文化术语词的传递和汉英语言差异需要特别注意，以确保信息的准确传达和文化的恰当表达。词汇层面，文本中出现的安徽祁门红茶特色词汇、红茶文化普及著作和茶文化相关的术语，蕴含着深厚的文化意义，可能在西方文化中没有直接对应的概念。对此，译者创造性地构建新的术语库并采用借译、直译加注等手法。句法层面，文本频繁出现文言文的句子和描述制茶工艺的专业表达，译者准确把握文言文句子在现代语境中的含义，灵活运用目标语言的句法规则，使译文更加贴近目标读者的文化背景。语篇层面，译者通过使用连接词和替代词，复现同义词或近义词等翻译方法使英译文本更通顺连贯，更符合译入语读者的语言习惯。

从本次翻译实践过程中，作者发现在处理类似原文本的信息文化型文本时，需采取灵活多变的翻译策略和方法，既要准确地传达原文的信息，也要考虑到目标语读者的文化背景，以兼顾译文的充分性和可接受性，也希望此翻译实践能为今后相关的茶文化译者提供一些参

考帮助。

关键词：《安徽非物质文化遗产丛书：祁门红茶》；文化负载词；外宣文本；茶文化

Abstract

The translation text is selected from *Anhui Intangible Cultural Heritage Series: Keemum Black Tea*, a book that focuses on the traditional crafts of Anhui's intangible cultural heritage. It comprehensively showcases the cultural charm of Keemun black tea from various perspectives, including its development history, production techniques and tea-tasting methods. The purpose of translating this text is to explore the traditional tea culture of Anhui, based on the foundation of Chinese cultural outreach, to promote traditional Chinese tea brewing customs, to tell good Chinese stories, and to build a channel for cultural exchange between China and the rest of the world. As it is a cultural publicity text, special attention must be paid to the conveyance of cultural terminology and the linguistic differences between Chinese and English to ensure accurate information transmission and appropriate cultural expression. At the lexical level, the text contains characteristic vocabulary of Anhui's Keemun black tea, popular works on the black tea culture and tea culture-related terminology, all imbued with profound cultural significance. These may not have direct equivalents in Western culture. In response, the translator creatively constructs new terminology and employs methods such as calque, literal translation with annotations, etc. At the syntactic level, the text frequently features sentences in classical

Chinese and professional expressions describing tea-making techniques. The translator accurately grasps the meaning of classical Chinese sentences in a modern context, flexibly applying the syntactic rules of the target language to make the translation more culturally accessible to the target readers.

From this translation practice, the translator has found that when dealing with information-dense cultural texts similar to the original, it is necessary to adopt flexible and varied translation strategies and methods. This approach ensures not only the accurate conveyance of the original text's information but also takes into account the cultural background of the target language readers, thereby balancing the adequacy and acceptability of the translation. It is also hoped that this translation experience can provide some reference and assistance for future translators working with tea culture texts.

Key Words: *Anhui Intangible Cultural Heritage Series: Keemum Black Tea*; Culture loaded words; External Publicity Text; Tea Culture

Contents

安徽工程大学学位论文原创性声明.....	III
安徽工程大学学位论文授权使用授权书.....	IV
Acknowledgements.....	V
摘要.....	VII
Abstract.....	IX
Chapter 1 Task Description.....	1
1.1 Project Background.....	1
1.2 Introduction to the Source Text.....	3
1.3 Purpose and Significance	4
Chapter 2 Preparation.....	5
2.1 Text Analysis.....	5
2.2 Application of Translation Tools.....	6
2.3 Parallel Texts.....	7
Chapter 3 Case Study	9
3.1 Translation at the Lexical Level.....	9
3.1.1 Chinese Four-character Phrases	10
3.1.2 Titles of the Ancient Books.....	11
3.1.3 Professional Terms about Tea Culture in Anhui	13
3.2 Translation at the Syntactic Level.....	16
3.2.1 Classical Chinese Sentences	16
3.2.2 Description of the Characteristics of Black Tea.....	19
3.3 Translation at the Textual Level.....	21
3.3.1 Reference	22
3.3.2 Shift.....	23
3.3.3 Variation.....	27
Chapter 4 Conclusion	31
4.1 Quality Control	31
4.2 Major Findings.....	31
4.3 Limitations of the Study.....	32
Bibliography	34
Appendix A: Glossary of Terms and Proper Nouns.....	36
Appendix B: The Source text and the target text.....	39

Chapter 1 Task Description

This translation practice is based on *Anhui Intangible Cultural Heritage Series: Keemum Black Tea*, written by Zheng Jianxin. Zheng Jianxin, born in Qimen, Anhui, has served as the Secretary General of the Huizhou Tea Research Center of the China International Tea Culture Research Association, Vice President of the Anhui Tea Culture Research Association, and Director of the Anhui Hui Study Association. He has been engaged in local cultural research for a long time and has given lectures in Beijing, Shanghai, Guangdong, Sichuan and other places. He has also delivered special lectures at University of Science and Technology of China, the Open University of China and Anhui Library. The book, one of the traditional skills volumes of *Anhui Intangible Cultural Heritage Series*, focuses on the development history, production technique and tasting way of Keemum Black Tea. It also brings the charm of Chinese tea culture and numerous inspirations about enjoying life for different ethnic groups. If the translation achieves a high standard, it will effectively facilitate the global dissemination and promotion of Keemum Black Tea culture. As foreign readers become increasingly fascinated by the enchanting aspects of Keemun Black Tea culture in China, they embark on a journey to delve deeper into the intricacies of the Chinese tea ceremony and its rich traditions. Through engaging in cross-cultural communication activities, they immerse themselves in learning the art of tea making, tasting and appreciation, ultimately contributing to the dissemination of Chinese culture to the global stage. This process not only enhances their understanding of Chinese tea culture but also promotes cultural exchange and mutual understanding between nations.

1.1 Project Background

In the rising tides of economic globalization and modernization of social life, the

international community's understanding of intangible cultural heritage continues to deepen. As the essence of a nation's wisdom and a precious asset of human culture, China's intangible cultural heritage is extremely rich, encompassing traditional folk customs and festivals, folk literature, arts and crafts, drama, music and fine arts, medicine, folk sports, folk acrobatics and so on. China has achieved a preeminent position globally, having secured the inscription of 40 intangible cultural heritage sites on the esteemed list maintained by the United Nations Educational, Scientific and Cultural Organization (UNESCO). This remarkable feat underscores the rich cultural diversity and heritage of China, which has been recognized and celebrated at the international level. Since 2005, the significance of preserving intangible cultural heritage was first acknowledged at the national level. Conducting thorough research and discussion on the translation of intangible cultural heritage achieves two key objectives: it not only deepens the global understanding of Chinese culture's complexity and vibrancy, thereby enhancing its international stage, but it also ensures the safeguarding of the nation's cultural and historical assets. This preservation effort is crucial for maintaining their historical importance and contemporary significance, promoting their enduring legacy and evolution.

By searching for keywords “*Translation, Intangible Cultural Heritage*” or “English Translation, Intangible Cultural Heritage” on China National Knowledge Infrastructure (CNKI) on December 5, 2023, a total of 712 papers were retrieved. The publication dates show a rapid increase in the number of related papers since 2013, suggesting that the attention of domestic scholars to the translation of intangible cultural heritage has been increasing. Therefore, it is crucial to conduct more thorough research on the translation of intangible cultural heritage. This is a great opportunity for the vigorous dissemination and promotion of intangible cultural heritage as well as for Chinese academic circles to explore the development of intangible cultural heritage. The translator chose “Keemum Black Tea” because Chinese tea is not only a beverage but also a symbol of Chinese culture. As one of the representatives of Chinese black tea, Keemum Black Tea was once a tribute to the imperial court during the Qing Dynasty and was highly favored by the royal family. In modern times,

Keemun Black Tea has gained worldwide fame, becoming an important vehicle for cultural exchange between China and other countries. Tea culture carries the significant responsibility of spreading Chinese culture to the world. Therefore, research on the translation of Chinese tea culture is of great significance.

1.2 Introduction to the Source Text

Anhui Intangible Cultural Heritage Series: Keemun Black Tea, published by Anhui Science and Technology Publishing House in July 2020, with a total of 152 pages and 200,000 words. At present, there is no English translation officially published. While maintaining a literary perspective, the book introduces the historical origins, production process, artistic characteristics, cultural value, modern inheritance, and representative figures of the traditional craft project of Anhui Keemun Black Tea. With a certain literary perspective, this book introduces the historical origins, production process, artistic characteristics, cultural value, modern transmission and representative figures of the traditional craft project of Anhui Keemun Black Tea. It is a monograph that elucidates the developmental trajectory and production techniques of Keemun Black Tea, holding significant practical importance for its protection and inheritance. The book provides a detailed analysis of the artistic features and cultural value of Keemun Black Tea, especially its relationship with various famous teas. As a Master student of Translation, I am honored to contribute to the dissemination of my hometown's outstanding intangible cultural heritage, playing a role along the path of “Tell the stories of Anhui well, so that the world can better understand Anhui”.

The book consists of seven chapters. The translator chose Chapter 2 “the Evolution of Keemun Black Tea’s Artisanal Skills” as the source text of translation practice, with a total of 15613 words, which meets the word count requirements of translation practice about source language text. The reason for choosing Chapter 2 to translate is that the development process and characteristics of Anhui Keemun Black Tea is the core part of studying tea culture. Moreover, there are many professional

terms and characteristic tea words in this part of tea culture, which has certain translation difficulties and research significance.

1.3 Purpose and Significance

Anhui Intangible Cultural Heritage Series: Keemun Black Tea presents a comprehensive overview of Keemun Black Tea. The translation of the book can facilitate the propagation and inheritance of tea culture, drawing the attention of people worldwide to Anhui Keemun Black Tea and encouraging a growing number of tea culture enthusiasts to further explore the cultural characteristics and spiritual essence of black tea. The international dissemination of intangible cultural heritage contributes to making Anhui a strong tourism province. To demonstrate externally the unique charm of China's Anhui tea culture and present the unique historical and cultural characteristics of Keemun black tea, thus enhancing domestic and foreign readers' identification with traditional Chinese culture. As an integral part of Chinese tea culture, the cross-cultural communication of Keemun Black Tea also provides more research materials for tea culture enthusiasts abroad.

In addition, the translator intends to use this translation practice for self-evaluation by applying the theoretical knowledge and skills of translation acquired during the three years of postgraduate study to the practice of English translation. In view of the broad scope of this translation project and the high threshold of the field, the translator must constantly identify, record and ultimately resolve the problems encountered during the translation process. Through this translation practice, I can learn a lot of knowledge about intangible cultural heritage, understand the style and linguistic characteristics of the text, accumulate experience, conclude my own deficiencies, summarise practical translation strategies and methods and techniques of translating intangible cultural heritage texts, to provide a certain reference for other researchers on the practice of translating the same type of text.

Chapter 2 Preparation

The material for this translation practice selected from the second chapter of *Anhui Intangible Cultural Heritage Series: Keemum Black Tea*, including Tea Plantation and Varieties, Evolutionary Path. The intricate nature of translation work is widely acknowledged, with the initial phase of pre-translation planning being essential. Preparation before translation can help the translator understand the whole text in depth, grasp the overall idea of translation, and reduce the burden for the later translation practice, so the translator attach great importance to the pre-translation preparation work, including the analysis of the text type, the application of translation tools, the arrangement of the parallel text.

2.1 Text Analysis

In terms of literary and language style, *Anhui Intangible Cultural Heritage Series: Keemum Black Tea* is a cultural popularization reading material that presents the profound cultural heritage of Keemum Black Tea and the diverse cultural heritage of intangible cultural heritage. The content mainly focuses on the development history, production technology, and tea tasting methods of Keemum Black Tea, with a rigorous structure, strong logical and coherent writing. The potential readership of this book is not limited to professionals studying tea culture.

In the second chapter of the *Anhui Intangible Cultural Heritage Series: Keemum Black Tea* has the following characteristics: firstly, the language expression is highly professional, including many tea culture professional terms, such as: chuyezhong, erchasu, xiangyechun etc. These types of words originate from China's unique tea culture and do not have corresponding expressions in the target language. Translating these highly professional tea culture terms requires a high level of understanding ability, reserve of background knowledge related to black tea and translation ability of

the translator. Before translating, the translator needs to accumulate a certain amount of background knowledge about black tea before translating, and only after thorough understanding can they accurately convey cultural information.

Secondly, the four character words in the text are frequently used, including many words that describe the characteristics and local scenery of black tea. It is necessary to ensure the accurate transmission of the original information, while also taking into account the concise style of the original text; thirdly, the source text contains many cultural phenomena unique to China, and a large number of works with cultural characteristics have emerged. The names of these works are mostly related to China's tea culture, such as *The Art of Sieving in Making Black Tea* and *The Chang River Records in Qimen County on Tea Economy*. These distinctive cultural vocabulary contain specific cultural connotations and translators need to accurately convey the semantics of the source text and fill cultural gaps; Fourthly, the academic level of the text is high, with gorgeous vocabulary and complex sentence structures. Therefore, nominalization occurs frequently in sentences, which increases the difficulty of the translation process. Some proper nouns serve as verbs or adjectives through part of speech conversion, with rhetorical functions such as metaphor and reference. Translators need to first convert the part of speech, adjust the cohesion between phrases to increase the writing logic. All non-restrictive attributive clauses, modifiers and other types of adverbial clauses also bring great difficulties to translation work. It is necessary for the translator to break down the sentence structure, clarify the logical relationship between clauses and increase the fluency and logicity of the translation.

2.2 Application of Translation Tools

The original work obtained by the translator was a paper book. Therefore, the translator find the corresponding PDF version on the Internet, and then used technical softwares to convert the original PDF to WORD, such as Finereader and Adobe

Acrobat. By comparing the converted text content and format and carefully analyzing it, the translator believes that FineReader has demonstrated high quality in terms of text recognition accuracy, format retention, ease of operation, and document comparison. In addition, each page of the converted text is marked with a page header for the book title and the reference images in the text deviate from their original positions after the text format conversion, affecting reading and post editing. Therefore, the translator performs some simple edition on the generated document for future reading and annotation and arrange the captions in separate positions in the original text and retain the references of images in the text. The correct processing of the source text lays a solid foundation for future translation. Computer assisted courses provide translators with a wide range of translation tools, such as Trados, MemoQ, Dejavu, Wordfast, Snowman, etc. The translator chose Trados and combined it with NiuTrans to assist in translation, forming the initial draft. Afterwards, different translation tools were compared using translation platforms such as ChatGPT, DEEPL and Caiyun Translation. On the other hand, I have also read many books related to tea culture and classic papers on cross-cultural communication. These materials are of great significance for translators to enrich their knowledge of intangible cultural heritage and establish bilingual parallel texts related to black tea.

2.3 Parallel Texts

The translator collected relevant information about the author of the book, Zheng Jianxin, to understand his life, educational background, main research content and achievements in related cultural fields. The translator also watched excellent documentary films on tea culture, among which the documentary *Huizhou Tea*, *The Complete Works of Chinese Tea: Anhui Volume*, *The Story of a Leaf*, *The Road of Tea* featured a special section about Keemum Black Tea.

These methods are all aimed at better understanding the content of this book, in order to prepare for later reading and translation. In addition, considering the type of

translation, the translator read parallel texts related to Chinese tea with the help of online resources and paper books and consulted relevant parallel literature to help understand the translation of intangible cultural heritage. When encountering relevant vocabulary, they can be downloaded to be imported as an online dictionary during the translation process, which helps to ensure coherence in translation.

Chapter 3 Case Study

Case study constitutes a pivotal component of a translation report, as it provides an authentic showcase of the translator's proficiency in translation theories and practical skills. During the translation process, several challenges inevitably arise, such as deciphering the cultural significance embedded within words, replicating the original language's stylistic nuances, ensuring intra-sentential coherence and explicitly presenting implicit logical connections. Addressing these issues demands a translator's meticulous attention and expertise. Based on the semantic translation theory criterion, the translator adopted some specific translation techniques, such as transcreation, annotation, using four-character words, free translation, conversion of the part of speech and voice, division and amplification, in order to solve the translation difficulties and create a translation with strong influence, sufficient information and fine readability.

3.1 Translation at the Lexical Level

The tradition of tea culture spans a considerable length of time. With a rich heritage in cultivating and harvesting tea, China boasts a prolonged history in tea appreciation. As an ancient and customary drink, tea has fostered a distinct culture across diverse ethnic communities. Tea was first planted in China and then spread to other countries, which has been loved by people all over the world (Wang Ni, 2011: 02). The vocabulary surrounding tea is rich in nuances and cultural allusions, deeply influenced by the local characteristics of its cultivation regions. If translated solely based on literal interpretations, such terminology can often lead to misunderstandings. Consequently, the translator employs various translation techniques and strategies to retain the original language's intended meaning. This section will delve into the translator's challenges during the process and their solutions, categorizing them into

three primary areas of analysis: Chinese Four-character Phrases, Titles of the Ancient Books and Professional Terms about Tea Culture in Anhui.

3.1.1 Chinese Four-character Phrases

Since the history of Keemum Black Tea spans over a century, its rich tapestry is woven from the threads of historical accounts and tea trade records. The narration of this esteemed tea is interlaced with four-character phrases in the vocabulary of the source text, which encapsulate the essence of its legacy. Consequently, it is imperative to engage in a domestication method of translation, which necessitates a constant reference to the contextual and situational nuances of the source material to ensure the fidelity of the translation aligns with the original text's intended meaning.

Example 1:

Source Text: 依此标准建设的祁门茶厂，轩敞的精制车间、扑面而来的金黄和甜香，构成祁红独有的基调；码放齐整的茶包、弯绕妯曲的管道、悠悠转动的传送带、旋转摇晃的茶筛，互动联体，和谐运转，分部轻吟浅唱，合成即是恢宏乐章。

Target Text: The tea factory constructed according to this standard, with spacious and refined workshops, emanates a distinct golden hue and sweet fragrance, forming the unique tone of Keemum Black Tea. **Neatly stacked tea bags, bending pipelines, smoothly rotating conveyor belts and swaying tea sieves** interact seamlessly. Each part blends together, much like a complete orchestra playing in harmony.

Analysis: Chen Jianping indicates that translators should examine the differences presented by the Chinese and English in cross-cultural communication, and increase sensitivity to cross-cultural differences, especially the difficulties caused by the differences between the two language systems and cultural models in the translation process (Chen Jianping, 2012)^[9]. The phrase “码放齐整” describes the orderly arrangement of tea bags, which is translated as “neatly stacked” to maintain the sense of organization and tidiness. The term “弯绕妯曲” suggests a winding or twisting quality, which is translated as “bending” to describe the pipes’ curving shape.

The phrase “悠悠转动” conveys a slow and steady movement, which is captured in the translation as “smoothly rotating” to describe the conveyor belts’ operation. The term “旋转摇晃” describes the motion of the tea sifters, which is translated as “swaying” to convey the back-and-forth movement.

3.1.2 Titles of the Ancient Books

Anhui has been renowned for its excellent tea since ancient times. Among the top ten famous teas in China, tea from Anhui account for thirty percent. For thousands of years, tea from Anhui has get plenty of reputations. China’s rich history with tea dates back thousands of years, marking it as the cradle of tea culture. There are many original work discusses about tea from Anhui written at ancient times, it is necessary for the author to mention a great number of ancient books as references. These books depict in Keemum Black Tea not only as a classic beverage but also a sign for cultural phenomenon in different eras, which contributes to deepening the content of the literature. These books invaluable for researchers and scholars seeking to comprehend the intricate relationship between cultural practices and the historical development of societies, particularly in the context of China, where tea has played a pivotal role in shaping identity and fostering social interactions.

Example 2:

Source Text: 祁门有茶, 最早以文字为证, 当推唐代《祁门县新修阊门溪记》, 作者为歙州司马张途。

Target Text: The earliest historical record of Keemun black tea is *Water Conservancy Project of Changmen Creek in Qimen County* in the Tang Dynasty, written by Zhang Tu, the magistrate of Shezhou.

Analysis: “《祁门县新修阊门溪记》” written by Zhang Tu, describing the water conservancy project of Changmen Creek in Qimen County and its impact on the local tea industry. Zhang Tu wrote in the book: Within a thousand miles, many tea growers live at here. “记” is an old literary genre that can be narrative, describing landscape, objects, conveying sentiments and desires, or expounding on certain points of view. This genre appeared relatively early and flourished under the Tang and Song

Dynasties. It can record individuals and events, mountains and rivers, items and structures, and so on, which is the reason that it is also known as “杂记 (miscellany).” Most of them are descriptive in nature, but contain argumentative and poetic components. The content of the book is mainly about his travelling experiences when doing research on water and his opinions about water quality. Instead of giving an exact definition to the genre of the book by translating it to “report” or “tale”, the author believes it is more coherent and clearer to adopt omission and translate the book title into *Water Conservancy Project of Changmen Creek in Qimen County*.

Example 3:

Source Text: 《祁阊志·茶课》载：茶有软枝，有芽茶，人亦颇资见利。

Target Text: It is written in the *The Chang River Records in Qimen County on Tea Economy* that the tea tree has soft branches and young leaves, from which people also see benefits.

Analysis: In the ninth year of the Yongle era of the Ming Dynasty (1411 AD), Huang Ruji compiled a local gazetteer, which stands as one of the earliest extant regional chronicles of the Huizhou region. The book comprises ten volumes, subdivided into forty-seven sections, meticulously documenting the geographical environment, historical evolution, political systems, economic conditions, cultural education, and notable landmarks of Qimen County. Notably, the text provides a detailed account of the tea industry, highlighting the county's mountainous terrain conducive to tea cultivation.

Drawing upon the foundational understanding of the text, the translator approaches the translation task by dissecting the original title of the book into two distinct segments, labeled “祁阊志” and “茶课”, “阊” refers to the Changjiang River, known as the Changjiang River within the territory of Qimen County, Anhui Province. Originating from the depths of the Dahongling in Qimen County, Anhui, the river flows southward through Jingdezhen and then meanders westward for over forty kilometers before merging into the Poyang Lake, with a total length of approximately 253 kilometers. In this context, “志” refers to a specific literary category, which is

commonly known as “地方志”, or the local chronicle. “茶课” generally refers to taxes levied on tea. In ancient China, tea, being a significant economic crop, was subject to stringent government oversight, including the imposition of specific taxes. The translator posits that the “茶课” mentioned in this text pertains to the development of the tea industry in Qimen County (presently part of Huangshan City, Anhui Province) during the Ming Dynasty, as well as the local government's management of the tea economy through the collection of these taxes.

3.1.3 Professional Terms about Tea Culture in Anhui

Because the tea-making process is so complex, more attention should be paid to terminology related to the tea-making process and tea varieties. Explaining the tea-making process in simple terms will make it more attractive to readers and easier for foreign readers to understand. When translating such terms, the translator must understand the tea making process beforehand. Such translation will convey the meaning more clearly to foreign readers. Most of the terms related to tea processing are highly specialized technical terms. The most difficult thing for translators is to grasp the scale of translation. If overmuch literal translation methods are adopted, there may be cultural barriers in the target text, conversely, if overmuch free translation methods are adopted, the meaning of the text may be distorted (Reiss, 2004)^[6]. For this reason, free translation is often used when translating terms whose meaning is difficult to grasp in a literal translation.

Example 4:

Source Text:多年来，种于高山的茶树，树势高大健壮，芽叶肥壮，久而久之，形成8个群体性品种，即楮叶种、柳叶种、栗漆种、紫芽种、大叶种、迟芽种、早芽种和大柳叶种。

Target Text: Over the years, tea trees planted in high mountains have grown tall and robust, with plump buds and leaves. Gradually, they have evolved into eight distinct group varieties, namely **oak leaf variety, willow leaf variety, chestnut lacquer variety, purple bud variety, large leaf variety, late sprouting variety, early sprouting variety and large willow leaf variety.**

Analysis: In the source language, there are eight distinct group varieties related to Keemum Black Tea. In order to write quality text on tea culture, the translator must have a very good understanding and familiarity with the Chinese language. Knowledge of Tibetan tea varieties, production areas, production periods, and production techniques is also necessary. At the same time, special translation methods must be used to achieve the free translation (Xie Caiyun, 2016: 109-110). “楮叶种” (Oak Leaf variety) describes a variety of tea plant characterized by leaves that resemble those of the oak tree, typically larger and more robust. “柳叶种” (Willow Leaf variety) describes a tea plant variety with leaves similar to those of the willow tree, usually thinner and more delicate. “栗漆种” (Chestnut Lacquer variety) describes a tea plant variety with leaves that have a glossy appearance, akin to the finish of chestnut lacquer, which is a type of traditional Chinese lacquerware. “紫芽种” (Purple Bud variety) describes a tea plant variety known for its purple-tinted buds, which can contribute to a unique flavor and aroma in the tea. “大叶种” (Large Leaf variety) describes a tea plant with larger leaves, which can produce a more full-bodied and robust tea. “迟芽种” (Late Bud variety) describes a tea plant variety that develops buds later in the season, often associated with a different flavor profile compared to early-blooming varieties. “早芽种” (Early Bud variety) describes a tea plant that produces buds earlier in the season, typically yielding a more delicate and prized tea. “大柳叶种” (Large Willow Leaf variety) describes a tea plant with leaves that are both large and resemble those of the willow tree, indicating a specific genetic trait that affects the leaf shape and possibly the tea's flavor. Thus, the translator translates “迟芽种” into “late sprouting”, because when the word “sprout” is used as a verb, it can describe the action more vividly and concisely. These varieties are named based on their leaf morphology, sprouting time, and other characteristics.

Example 5:

Source Text: 漫射柔和光穿透云雾紫外线, 可提高芽叶茶素和含氮芳香类化合物的含量, 对茶叶品质极为有利。

Target Text: Gentle light can penetrate through the clouds and fog, increasing the content of **tea polyphenols** and **nitrogenous aromatic compounds**, which is

highly beneficial for the quality of tea.

Analysis: The term “茶多酚” refers to a group of chemical compounds found in tea leaves that have health benefits and contribute to the taste and color of tea. In English, these compounds are commonly known as “tea polyphenols”. The translation “tea polyphenols” captures the essence of the Chinese term, indicating that these are multiple phenolic compounds present in tea. “含氮芳香类化合” describes a class of organic compounds that contain nitrogen and are responsible for the aroma of tea. The translator translates it into “nitrogenous aromatic compounds”, emphasizing the presence of nitrogen in the compounds, which is crucial for their aromatic properties. This translation maintains the original meaning while ensuring that the scientific terms are accurately represented in English, providing a clear understanding of the impact of light on tea composition and quality.

Example 6:

Source Text: 另据专家检测，祁门槠叶种鲜叶含茶多酚约 23.8%、儿茶素约 14%、氨基酸约 5.42%、水浸出物约 44%，这 4 种成分含量表现在气相色谱与质谱图上峰的面积分别为牻牛儿醇（玫瑰香型）29.6%、牻牛儿酸 6%、苯甲醇 11.0%、2-苯基乙醇（似玫瑰茴香）7.1%，说明内含香气、滋味成分丰富，尤其高含量玫瑰茴香是构成优质祁红的重要基础。

Target Text: According to expert analysis, the fresh leaves of the Qimen oak leaf variety contain approximately 23.8% tea polyphenols, 14% catechins, 5.42% amino acids, and 44% **water-soluble substances**. The content of these four components is reflected in the areas of the peaks on the gas chromatography and mass spectrometry graphs as 29.6% for geraniol (rose fragrance type), 6% for geranic acid, 11.0% for phenethyl alcohol, and 7.1% for 2-phenylethanol (resembling rose aroma). This indicates that the variety is rich in aromatic and taste components, with the high content of rose osmanthus fragrance being a crucial foundation for the quality of premium Keemen black tea.

Analysis: In the translation, the term “水浸出物” is rendered as “water-soluble substances”. The term refers to the components of the tea leaves that can be dissolved in water, which is a significant aspect of tea quality and flavor. The

translation maintains the scientific and technical precision of the original term while making it understandable to an English-speaking audience. The term “玫瑰萤香” is translated as “resembling rose aroma”. Here, “玫瑰” refers to the rose flower, and “萤香” is a term used to describe the unique, sweet fragrance of rose flowers. Explanation about some key terms are as follows. The term “茶多酚”(tea polyphenols) are compounds found in tea leaves that have antioxidant properties and contribute to the flavor and color of tea. The term “儿茶素”(catechins) are a type of tea polyphenol that provides astringency and health benefits to tea. The term “氨基酸”(amino acids) are the building blocks of proteins, which also play a role in the taste and nutritional value of tea. The term “牻牛儿醇”(murrayanol) are a volatile compound with a rose-like fragrance found in tea, contributing to its aroma. The term “牻牛儿酸”(murrayolic acid) are an organic acid that may contribute to the taste and aroma of tea. The term “苯甲醇”(benzyl alcohol) are a phenolic compound with a sweet, floral scent that can be found in tea and contribute to its aroma. The term “2-苯基乙醇”(2-phenylethanol) are a phenolic compound with a fragrant smell, similar to rose osmanthus, which adds to the aroma of tea.

3.2 Translation at the Syntactic Level

English is a tree-like language. Sentences have a basic predicate structure. The rest of the sentence depends on this basic framework. The boundaries between sentences are clear. Chinese, on the other hand, is an unsupported gabion language. The structure of a Chinese sentence resembles a bamboo pole extending partially upward.

Regarding the specific differences of Chinese and English mentioned in the text, the author employs restructuring, addition, omission and other strategies to bridge the difference and deliver the accurate translation to the target readers.

3.2.1 Classical Chinese Sentences

In the process of translating classical Chinese texts, it is essential for the translator to initially grasp the significance of the archaic terms and phrases, and then convert these into contemporary Chinese language. Subsequently, the translation should proceed to render the text into modern English. It is imperative to consider the temporal disparities and the multifaceted influences of societal and cultural elements throughout this translation process (Huang Guowen, 2012).

Ancient Chinese is a unique Chinese cultural tradition with a long history. Compared to modern spoken Chinese, ancient Chinese is often a clean and balanced language, which can convey a comprehensive message in a small number of words. This makes it challenging to produce a Chinese translation that accurately conveys the meaning of the original text while reflecting the history and culture of the original language.

Example 7:

Source Text: 其中奥秘，正如一些资深学者所说，祁门地区地质是远古洪水冲击形成的沙洲地，茶园生长在特有的烂石沃土之上，完全符合茶圣陆羽在《茶经》所述：上者生烂石，中者生砾壤，下者生黄土。

Target Text: The mystery, as some senior scholars have said, lies in the fact that the geological formation of the Qimen area is a sandbar created by ancient floods. The tea gardens grow on a unique soil of decomposed rocks, which perfectly aligns with the description by Lu Yu, the *Tea Sutra*: **The superior tea grows in rotten rock piles; the middle in gravel soil; the inferior tea in the loess.**

Analysis: The *Tea Sutra* (《茶经》) is a seminal text written by the Tang Dynasty scholar Lu Yu, who is posthumously referred to as “the Sage of Tea” due to his profound knowledge and contributions to the culture and practice of tea. This treatise is considered the first comprehensive book on tea, detailing its history, cultivation, production, and the art of tea-making and drinking. It has been highly influential in shaping Chinese tea culture and is still revered today for its insights and wisdom on tea. In the *Tea Sutra*, Lu Yu categorizes the quality of tea based on the type of soil in which it is grown, with the highest quality tea originating from soil with decayed

rocks, as mentioned in the original text. “上者生烂石，中者生砾壤，下者生黄土” means that “the better the tea is, the more it grows in the cracks of rotten stones and piles of rocks.” Without an intact ecosystem, tea leaves will not mature, and the tea plant is a resilient plant that overcomes adversity. Therefore, do not disturb the growth of tea leaves too much. Zhang Dexue (2011:189-190) indicates that any translation is separated from culture, and many experienced translators or translation researchers pay more attention to the relationship between culture and translation. In the field of tea, these three words “上” “中” “下” refer to tea of “best quality”, “medium quality” and “worst quality” respectively. Therefore, in translation, the translator selects three appropriate words to express its meaning, including “superior” “middle” and “inferior”. Therefore, when translating this classical Chinese, the source language needs to be treated using the method of free translation. And the same parts of the translation are removed using omission to make it more in line with foreigners’ writing habits. What’s more, in order to achieve Fidelity Rule, the translator adds a more colloquial meaning expression to the back of the sentence.^[25]

Example 8:

Source Text: 偏他不按套路出牌，认为书可读，官不可做，居然辞去把总，搞实业救国，带领长工，居深山培桂山房，常年栽杉种茶。

Target Text: He chose to **defy the norm**, thinking that books were **worth** reading **but** official positions **were not**. Astonishingly, he resigned from his **military leadership** role to focus on industrial endeavors for the salvation of the country. He led the laborers, settled in the deep mountains at the Peigui Mountain Lodge, and engaged in planting firs and cultivating tea throughout the year.

Analysis: This sentence describes a person who went against the conventional wisdom of his time. In this context, the “按套路出牌” refers to the traditional career paths, particularly the pursuit of official positions within the government bureaucracy, which was a common aspiration in imperial China. Taking into account the presence of the “可...不可” construction in the source text, a viable English sentence format to precisely convey its significance could be “is deserving of consideration, yet ... lacks

merit". This structure effectively captures the contrast inherent in the original phrase, ensuring clarity and accuracy in communication. The term “把总” refers to a military rank, suggesting that he had a role in the military hierarchy. His resignation from such a position would have been unexpected, as it was a departure from the traditional path of seeking power and influence through military or civil service.

Example 9:

Source Text: 繇是给衣食,供赋役,悉恃此。祁之茗,色黄而香,贾客咸议,愈于诸方。

Target Text: Because of this, they were provided with clothing and food, and were obligated to pay taxes and perform labor services, relying entirely on this. Keemun black tea, characterized by its yellow color and flavor, was highly praised by merchants that it was superior to tea from other regions.

Analysis: The first step in translating classical Chinese is to understand the context of the text. This passage describes a region where people rely on certain goods, specifically tea, for their livelihood and trade. Next, identify the key terms and phrases that need to be translated. The phrase “供赋役” means to provide labor or service as a tax or duty, which was a form of tribute or obligation in ancient societies. The phrase “悉恃此” means “completely relying on this”, indicating that the people depended entirely on the aforementioned provision of labor and service. The phrase “贾客” means “merchants” or “traders”, referring to people who buy and sell goods, especially in this context, those involved in the trade of tea. The phrase “愈于诸方” means “Better than all other places”, suggesting that the tea from Qimen is considered superior to teas from other regions. After translating the individual components, the sentence is constructed in English, ensuring that it flows naturally and conveys the original meaning. The structure of classical Chinese sentences can be quite different from English, so rearranging the components is often necessary.

3.2.2 Description of the Characteristics of Black Tea

The translation of the Keemun Black Tea making procedures into English

involves a detailed explanation of the traditional and intricate steps that transform the fresh tea leaves into the renowned Keemun Black Tea. Here's an expanded description of these procedures: harvesting, rolling, fermentation, sorting and firing.

The Keemun Black Tea making procedures are a blend of traditional craftsmanship and modern techniques. The meticulous attention to detail in each step of the process contributes to the tea's status as one of China's most celebrated black teas.

Example 10:

Source Text: 再批，补熟茶火，初上鼻冲味，定是炉中火大了，务要盖灰，切记切记。

Target Text: Furthermore, when **replenishing the fire for ripe tea**, if the initial aroma that hits the nose is too strong, it is certain that the fire in the stove is too intense. **Be sure to cover the fire with ash, remember it well.**

Analysis: Because Western cooking methods differ from those in China, where many dishes in China require boiling or steaming, while Western cuisine primarily relies on frying and deep-frying, many cooking details or techniques are not well understood by Western readers. In such cases, it becomes necessary for the translator to add content to explain these aspects to the readers of the translation. The term “再批” (re-package) refers to the process of repackaging the tea leaves, which may be done for various reasons such as to ensure the quality, to redistribute the heat during the drying process, or to prepare the leaves for further processing. The primary purpose is to introduce the content that follows. In conjunction with the context, in order to maintain structural symmetry, it is translated as “Furthermore”. The skill of fire control is extremely important in the tea-making process, as it reflects the skill of the tea maker, that is, “补熟茶火，初上鼻冲味，定是炉中火大了，务要盖灰”. The phrase “补熟茶火” (replenishing the fire for ripe tea) indicates that the fire needs to be managed carefully to achieve the desired outcome for the tea. The “熟茶” refers to a category of teas that have undergone a process of fermentation and oxidation, which requires a particular temperature and environment for proper infusion. The final part of the sentence,

“务要盖灰，切记切记”，emphasizes the importance of controlling the fire by covering it with ash.

Example 11:

Source Text: 因为祁红香型极其独特，似花不像花，似蜜不像蜜，似果不像果，貌似复合型，究竟归属哪种香型？

Target Text: The fragrance type of Keemum Black Tea is extremely unique; it smells **like** floral scents, **yet** it is **not** a flower; it carries a hint of honey, **yet** it is **not** honey; it has a fruity aroma, **yet** it is **not** fruit. It appears to be a composite type, but to which specific fragrance category does it truly belong?

Analysis: In translating this passage, the key is to capture the essence of the Keemum black tea fragrance's complexity and its paradoxical nature of resembling yet not being the scents it is compared to. The translator first transfer the source text into “闻起来像花香，但不是花；闻起来有蜜香，但不是蜜，闻起来有果香，但不是果”。The translation aims to convey the idea that the Keemum Black Tea's fragrance is a distinctive blend that cannot be neatly categorized into traditional fragrance types. It is a sensory experience that defies simple classification, embodying a harmonious fusion of floral, honey, and fruity notes that create a unique olfactory profile. The translation method used here focuses on maintaining the poetic and somewhat enigmatic quality of the original text. By preserving the comparative structure ("like... yet not..."), indicating that the Keemum Black Tea's fragrance is a multifaceted sensory experience that is both familiar and enigmatic. This approach ensures that the reader understands the distinctiveness of the Keemum Black Tea's fragrance and its place as a unique entity within the realm of tea aromas.

3.3 Translation at the Textual Level

In this segment, the author undertakes an analysis of the text translation from the viewpoint of cohesion and coherence. A comprehensive discourse comprises numerous sentences that must maintain logical clarity and rigor, demanding both

semantic coherence and structural cohesion. Cohesion represents the superficial formal connection, whereas coherence signifies a deeper content-based linkage. Specifically, cohesion refers to the interrelationships among text components, enabling readers to trace these connections and clues to comprehend the language effectively. A discourse is deemed coherent when it exhibits tight and comprehensive semantic relationships, demonstrating cohesion. Adhering to the coherence principle, the author primarily employs techniques such as Reference, Transition, and Variation to attain cohesion and coherence. This approach ensures compatibility with the reading preferences and writing styles of the intended audience, thereby avoiding any potential misinterpretations or information gaps.

3.3.1 Reference

Personal reference is a cohesive device that uses personal pronouns to refer to anaphoric reference or cataphoric reference. There exist several differences between English and Chinese personal reference.

Example 12:

Source Text: 陆澐本为北洋政府官员，他受命来祁，扎根深山，研讨种茶。仅一年时间，陆澐就将种茶培训分场，并很快远播至皖赣两省 18 处。同时，他还将目光转向世界捕捉市场信息。民国六年(1917)，陆澐邀俄国驻华总领事贝勒成阔先生来祁门参观指导，同时与美国茶务官员联络。其中，华盛顿度支部监察茶务专员密缉尔君还给陆澐写信，信中说：

Target Text: As a government official of the Beiyang government, **Lu Ying** was dispatched to Qimen and rooted in the mountains, to study tea planting. Within just one year, **Lu Ying** established training sites of tea planting, which quickly expanded to 18 locations in the provinces of Anhui and Jiangxi. At the same time, **he** also turned his attention to the global market to capture market information. In 1917(the sixth year of the Republic of China), **Lu Ying** invited Mr. Belyaev, the Russian Consul General in China, to visit and provide guidance in Qimen, while also establishing contact with American tea officials. Among them, Mr. Mitchell, the Tea Commissioner of the Washington Branch of the Bureau, wrote a letter to

him, in which he said:

Analysis: In the sentences, there are five personal references to translate. The first character “他” is omitted and replaced by “Lu Ying”. According to the preceding content “仅一年时间，陆澐就将种茶培训分场，并很快远播至皖赣两省 18 处。”，the present writer translates as “Within just one year, Lu Ying established training sites of tea planting, which quickly expanded to 18 locations in the provinces of Anhui and Jiangxi.” Therefore, the second character “他” is translated “he”. In the Source Text, “给陆澐写信” is a prepositional phrase that includes a pronoun. In the Target Text, it is translated as “to him”, which is the correct English prepositional phrase using the objective case of the pronoun "he." This translation maintains the meaning and grammatical function of the original phrase. Under the guidance of the coherence rule, the present writer adopts a few forms of personal reference to reflect logical relation, which retains the integrality of the information.

3.3.2 Shift

Shift mainly refers to the shift of language units or structures in the source text into language units or structures with similar attributes in the target language, such as vocabulary, syntax, rhetoric(熊兵 2014, 87). In terms of discourse, due to the difference in the structure of English and Chinese texts, the text should be restructured in English-Chinese translation to conform to the norms and criteria of discourse structure in the target language.

Example 13:

Source Text: 安徽改制红茶，权兴于祁(门)建(德)，而祁建有红茶，实肇始于胡元龙。胡元龙为祁门南乡贵溪人，于咸丰年间即在贵溪开辟荒山五千余亩，兴植茶树。光绪元年、二年，因绿茶销路不畅，特考察制造红茶之法，首先筹资六万元，建日顺茶厂，改制红茶，亲往各乡教导园户，至今四十余年，孜孜不倦。

Target Text: In Anhui Province, the reformed black tea gained popularity primarily in Qimen and Jiande. The transformation of Qimen's black tea was **indeed**

spearheaded by Hu Yuanlong. Hu Yuanlong, a native of Guixi in the southern part of Qimen, **opened up more than 5,000 acres of tea trees on barren mountains** in Guixi during the Xianfeng period. In the first and second year of the Guangxu period, due to the poor sales of green tea, he specially investigated the method of making black tea. Then he raised six thousand yuan, established Rishun Tea Factory, reformed black tea and personally went to various villages to teach gardeners. He had been **tirelessly working for more than 40 years.**

Analysis: The original sentence narrates the extensive history of Keemum Black Tea in Anhui Province. Consequently, the conjunction "and" that joins the two segments bears an explanatory association. Furthermore, given that the surrounding discourse discusses the reformed black tea of Anhui Province, the author has rearranged the sentence to align with discourse structural conventions, thereby attaining textual coherence. The Source Text provides a concise account of Hu Yuanlong's actions, while the Target Text expands on these details. For example, the process of establishing the Rishun Tea Factory and the efforts to teach gardeners in various villages are described more fully in the Target Text. This restructuring adds depth to the narrative and enhances the reader's understanding of Hu Yuanlong's contributions. The Source Text uses more general terms, such as “兴植茶树” (cultivate tea trees) and “改制红茶” (reform black tea). The Target Text clarifies these actions by specifying “opened up more than 5,000 acres of tea trees on barren mountains” and “reformed black tea”. This restructuring provides a more vivid and precise description of the activities involved. The phrase “至今四十余年，孜孜不倦” in the Source Text is a summary of Hu Yuanlong's long-term dedication. In the Target Text, this phrase is restructured into “He had been tirelessly working for more than 40 years”, which integrates the time frame and Hu Yuanlong's persistent efforts into a single, clear statement. In summary, the shift used in the translation serves to enhance clarity, create a logical narrative flow, provide detailed explanations, and maintain the reader's focus on the main subject. These changes make the Target Text more accessible and engaging for an English-speaking audience while preserving the original meaning of the Source Text.

Example 14:

Source Text: 祁门茶商对茶场试用机器大量生产时,曾有人大加反对,说机器制茶一定要沾染铁锈和机油气味,高温快速机烘的红茶得不到祁红特有的芳香(火候香),这些谬传在事实面前不攻自破。第二年,试用德国克虏伯式大型揉茶机、筛分解块机、手推烘干机等各一台,大量生产机制红毛茶约二万斤,加工筛拣后分两大批运沪销售,大受外商欢迎,并说,这样机制的祁红有多少要多少,又获得一个顶盘。

Target Text: When Keemum black tea merchants began to use machines for mass production in the tea fields, there was **significant opposition**. Critics argued that machine-made tea would inevitably be tainted with the smell of rust and machine oil, and that the black tea quickly dried in high-temperature machines would not have the unique aroma (known as “fire fragrance”) characteristic of Keemum Black Tea. However, these misconceptions were debunked by the actual results. In the second year, the factory used a large-scale tea rolling machine, a sieving and breaking machine and a manually operated dryer of German design to mass-produce about twenty thousand catties of mechanized black tea. After processing and sieving, the tea was sold in two large batches, greatly welcomed by foreign merchants who expressed a willingness to purchase as much mechanized Keemum Black Tea as possible.

Analysis: The phrase “曾有人大加反对” is translated into “significant opposition”, which is more exact and vivid. In addition, the present writer adjusts the language order, which highlights his objection about the production process. Under the guidance of the coherence rule, the present writer adopts shift, addressing the language charm of natural and native translation, which conforms to the reading habits of target readers. The translation maintains the specificity of the machinery mentioned in the Source Text, such as “克虏伯式大型揉茶机” and “手推烘干机”, which are translated as “a large-scale tea rolling machine” and “a manually operated dryer of German design”. This approach ensures that the technological advancements being discussed are accurately represented. The success of the machine-produced tea

is clearly articulated in the translation. The phrase “大受外商欢迎” is translated as “greatly welcomed by foreign merchants”, which accurately conveys the positive reception and demand for the mechanized Keemum Black Tea. The translation maintains a logical narrative structure, presenting the opposition, the implementation of the machinery, the production process and the positive outcome in a sequence that is easy to follow. This structure helps English readers understand the historical progression and the significance of the events. In summary, the English translation successfully conveys the original message from the Source Text, adapting cultural references, addressing misconceptions, maintaining the specificity of terminology and presenting the narrative in a clear and logical manner. The translation is effective in communicating the historical context of the introduction of machinery in Keemum Black Tea production and the positive outcomes that followed.

Example 15:

Source Text: 祁门东邻黟县，东南接休宁，境内山峦起伏，连绵叠嶂，黄山西脉由东向西延绕全境，大洪岭、大历山拱立西北，形成屏障，其中最高峰牯牛降，海拔 1728 米，为皖南三大高峰之一。祁门境内山地面积占其总面积的 90%，这些山地海拔均在 600 米左右，撑起祁门物产肌体。

Target Text: Qimen is bordered to the east by Yi County and to the southeast by Xiuning County. The terrain within its borders **is characterized by** undulating mountains. The western branch of Huangshan Mountains extends from east to west, encircling the entire region. The Dahong Ridge and Dali mountains stand majestically in the northwest, forming a natural barrier. Among them, the highest peak, Guniujiang, reaches an altitude of 1728 meters, **making** it one of the three major peaks in southern Anhui. Mountain areas within Qimen account for 90% of its total area, with elevations averaging around 600 meters, supporting the production of local resources in Qimen.

Analysis: The sentence depicts the topographical form of the mountains in Qimen Mountain. “Is characterized by” employs the passive voice, which is often used in English to emphasize the subject (in this case, the landscape) rather than the action or the agent performing the action. The phrase clearly indicates that the

landscape has certain distinctive features, specifically “undulating mountains”. It's a way of saying that these features are what define or characterize the area. The word “making” provides a direct and clear connection between the peak's altitude and its ranking. It emphasizes that the high altitude is what qualifies Ganiujiang as one of the major peaks, rather than just stating the fact without explaining why it is significant. By using “making”, the sentence avoids repeating the verb “is” for the second time, which would create a monotonous rhythm. Instead, “making” introduces a slight variation in verb form, contributing to a more varied and interesting sentence structure. In summary, the translation strategy is meticulous in its approach to preserving the source text's descriptive nuances, geographical accuracy, and the overall significance of the landscape's features. It achieves this through a combination of direct translation, thoughtful use of descriptive language, and structural coherence, resulting in a text that is both informative and engaging for English-speaking readers.

3.3.3 Variation

The translation method of Variation makes the original text or the theme of the translation different from the perspective of the domestication. In the process of translation, in order to achieve the translation purpose different from the author, or to better meet the needs of the target language readers, it is necessary to change the meaning of some words or sentences(熊兵 2014, 86).

Example 16:

Source Text: 大师秘诀当为至宝。然因政局不断动荡，受视野和经济条件的局限，祁红制作的古法，可谓先进与落后并存，如脚踩揉捻则为陋习，而筛分撼簸、炭火烘焙等则属先进，在民间一直沿袭。笔者出身于祁红世家，叔父回忆童年所见制茶场景，其中脚踩工序，就是十足的野路子；而手工精制的烘坊、过筛等，又不失为精髓，可谓例证：

Target Text: The ancient secrets of the master are invaluable. However, due to the continuous political instability and the limitations of vision and economic conditions, the traditional methods produced by Keemum Black Tea can be considered both advanced and outdated. Practices like stepping and kneading are

considered crude, while methods such as sieving, shaking, and charcoal roasting are considered advanced and have been passed down among the people. I come from a family renowned for Keemum Black Tea. My uncle recalls the tea-making scenes from his childhood, where the foot-kneading process was a thoroughly unconventional method; **even in today**, the handcrafted refining workshops and sifting processes were the essence serving as a testament:

Analysis: The translation begins by emphasizing the value of traditional knowledge with “The ancient secrets of the master are invaluable”. This statement sets a tone of respect and reverence for the tea-making techniques being discussed. The present translator focuses on the translation of character “而”. The present writer does not translate the character into “while” or “but”, because the following testament is “人洗净脚后，站入缸中，手扶缸沿，以脚带叶揉搓，使茶叶抱团在缸中滚动”. The current practices of “handcrafted refining workshops” and “sifting” are highlighted as the “essence” of the craft. This implies that despite technological advancements, these traditional handcrafted methods are still valued and considered fundamental to the art of tea making. It means that handcrafted refining followed by foot-kneading process to make Keemum Black Tea, so these two sentences is a progressive relationship. It can be seen that this Chinese utterance contains another kind of implied meaning. This meaning is different from the meaning of the original text. In this paper, we are guided by the principle of coherence, and adding the word "even" to the translation makes it easier to understand and more coherent at the same time. In order for a translation to achieve its purpose and be understood by the listener, it must be adapted to the communicative environment of the target language. The translation acknowledges the historical challenges faced due to political instability and economic limitations with the phrase “due to the continuous political instability and the limitations of vision and economic conditions”. This context helps explain the coexistence of advanced and outdated methods. In summary, the English translation maintains the balance between the respect for traditional techniques and the practical realities of their application. It effectively communicates the historical context, the contrast of methods, the cultural preservation, and the personal connection to the

subject matter. The translation is engaging and informative, providing a clear and comprehensive understanding of the traditional tea-making process.

Example 17:

Source Text: 祁门地区年均晴日为 45 天左右，阴天在 175 天左右，雨天在 154 天左右，雾天为 86 天左右。其中，阴雨连绵多，雾蔼蒙蒙不少，晴日排第三位。阴雨丰沛，日光直射弱，且持续时间长，云雾满山中，茶人最匆忙；晴时早晚遍地雾，阴雨成天满山云，这是祁红茶乡最显著的气候特点。“牯牛降上幻迷雾，雾里祁红天下奇”，是为祁红最醉人的写真。

Target Text: The annual average sunny days in Qimen area are around 45 days, overcast days about 175 days, rainy days about 154 days, and foggy days about 86 days. Among them, overcast and rainy days are abundant, with long durations, making it the most prominent climate characteristic of the Keemun black tea region. Among them, days with continuous overcast and rainy weather are **the most frequent, followed by** days with dense fog, and then days with clear skies, which are the least frequent. The weather was overcast, with abundant rain, weak and persistent direct sunlight, and the mountains were shrouded in clouds. Tea farmers are busiest during such weather. In clear weather, early mornings and evenings are covered in fog, while mountains are filled with clouds all day, which is the most prominent climate characteristic of Keemun black tea region. "In the Guniujiang mountains, the magical mist descends, within the mist, there's a wondrous world", which is the most enchanting portrayal of Keemun black tea.

Analysis: The translator translates “阴雨连绵多” into “阴雨连绵的日子最多”，“雾蔼蒙蒙不少” into “雾蔼蒙蒙的日子其次”. The sentence uses a structure that lists the types of days in descending order of frequency. It starts with the most common type of day and ends with the least common. In the English translation, the same order of frequency is maintained, but the sentence structure is adapted to fit English grammar and readability. The phrase “Among them” is used to introduce the list, similar to “其中” in Chinese. The word “followed by” is directly translated and used to connect the second and third items in the list. The phrase “第三位” is added at the end to clearly state that the clear days are the least frequent, providing a conclusion to

the list that mirrors the original sentence's meaning. The translation strategy employed here respects the cultural context of the original language while adapting to the target language's grammatical structure and reader expectations. It demonstrates an understanding of the importance of maintaining the original meaning and tone while creating a natural flow in the translated text.

Chapter 4 Conclusion

In this chapter, the author summarize the results of this study and identify methodological weaknesses. I then propose specific measures that can serve as lessons learned. At the same time, I hope that the translation of this paper will serve as a useful guide for researchers and scholars abroad.

4.1 Quality Control

The translator makes a lot of efforts to keep translation quality and to integrate helpful feedback from her classmates, supervisor and native speaker friends in order to achieve high quality translation.

After completing the translation, the writer will review her English translation from three perspectives: (1) Grammatical and spelling errors; (2) A cultural perspective; and (3) Aesthetic considerations. The words used to introduce culture should be colorful and exquisite in order to pique people's interest and provide them with hours of entertainment. Furthermore, the phrases used to convey information should be succinct and easy to grasp for the sake of the readers.

Another method for controlling the quality of the target text is to present translated content to native speakers and my supervisors for further improvement. The author received advice from native speakers on whether the words are appropriate, whether the grammar is correct, and whether the translation is in line with the reading habits of the targeted readers. The supervisor has evaluated the quality of the translation and given suggestions for revision. With the help of my supervisor, the quality of translation has greatly improved after several revisions.

4.2 Major Findings

Translation involves not only linguistic transformation but also cultural exchange. Therefore, translators require extensive practical experience as well as theoretical

guidance during the translation process. As Guo Jianzhong aptly put it, "Those engaged in practical translation often tend to prioritize practice over theory. It is absolutely correct for translators to value practical experience, but emphasizing practice does not necessarily entail neglecting theory" (Guo Jianzhong, 1998:1). The source text is a book on tea culture with many four-character phrases, culturally loaded terms, classical Chinese, poems, and so on. Meanwhile, it includes some practical knowledge, such as how to make tea and how to enjoy tea among other things. The author has gained a better comprehension of tea-related knowledge as a result of her translation practice.

Firstly, before commencing the translation process, it is crucial to have a comprehensive understanding of the source text. When dealing with a text imbued with cultural and historical significance, this goes beyond a direct comprehension of the language and words, which also involves a deep understanding of the historical background, production techniques and societal impact of black tea's intangible cultural heritage. The author has dedicated considerable time to studying the language, writing style and contextual knowledge related to tea culture.

Secondly, it is imperative to consult relevant parallel texts and prepare terminologies in advance. Given that the source text serves as a culturally educational document, its textual style, vocabulary, and sentence structure deviate from conventional literature. Consulting parallel texts and terminologies offers valuable insights for addressing similar challenges.

Thirdly, the refinement process involves more than just refining the language of the text; it also includes the accurate conveyance of cultural content and the preservation of stylistic characteristics. When translating texts on black tea's intangible cultural heritage, the translator must continually reflect on and adjust their translation strategies to ensure that the cultural value and aesthetic qualities of the original text are fully expressed.

4.3 Limitations of the Study

Despite the completion of the translation task, certain limitations merit attention

due to time constraints and the translator's limited knowledge and experience. During the translation process, several issues were identified. Given the global appreciation for tea culture, accurate translation of tea-related content is crucial. Chinese translators bear a significant responsibility in introducing Chinese tea classics to an international audience. However, during the resource gathering phase, challenges such as the absence of standardized English nomenclature for tea names and a dependable English translation for reference were encountered. It is imperative for translation experts to compile and standardize relevant C-E translations, thereby offering a definitive glossary for public use. Additionally, considering that numerous tea culture writings originally employed classical Chinese prose, the Chinese translation community ought to revitalize and promote the translation of Chinese classics.

Bibliography

- [1] Katharina Reiss, Hans J Vermeer. *Towards a General Theory of Translational Action*[M]. Britain: Taylor and Francis, 2014.
- [2] Lawrence Venuti. *The Translator's Invisibility*[M]. Britain: Taylor and Francis: 2018.
- [3] Meylaerts, Reine. *Habitus and Self-image of Native Literary Author-translators in Diglossic societies* [J]. America: Translation and Interpreting Studies, 2010, 5(1): 1-19.
- [4] Newmark P. *A textbook of translation*[J]. Shanghai: Shanghai Foreign Language, 2001.
- [5] Rhodes E F. *Translation criticism: The potentials and limitations*[J]. Spain: Quaderns Revista De Traducció, 2000.
- [6] Reiss, K.. *Translation Criticism: The Potentials and Limitations*[M]. Shanghai: Shanghai Foreign, 2004.
- [7] Tinsley R L, Newmark P. *Approaches to Translation*[J]. American: Modern Language Journal, 1984, 67(2):210.
- [8] Venuti B L. *The Translation Studies Reader*[M]. London: Routledge, 2012.
- [9] 陈建平. 翻译与跨文化交际[M]. 北京: 外语教学与研究出版社, 2012.
- [10] 蔡力坚. 翻译的逻辑性[J]. 北京: 中国翻译, 2020, 41 (02): 184-186.
- [11] 陈倩. 《茶经》的跨文化传播及其影响[J]. 北京: 中国文化研究, 2014(01):133-139.
- [12] 陈小慰. 外宣翻译中“认同”的建立[J]. 北京: 中国翻译, 2007(01):60-65.
- [13] 高鹏,杨波.茶学专业英语的词句特征及汉译策略[J]. 北京:中国科技翻译,2022,35(03):12.
- [14] 韩江洪. 切斯特曼翻译规范论介绍[J]. 南京: 外语研究,2004(2):44-47.
- [15] 黄海军,马可云. 也谈美国主流英文媒体对中国特色词汇采取的翻译策略[J]. 上海: 上海翻译, 2007(03):52-56.
- [16] 胡壮麟. 语篇的衔接与连贯[M]. 上海: 上海外语教育,1994.
- [17] 贾文波. 文本类型的翻译策略导向——“异化”“归化”讨论后的思考[J]. 上海: 上海科技翻译, 2004(03):6-11.
- [18] 廖七一. 翻译规范及其研究途径[J]. 西安: 外语教学, 2009(1):95-99.
- [19] 李伟,李学昌,范晓红. 中国茶艺[M]. 山西: 山西古籍出版社, 2006.

- [20] 罗丹.目的论视角下《红楼梦》英译本茶词语翻译研究[J].福建:福建茶叶, 2018,40(07):417.
- [21] 孙琳,韩彩虹.《北京折叠》中文化负载词的英译——生态翻译学视角[J].上海:上海翻译, 2021(04):90-94.
- [22] 熊兵.翻译研究中的概念混淆——以“翻译策略”,“翻译方法”和“翻译技巧”为例[J].北京:中国翻译, 2014, 35(03):82-88.
- [23] 杨静.中西“茶”文化的内涵及翻译[J].北京:中国科技翻译, 2006, 19(01):51-53.
- [24] 郑德虎.中国文化走出去与文化负载词的翻译[J].上海:上海翻译, 2017(02): 54-56.
- [25] 张德学.论文化因素对英文翻译的影响[J].北京:作家, 2011(6): 189-190.
- [26] 郑建新.《安徽非物质文化遗产丛书:祁门红茶》[M].安徽:安徽科学技术出版社, 2013.

Appendix A: Glossary of Terms and Proper Nouns

ST	TT
楮叶种	Oak Leaf Variety
毛茶	raw tea
筛分路线	sieving routes
筛分程序	sieving procedure
祁门茶厂	Qimen Tea Factory
工夫茶	Gong Fu Tea
《茶经》	Tea Sutra
清明	Tomb-sweeping Day
武夷山脉	Wuyi Mountains
天目山脉	Tianmu Mountains
黄山山脉	Huangshan Mountains
黟县	Yi County
休宁	Xiuning County
大洪岭	Dahong ridge
大历山	Dali mountains
《安徽省南部丘陵山区国土开发与整治研究》	<i>the Study of Territorial Development and Management in the Mountainous Areas of Southern Anhui Provinc</i>
《祁门县新修阊门溪记》	<i>Water Conservancy Project of Changmen Creek in Qimen County</i>
芽叶茶素	tea polyphenols
含氮芳香类化合物	nitrogenous aromatic compounds
千枚岩	phyllite
紫色页岩	purple shale rock
历口	Likou

祁门红茶	Keemum Black Tea
牯牛降	Guniujiang
黄土	Loess soil
氨基酸	amino acid
氧化酶	oxidation enzyme
牻牛儿醇	geraniol
牻牛儿酸	cyclogeranic acid
苯甲醇	benzyl alcohol
茶黄素	oflavins
2-苯基乙醇	2-phenylethanol
平里	Pingli
闪里	Shanli
氮	nitrogen
磷	phosphorus
钾	potassium
碳酸	carbonic acid content
柳叶种	willow leaf variety
栗漆种	chestnut lacquer variety
紫芽种	purple bud variety
大叶种	large leaf variety
迟芽种	late sprouting variety
早芽种	early sprouting variety
大柳叶种	large willow leaf variety
《祁门志·茶课》	<i>The Chang River Records in Qimen County on Tea Economy</i>
《祁门之茶业》	<i>Tea Industry of Qimen</i>
《农商公报》	<i>Agricultural and Commercial Gazette</i>
《祁门红茶源流》	<i>Keemen Black Tea Origins</i>
《祁红怎样做法》	<i>How to Make Keemum Black Tea</i>

《祁红毛茶怎样复制》	<i>How to Simulate Qimen Raw Tea</i>
《红茶怎样看法》	<i>How to Appreciate Black Tea</i>
《中华人民共和国祁门工夫红茶行业标准》	<i>Qimen Gong Fu Black Tea Industry Standards of the People's Republic of China</i>
《关于做好茶叶购销和出口工作的通知》	<i>Notice on Improving Tea Purchase, Sales, and Export</i>
儿茶素	<i>catechins</i>
氨基酸	<i>amino acids</i>
苯甲醇	<i>benzyl alcohol</i>
贾客	<i>merchants</i>
克虏伯式大型揉茶机	<i>a large-scale tea rolling machine</i>
手推烘干机	<i>a manually operated dryer of German design</i>

Appendix B: The Source text and the target text

ST	TT
第二章 技艺春秋路	Chapter 2 The Evolution of Keemun Black Tea's Artisanal Skills
第一节 茶地茶种	Section 1 Tea Plantation and Varieties
一、高山云雾地	I. Highland Foggy Areas
有人说，北纬 30° 上下是一条神秘而神奇的纬线。北纬 30° 区域不仅风景优美，而且物产丰饶，尤其好茶迭出，如驰名中外的西湖龙井、洞庭碧螺春、黄山毛峰、武夷岩茶等均产自此线。这条线周长约 3 万千米，中国境内部分约 5000 千米，人称茶地黄金线，祁门红茶也产自此线。	It is said that about 30 ° north latitude is a mysterious and magical latitude line. Despite the beautiful scenery, the 30° North latitude region is rich in good tea, such as the world-famous west lake longjing tea, dongting lake biluochun tea, huangshan maofeng tea, wuyi rock tea etc. are produced from this line. This line, known as the golden line of tea, is about 30,000 kilometers in circumference, within the Chinese part of about 5,000 kilometers. Keemun Black Tea is also produced from this line.
祁门地处安徽南端，位于北纬 29° 51'、东经 117° 36'，东西宽约 60 千米，南北长约 75 千米，总面积约 2257 平方千米。	Qimen is located in the southern end of Anhui Province, at latitude 29°51'N and longitude 117°36'E. It is about 60 kilometers wide from east to west and 75 kilometers long from north to south, with a total area of about 2,257 square kilometers.
中国产茶三大山脉分别是武夷山脉、天目山脉、黄山山脉。祁门东邻黟县，东南接休宁，境内山峦起伏，连绵叠嶂，黄山西脉由东向	The three major mountains producing tea in China are Wuyi Mountains, Tianmu Mountains and Huangshan Mountains. <u>Qimen</u>

西延绕全境，大洪岭、大历山拱立西北，形成屏障，其中最高峰牯牛降，海拔 1728 米，为皖南三大高峰之一。祁门境内山地面积占其总面积的 90%，这些山地海拔均在 600 米左右，撑起祁门物产肌体。	is bordered to the east by Yi County and to the southeast by Xiuning County. The terrain within its borders is characterized by undulating mountains. The western branch of Huangshan Mountains extends from east to west, encircling the entire region. The Dahong Ridge and Dali mountains stand majestically in the northwest, forming a natural barrier. Among them, the highest peak, Guniujiang, reaches an altitude of 1728 meters, making it one of the three major peaks in southern Anhui. Mountain areas within Qimen account for 90% of its total area, with elevations averaging around 600 meters, supporting the production of local resources in Qimen.
高山出好茶。好茶当有具体内涵，这就是不高不低的海拔、不大不小的面积、不阴不阳的环境、不早不迟的原料。据《安徽省南部丘陵山区国土开发与整治研究》载：海拔 800 米是中山与低山的分界线，在此左右高程，既是皖南山地分布较广的一级地形面，又是杉木、毛竹、茶园、阔叶落叶林和一些主要农作物的分布上限，也是山地红黄壤向黄棕壤的过渡地带。山高林密，茶园面积小，花香草气浓；加之日照光线弱，能很好地促成芳香类物质形成。祁门茶园大部分都在此高程上下，其中以西路牯牛降一带、南路祁红乡松潭等地最为显著。牯牛降是黄山西脉的延伸，人称“华东最后的原始森林”。这	Good tea comes out of high mountains. Fine tea should embody specific qualities, which include proper altitude, suitable area, environment neither cloudy nor sunny and favorable, raw materials that are suitable for planting good tea. According to <i>the Study of Territorial Development and Management in the Mountainous Areas of Southern Anhui Province</i>: Elevation 800 meters is the boundary between the central and lower parts of the mountain. Above this elevation, it is not only the wider distribution of the southern Anhui mountains of the first level of topographic surface, but also the upper limit

里青山绿水相依，烟云变化无常，青翠山林连绵，动植物种类丰富，构成了完整的生态系统，同时造就了其独特禀赋的茶叶天堂，形成祁红核心产区。这一带周围的历口、著坑、古溪、闪里、新安均为上等茶产地。其中以松潭为祁南高山代表，这里林密花繁，受环境孕育，此地茶叶片肥汁丰，尤其香气馥郁芬芳，甚至成为祁红茶市价格风向标。传统祁红开园时间，通常在清明后至立夏初期，此时鲜叶成熟，汁水饱满，生机勃勃，内质最为优秀。

of the distribution of cedar, moso bamboo, tea plantations, broad-leaved deciduous forests, some of the main crops as well as the transition zone of the red-yellow earth to the yellow-brown earth. High mountains, lush forests, small tea plantations, strong floral and herbaceous aromas and mild sunshine contribute well to the formation of aromatic substances. Most of the Qimen tea gardens are located under this elevation, with the most notable places such as the West Guniujiang and the South Road Qihong Township Songtan. Guniujiang, known as the "last primitive forest in East China", is an extension of the Huangshan Mountains, where green mountains and rivers, scrolling clouds, stretching verdant forests, rich plant and animal species constitute a complete ecosystem, while creating its unique wealth of tea paradise, the formation of Qihong core production areas. Around this area, Likou, Zhukeng, Guxi, Shanli and Xin'an are production areas of high quality tea, among which Songtan is the representative of Qinan high mountains, where lush forests, booming flowers and fertile tea nurtured in this place, especially fragrant aroma, even becoming a price wind vane in the Qihong tea market. The traditional Keemum Black Tea plantation is

	usually starts after the Tomb-sweeping Day and lasts until the early days of the Beginning of Summer when the fresh leaves are mature, juicy and ample, with the most excellent internal taste.
祁门茶好，在于气候。祁门地处西北冷空气和东南海洋气团前锋交错地带接近亚热带地区边缘。气候温和，雨量充沛，空气湿润，基本无酷暑严寒。祁门地区年降水量在 1700 毫米以上，无霜期平均为 232 天，春夏季山雾迷漫，日常光照迟缓适度。祁门气温，日均 15~25℃有七个月(4-10 月)，尤宜茶树生长。这里年均气温为 15.6 度，其中三月中旬，气温约 10℃，茶芽萌发。四月上中旬，气温渐至 15℃，芽叶初展，可开园。5-6 月气温 20-25℃，雨量充沛，茶叶疯长，俗称高峰期。七月气温升高，平均为 27.5℃，偶超 30 度八月气温最高可有 40℃，天数不多，且一天内持续时间短，故对茶树影响不大。九月后，茶树生长转慢，到十月下旬，渐入休眠状态。最冷的 1-2 月，只要平均绝对气温在-9.8 度以上，茶树一般不被冻害，反之，则应采取防冻措施。祁门地区月降水量分布较匀，其中 3 月、7 月和 8 月各超 100 毫米。4-6 月降水较多，各超 200 毫米，此时正逢茶树采摘重要期，充沛雨水为高产祁红提供了有利条件。9 月、10 月降水最在 85 毫米上下，此时虽偶有夹秋旱，但不影响茶树生长。这样干湿相融，哺育茶树	Favorable climate nurtures tasty Keemun black tea. Qimen is located in the transitional zone where the northwest cold air and the southeast maritime air mass fronts intersect close to the edge of the subtropical region. The climate is mild, with abundant rainfall, moist air, and there are virtually no days of extreme heat or extreme cold. The annual precipitation in Qimen area is above 1700 millimeters and the average frost-free period is 232 days, with mountain mist in spring and summer with moderate sunlight. The temperature in Qimen averages 15-25℃ for seven months (April to October), which is especially suitable for the growth of tea trees. The annual average temperature here is 15.6℃. In mid-March, the temperature is around 10℃ and the tea buds begin to sprout. In mid-April, the temperature gradually rises to 15℃ and the buds are gradually growing, suitable for tea plantation. The temperature in May and June ranges from 20-25℃ with abundant rainfall, leading to vigorous growth of tea leaves,

生机勃勃。祁门地区水分蒸发量上半年较小、下半年较大。据多年检测，祁门地区全年干燥度为 0.64，其中 3-6 月由 0.24 逐步提高到 0.41，均小于 0.5。蒸发量小，土壤水分足，茶树生长旺，适宜孕育高产优质祁红原料。7-8 月蒸发量由 0.84 渐升至 0.95，9-10 月蒸发量为 1.3。这段时间，如遇旱情，即以自流灌溉或人工降水等方法解旱。祁红人说，上半年增产靠肥，下半年增产靠水，当为植茶秘诀，殊为珍贵。祁门地区年均相对湿度为 80.7，3-11 月均超 80%，尤其早晨和夜间，相对湿度常高过 90%，仅冬季 12 月至翌年 2 月低于 80%，此时适逢茶树休眠，影响不大。茶树常在多雾多露水的高湿环境生长，受雾露滋润，茶汁丰，叶片软，幼嫩而清香，这是形成祁红优异品质关键原因之一。茶树喜阴喜湿，爱漫射，柔和光线最佳。漫射柔和光穿透云雾紫外线，可提高芽叶茶素和含氮芳香类化合物的含量，对茶叶品质极为有利。这里说的湿即指水分适宜，湿是茶树生长良好的保证。祁门地区年均晴日为 45 天左右，阴天在 175 天左右，雨天在 154 天左右，雾天为 86 天左右。其中，阴雨连绵多，雾蔼蒙蒙不少，晴日排第三位。阴雨丰沛，日光直射弱，且持续时间长，云雾满山中，茶人最匆忙；晴时早晚遍地雾，阴雨成天满山云，这是祁红茶乡最显著的气候特点。“牯牛降上幻迷雾，雾里祁红天下奇”，是为祁红最醉人的

known as the peak season. In July, the average temperature increases to 27.5°C, occasionally exceeding 30°C. In August, the temperature can reach up to 40°C, but for a short duration, having minimal impact on the tea plants. After September, the growth of tea plants slows down, entering a dormant state by late October. During the coldest January-February, as long as the average absolute temperature is above -9.8°C, tea trees are generally not affected by freezing, otherwise, anti-freezing measures should be taken. The monthly precipitation in the Qimen area is relatively uniform, with over 100mm of rainfall in March, July and August. Precipitation exceeds 200mm from April to June, which is the important period for tea picking, providing favorable conditions for producing high-quality Keemun tea. The precipitation in September and October is around 85 millimeters occasionally experiencing autumn drought, but it does not affect the growth of tea plants. This combination of dry and wet conditions nurtures the thriving growth of tea plants. The water evaporation in Qimen area is smaller in the first half of the year and increases in the remaining half of the year. According to years of measurement,

写真。

the annual dryness index of Qimen area is 0.64, gradually increasing from 0.24 to 0.41 from March to June, all of which are less than 0.5. With low evaporation and sufficient soil moisture, the tea plants grow vigorously, providing favorable conditions for producing high-yield and high-quality Keemun black tea raw materials. Evapotranspiration rises gradually from 0.84 to 0.95 in from July to August and reaches 1.3 in September-October, if encountering drought, methods such as gravity irrigation or artificial rainfall is used to alleviate drought. Local Keemun black tea farmers say that the increase in yield in the first half of the year relies on fertilizer, while the increase in yield in the second half of the year relies on water, which is a valuable secret for tea cultivation. The average annual relative humidity in the Qimen area is 80.7, exceeding 80% from March to November, especially in the early morning and nighttime, with relative humidity often exceeding 90%. Only in December to February, the relative humidity is lower than 80%, coinciding with the dormancy period of tea plants, which has little impact. Frequently grown in a foggy and humid environment, the tea tree is nourished to

	produce rich tea juice, soft and fragrant leaves, making it one of the key reasons for the formation of Keemun black tea 's excellent quality. Tea plants prefer shade and moisture, and gentle light is ideal. <u>Gentle light can penetrate through the clouds and fog, increasing the content of tea polyphenols and nitrogenous aromatic compounds, which is highly beneficial for the quality of tea.</u> Moisture, as mentioned above, refers to suitable moisture content, which is essential for the healthy growth of tea plants. <u>The annual average sunny days in Qimen area are around 45 days, overcast days about 175 days, rainy days about 154 days, and foggy days about 86 days. Among them, overcast and rainy days are abundant, with long durations, making it the most prominent climate characteristic of the Keemun black tea region. Among them, days with continuous overcast and rainy weather are the most frequent, followed by days with dense fog, and then days with clear skies, which are the least frequent.</u>The weather was overcast, with abundant rain, weak and persistent direct sunlight, and the mountains were shrouded in clouds. Tea farmers are busiest during such weather. In clear weather, early mornings and evenings
--	--

	<u>are covered in fog, while mountains are filled with clouds all day, which is the most prominent climate characteristic of Keemun black tea region. "In the Guniujiang mountains, the magical mist descends, within the mist, there's a wondrous world", which is the most enchanting portrayal of Keemun black tea.</u>
祁门茶好，更赖于其土壤。早在民国六年(1917)，祁红便被世界所瞩目。为解其中奥秘，当时的农商部曾取祁西历口绕丝坞茶山土壤，送北京中央农事试验场化验，结果发现其中氮、磷、钾三要素及碳酸含量均富，铁质尤多，极宜茶树栽培。祁红土地，与众不同。祁门地区茶园土壤主要由千枚岩、紫色页岩等风化而成的黄土和红黄土等组成，大多属红褐色砾质黏壤土类型。这类土壤土质肥厚，结构良好，透气性和保水性较佳，含氧化铝、铁等成分也较丰富；酸度适中，常为 5~6；水分较足，最宜茶树生长。	To grow good Keemun black tea, the soil itself is important. Early in 1917 (the sixth year of the Republic of China), Keemun black tea was attracted the attention of the world. To unlock its secrets, the Ministry of Agriculture and Commerce at that time took soil samples from the tea mountains of Qixi Likou around the Silkwood Tea Mountain and sent them to the Central Agricultural Experiment Station in Beijing for testing. The results revealed rich content of nitrogen, phosphorus, potassium, carbonic acid content, especially iron, making it extremely suitable for tea cultivation. The land where Qimen black tea is planted is extraordinary. The soil of tea plantations in the Qimen area is mainly composed of yellow soil and red-yellow soil formed by weathered rocks such as phyllite and purple shale rock, mostly of red-brown gravelly clay loam soil type. This type of soil is fertile,

	well-structured, with good air permeability and water retention, and rich in components such as aluminum oxide and iron. It has a moderate acidity level, usually ranging from 5 to 6, and sufficient moisture, making it most suitable for tea tree growth.
(1) 黄土。酸碱度多为 5~6。上层土壤不厚，灰黄色或灰褐色。上层土壤沙砾多，疏松、粒状结构；下层土壤深厚，浅黄色，属轻黏土，石砾多，紧实、块状结构。黄土中的氮和磷含量低，有较好保水、保肥性能，适宜茶树生长。	(1) Loess soil with a pH of 5-6. The upper soil is not thick, grayish-yellow or gray-brown in color. The upper soil contains more sand and gravel, with a loose and granular structure; the lower soil is deep, with a light yellow color, which is light clay, with a lot of stones and gravels, compact and blocky structure. Loess soil has low nitrogen and phosphorus content, good water and fertility retention, suitable for the growth of tea trees.
(2) 红黄土。酸碱度 5~5.5，上层土壤较薄，灰黄色，属轻黏土，结构不明显，疏松；下层土壤深厚，黄红色，属中黏土，棱状结构，坚实。红黄土中氮、磷含量少，农作物生长差，茶树生长好。	(2) Red and yellow soil with a pH of 5-5.5. Red loess soil has a pH range of 5 to 5.5. The upper soil is thin, grayish-yellow, and classified as light clay with an indistinct structure and loose texture. The lower soil is deep, yellowish-red, and is characterized as medium clay with a prismatic structure, which is compact and firm. Red and yellow soil has low nitrogen and phosphorus content, poor crop growth, but good for the growth of tea trees.
(3) 黑沙土。分布在平里、闪里等地，为	(3) Black sandy soil, distributed in Pingli

黄土类，经长期种植逐渐演变成上层灰黑色。沙壤，片状结构，酸碱度 5，土壤疏松而肥沃，茶树生长好。	and Shanli, is a type of loess soil that gradually turns gray-black in the upper layer after long-term cultivation. Sandy soil, with flaky structure, pH of 5, loose and fertile soil, good for tea tree growth.
(4) 白沙土。分布在金字牌、历口、祁山镇等地，多在山脚、山坞、河溪两旁。上层黑灰色，沙壤，疏松，酸碱度 4；中层灰黑色，壤土，紧实，酸碱度 4；底土灰色，沙壤，疏松，酸碱度 4.5。全层无石灰反应，茶叶产量高。	(4) White sandy soil, distributed in Jinzipai, Likou and Qishan Town, mostly at the foot of the mountains, in mountain basins and along rivers and streams. The upper layer is black-gray, sandy soil, loose, with a pH of 4; the middle layer is dark-gray, loamy soil, compact, with a pH of 4; the bottom layer is gray, sandy soil, loose, with a pH of 4.5. The entire layer shows no lime reaction and has high tea yield.
(5) 黄沙土。为红沙土的一个发育阶段。祁山镇、历口、平里等地均有。上层红黄土，壤土，粒状结构，松润，有枯草根，酸碱度 5；下层红色块状结构，松润，有树根，酸碱度 4.5，适于茶树生长。	(5) Yellow sandy soil, a developmental stage of red sandy soil, found in Qishan Town, Likou, Pingli, and other places. Upper red and yellow soil, granular structure, is pH 5, with loose soil and intermixed with withered grass roots; the lower layer is red with blocky structure, with loose and moist soil and mixed with tree roots, and a pH of 4.5, suitable for tea tree growth.
茶树喜酸。祁门地区分布广泛的黄土和红黄土，虽酸度适中、土层厚、渗透性良好，然因类型多样，故茶质略有区别，加工要领也不同。经多年探索总结，祁红人认为全茶区可分为三域：一是由溶口溯河直上	The tea trees prefer acidic soil. The widely distributed loess and reddish-yellow soil in Qimen area, although moderate in acidity, thick in soil layer, and good in permeability, due to the diverse types, the tea quality

到侯潭，转往祁西历口地带，以贵溪、黄家岭、石迹源等处茶质最优，此域茶叶底厚薄适中，味醇幽，色润泽，发酵时间以一个半小时为准；二是由闪里、答坑再到渚口地带，以镑坑、闪里、高塘等处茶质为佳，此域茶叶底薄，条形好，味浓色佳，发酵仅需 1 小时；三是由塔坊至祁红乡，再转至倒湖地带，以塘坑头、棕里、芦溪、倒湖等处茶为代表，此域茶叶底厚、味浓、色暗、枝粗大，发酵须 2 小时以上。	varies slightly, and the processing techniques are also different. After years of exploration and summary, the people of Qimen believe that the entire tea area can be divided into three domains: first, from the Rongkou upstream to Houtan, then to Qixi Likou, with places like Guixi, Huangjialing, Shijiyuan having the best tea quality in this domain, the tea leaves are moderately thick, mellow in taste, bright in color, and the fermentation time is about an hour and a half; second, from Shanli, Dakeng to Zhukou area, with places like Bangkeng, Shanli, Gaotang having the best tea quality in this domain, the tea leaves are thin, good in strip shape, rich in taste and color, and only require 1 hour of fermentation; third, from Tangfang to Qihong township, then to Daohu area, with places like Tangkengtou, Zongli, Luxi and Daohu representing the tea in this domain, the tea leaves are thick, rich in taste, dark in color, and with coarse branches, requiring more than 2 hours of fermentation.
万物生长有定律。土壤固然可改良，但不可复制。<u>其中奥秘，正如一些资深学者所说，祁门地区地质是远古洪水冲击形成的沙洲地，茶园生长在特有的烂石沃土之上，完全符合茶圣陆羽在《茶经》所述：上者</u>	All things grow according to certain laws. While the soil can be improved, it cannot be replicated. <u>The mystery, as some senior scholars have said, lies in the fact that the geological formation of the Qimen area is a</u>

<u>生烂石，中者生砾壤，下者生黄土。</u>	<u>sandbar created by ancient floods. The tea gardens grow on a unique soil of decomposed rocks, which perfectly aligns with the description by Lu Yu, the <i>Tea Sutra</i>: The superior tea grows in rotten rock piles; the middle in gravel soil; the inferior tea in the loess.</u>
二、当家棉叶种	II. Cotton leaf species
祁红茶园漫山遍岭，既有传统的高山满天星式茶地，又有近代创新的连片梯形条播茶园。其中，挑大梁的茶树品种，名曰“楮叶种”。	The Keemum Black Tea plantation, which spreads all over the mountains, is a tea land composed of a traditional mountainous cluster as well as a modern and original terraced strip-seeded type of tea plantation. Among them, the main tea tree variety is called "Zhu Ye Zhong" (Oak Leaf Variety).
祁门有文字记载的楮叶种茶历史已有千年。<u>多年来，种于高山的茶树，树势高大健壮，芽叶肥壮，久而久之，形成8个群体性品种，即楮叶种、柳叶种、栗漆种紫芽种、大叶种、迟芽种、早芽种和大柳叶种。</u>其中部分代表性品种，很早就被国内十几个省和国外一些地区引种。据引种地区实验表明，这些品种具有适应性强、产量稳定、制茶品质优良等特点，属重要的茶树良种。	Qimen has a history of Oak Leaf Variety that has been recorded for thousands of years. <u>Over the years, tea trees planted in high mountains have grown tall and robust, with plump buds and leaves. Gradually, they have evolved into eight distinct group varieties, namely oak leaf variety, willow leaf variety, chestnut lacquer variety, purple bud variety, large leaf variety, late sprouting variety, early sprouting variety and large willow leaf variety.</u> Some representative varieties have been introduced to more than a dozen provinces in China and some regions abroad. According to experiments in the

	introduced areas, these varieties have strong adaptability, stable yield and excellent tea quality, which are important superior tea tree varieties.
1949 年后，祁红地位提升。为进一步选育茶树良种，从 1955 年起，安徽省祁门茶叶研究所从楮叶、紫芽、大叶种等群体中，分离单株，经多年精心培育，现已育出一批优良茶树品种。其中，国家级良种 6 个，分别是楮叶种、安徽 1 号、安徽 3 号、安徽 7 号扬树林 783、鳧早 2 号。	After 1949, the status of Keemun Black Tea was elevated. In order to further breed superior tea tree varieties, since 1955, the Anhui Keemun Tea Research Institute has isolated individual plants from the groups such as oak leaf, purple bud, and big leaf varieties, and after years of careful cultivation, a batch of excellent tea tree varieties has been bred. Among them, there are 6 national excellent varieties, namely Oak Leaf Variety, Anhui No. 1, Anhui No. 3, Anhui No. 7, Poplar forest 783, and Teal Early No. 2.
楮叶种因叶片形状与苦楮树相似而得名。其树形为灌木，中等叶，树姿半开，叶椭圆或长椭圆形，芽叶为黄绿色，茸毛中等。楮叶种持嫩性强，产量高，适应性强，被列为祁门茶树当家品种，是生产祁红的主要原料。该品种属有性系中芽种，发芽整齐，抗寒性高。20 世纪 50 年代，楮叶种曾被苏联引种并作为选种材料，如格鲁吉亚 10 号就由此选育而成。此外，楮叶种还被日本、印度、斯里兰卡、越南和东非等一些国家引种，在国际具很高知名度，是世界著名良种。国内一些地方如浙江、广	The oak leaf variety is named after its leaf shape, which is similar to the bitter oak tree. Its tree form is shrub-like, with medium leaves, semi-open tree posture, elliptical or elongated elliptical leaves, and yellow-green young leaves with moderate fuzz. The oak leaf variety, the main raw material for the production of Keemun Black Tea, has strong tenderness, high yield, strong adaptability, listed as the leading varieties of Keemun Black Tea tree. This variety belongs to the bud type in the sexual series,

东、福建、广西、江苏、江西、湖南、湖北、贵州、陕西、山东等也先后引种栽培。1982 年，楮叶种被定为省级地方良种；1984 年，楮叶种经全国茶树良种审定委员会审定为全国茶树良种，并大力推广，自此，楮叶种开始走遍天下。	with uniform germination and high cold resistance. In the 1950s, the oak leaf variety was introduced by the Soviet Union and used as breeding material, leading to the development of Georgia No. 10 variety. In addition, the oak leaf variety has also been introduced and cultivated in some countries such as Japan, India, Sri Lanka, Vietnam, and East Africa, having a high reputation in the international circle as a world-famous good species. It has also been introduced and cultivated in some domestic regions such as Zhejiang, Guangdong, Fujian, Guangxi, Jiangsu, Jiangxi, Hunan, Hubei, Guizhou, Shaanxi, and Shandong. In 1982, the oak leaf variety was designated as a provincial superior variety; in 1984, it was approved by the National Tea Tree Superior Variety Approval Committee as a national tea tree superior variety and was vigorously promoted. Since then, the oak leaf variety has been widely cultivated and promoted.
祁门楮叶种既是先人汗水的馈赠，也是后人智慧的果实。其他如安徽 1 号、安徽 3 号、杨树林 783、鳧早 2 号，即属于传承楮叶种优良品质的后起之秀。其中，安徽 1 号、安徽 3 号属灌木型大叶类中芽种，被全国茶树良种审定委员会认定为国家级无性系茶树良种；杨树林 783 属灌木型大	The Qimen Oak Leaf Variety is not only a gift of the predecessors' hard work, but also the fruit of the wisdom of the descendants. Others such as Anhui No. 1, Anhui No. 3, Poplar forest 783, and Teal Early No. 2 are also outstanding successors inheriting the excellent quality of the oak leaf variety.

叶中生偏早种，育芽力强，发芽较整齐，适应性强，产量高，也属国家级无性系茶树良种；岛早 2 号为特早生国家级无性系茶树良种，2002 年被审定为我国新一代国家级茶树良种，被茶业界誉为“中国茶种英豪”。	Among them, Anhui No. 1 and Anhui No. 3 belong to the shrub-type big leaf bud type, and have been recognized by the National Tea Tree Superior Variety Approval Committee as national asexual series tea tree superior varieties; Poplar Forest 783 belongs to the shrub type large-leafed mid-growth of the early type, with strong bud growth and relatively uniform germination, strong adaptability, and high yield, and is also a national asexual series tea tree superior variety; Fu Zao No. 2 is a special early national asexual series tea tree superior variety, which was approved in 2002 as a new generation national tea tree superior variety in China, and is hailed by the tea industry as the "hero of Chinese tea varieties."
长江后浪推前浪，祁门种骄傲更无比。2003 年，由国家农业部批准立项，总投资 1300 万元的安徽省茶树育种中心在祁门落地。项目由安徽农科院茶叶研究所实施，目标是应用基因工程和组培微繁等生物技术，5 年培育一至两个茶树新品种，保存茶树优选品种 1000 份，年繁殖茶树良种苗过亿株，使之成为长江中下游地区最大的茶树良种繁殖基地，楮叶种于其中再放光芒。	As the Yangtze River's waves push forward, the pride of Keemun Black Tea varieties is unparalleled. As in the Changjiang River the waves behind drive on those ahead, a new variety will replace the old. In 2003, with approval from the Ministry of Agriculture, a total investment of 13 million yuan led to the establishment of the Anhui Tea Breeding Center in Qimen. The project was implemented by the Tea Research Institute of Anhui Academy of Agricultural Sciences,

	aiming to cultivate one to two new tea tree varieties in 5 years using biotechnology such as genetic engineering and tissue culture micro propagation, preserve 1000 excellent tea tree varieties, and reproduce over 100 million good seedlings of tea tree annually, making it the largest base for tea tree breeding in the middle and lower reaches of the Yangtze River.
三、绝世祁门香	III. Peerless Keemum Black Tea
按茶界规矩，一种茶香应归属于一种类型？唯独面对祁红香型，专家学者犯难。<u>因为祁红香型极其独特，似花不像花，似蜜不像蜜，似果不像果，貌似复合型，究竟归属哪种香型？</u>难以做出标准化表述。 为此，专家学者经商讨后做出决断，定其名为“祁门香”一个充满文学想象的概念，既浪漫又具实在的地理符号。自此，祁门香作为祁红的代名词，开始出入各种权威的著述中。	According to the standards of the tea industry, one tea fragrance be categorized into one type? Only when smelling the fragrance of Keemum Black Tea, do experts and scholars be confused. <u>The fragrance type of Keemum Black Tea is extremely unique; it smells like floral scents, yet it is not a flower; it carries a hint of honey, yet it is not honey; it has a fruity aroma, yet it is not fruit. It appears to be a composite type, but to which specific fragrance category does it truly belong?</u> It is difficult to make a standardized expression. Therefore, after discussion, experts and scholars made a decision to name it “Keemum Fragrance”, a concept full of literary imagination, both romantic and a real geographical symbol. From then on, Qimen Fragrance, as a synonym for Keemum Black Tea, began to

	appear in various authoritative writings.
祁门香是祁红的绝世之资，傲立之本。自 20 世纪 50 年代以来，国内外专家对祁门香频频开展研究，他们循香气追寻，经多年探究，找出以下几点祁门香独具一格的原因。	Keemum Fragrance is the extraordinary asset and pride of Keemum Black Tea. Since the 1950s, domestic and foreign experts have frequently conducted research on Keemum Fragrance, following the scent for many years to find out the following unique reasons for the distinctive character of Keemum Fragrance.
(1) 土壤构造特殊。祁门地区土壤独特，氮、磷、钾及碳酸含最较高，铁质尤多，孕育出的茶叶矿物质含量丰富。据检测，祁红与普通红茶相比，铁含量高 3~6 倍、钾含最高 20 倍、铜含量高 2.6 倍。其中，铁元素对人体健康十分重要；钾有利于氨基酸合成，对茶叶滋味和香气形成有利；铜是构成茶叶多酚氧化酶活性中的核心元素，是形成红茶优良品质的重要保证。	(1) The soil structure is unique. The soil in the Qimen area is unique, with high levels of nitrogen, phosphorus, potassium and carbonates, along with abundant iron. This has resulted in tea leaves with rich mineral content. According to tests, compared to ordinary black tea, Keemum Black Tea has 3-6 times higher iron content, 20 times higher potassium content, and 2.6 times higher copper content. Among these, iron is highly important for human health; potassium is beneficial for amino acid synthesis, contributing to the flavor and aroma of tea leaves; copper is a core element in the oxidation enzyme activity of tea polyphenols, ensuring the excellent quality of black tea.
(2) 茶树品种特殊。中国农业科学院茶叶研究所王华夫研究员用祁红当家品种楮叶种	(2) The tea plant variety is special. Researcher Wang Huafu from the Tea

和安徽 7 号为原料，提取成品香气精油，通过对比分析得出结论：楮叶种香叶醇比安徽 7 号高出 30 倍以上。这表明香叶醇可能是影响祁红香气的主要因素。另据专家检测，祁门楮叶种鲜叶含茶多酚约 23.8%、儿茶素约 14%、氨基酸约 5.42%、水浸出物约 44%，这 4 种成分含量表现在气相色谱与质谱图上峰的面积分别为牻牛儿醇（玫瑰香型）29.6%、牻牛儿酸 6%、苯甲醇 11.0%、2-苯基乙醇（似玫瑰萤香）7.1%，说明内含香气、滋味成分丰富，尤其高含量玫瑰萤香是构成优质祁红的重要基础。

此外，祁门楮叶种曾被广泛推广于世界各地，同样也表现出祁门香的特性。如 1965 年资料载，当时引入西南茶区的祁门楮叶种在该区保持较高香气，制出红茶有独特祁门香味。

Research Institute of Chinese Academy of Agricultural Sciences used the Qihong dominant Oak Leaf Variety and Anhui No. 7 as raw materials to extract finished aromatic essential oil. Therefore, a conclusion was reached through a comparative analysis: Oak Leaf Variety 's aroma of geraniol is more than 30 times higher than that of Anhui No. 7. This shows that geraniol may be the main factor in the aroma of Qihong. According to expert analysis, the fresh leaves of the Qimen oak leaf variety contain approximately 23.8% tea polyphenols, 14% catechins, 5.42% amino acids, and 44% water-soluble substances. The content of these four components is reflected in the areas of the peaks on the gas chromatography and mass spectrometry graphs as 29.6% for geraniol (rose fragrance type), 6% for geranic acid, 11.0% for phenethyl alcohol, and 7.1% for 2-phenylethanol (resembling rose aroma). This indicates that the variety is rich in aromatic and taste components, with the high content of rose osmanthus fragrance being a crucial foundation for the quality of premium Keemen black tea. In addition, Qimen Zhuye type has been widely promoted worldwide and also exhibits the

	characteristics of Qimen fragrance. In addition, the Qimen chinkapin species had been widely popularized all over the world, showing the same characteristics of Qimen fragrance. For example, in 1965 records, the introduced Qimen Oak Leaf Variety in the southwestern tea area maintained a high fragrance, producing black tea with a unique Qimen fragrance.
(3) 加工过程反应特殊。祁红经萎凋、发酵后，发生化学反应变化较大，香气化合物形成和转化非常充分。其中，香气物质从鲜叶中的 50 多种增至成品中的 300 多种，一部分咖啡因、儿茶素和茶黄素组合成滋味鲜美元素，从而形成香甜味醇的品质特征，进而使其香气成分多，含量也高，且甜香、果香、花香丰富，形成祁红独具的特征。	(3) The processing reaction is special. After withering and fermentation, Keemum Black Tea undergoes significant chemical reaction changes, with the formation and transformation of aromatic compounds being very thorough. Among them, the aromatic substances increase from over 50 types in fresh leaves to over 300 types in the finished product, and some caffeine, catechins, and the oflavins combine to form delicious flavor elements, thereby forming the quality characteristic of sweet and aromatic taste. As a result, its aroma components are abundant, with high content, and rich in sweet, fruity, and floral aromas, forming the unique characteristics of Keemum Black Tea.
第二节 发展历程	Chapter 2 Evolutionary Path
一、祁红问世的背景	I. The Background of the Emergence of Keemun Black Tea

祁门有茶,最早以文字为证,当推唐代《祁门县新修阊门溪记》,作者为歙州司马张途。他记祁门茶事,数据翔实,场景动人:	<u>The earliest historical record of Keemun black tea is <i>Water Conservancy Project of Changmen Creek in Qimen County in the Tang Dynasty</i>, written by Zhang Tu, the magistrate of Shezhou.</u> He recorded the tea events in Qimen, with detailed data and a captivating scene:
邑之编籍民五千四百余户,其疆境亦不为小。山多而田少,水清而地沃。山且植茗,高下无遗土,千里之内,千里之内业于茶者(十)七八矣。	There are more than five thousand four hundred inhabitants in the city, with a border area that is not small. There are many mountains, few fields, clear water and fertile land in here. The entire mountain is planted with tea, and there are many tea growers within a thousand miles.
繇是给衣食,供赋役,悉恃此。祁之茗,色黄而香,贾客咸议,愈于诸方。每岁二三月,贾银缙缯素求市将货他郡者,摩肩接迹而至。	<u>Because of this, they were provided with clothing and food, and were obligated to pay taxes and perform labor services, relying entirely on this. Keemun black tea, characterized by its yellow color and flavor, was highly praised by merchants that it was superior to tea from other regions.</u> Every year in February and March, many people from other counties bring silver silk and plain fabrics to here.
这篇绮丽文字,千古流芳。其内记述茶类因属凤毛麟角,不但本土自豪,且业界惊艳。时至今日,茶人捧读,仍大喊珍贵。	This splendid text has been passed down through the ages. It describes tea as a rare commodity, which not only wins local pride but also astonishes the industry. Even today, tea lovers still treasure it.

需要说明的是,《祁门县新修阊门溪记》中记述的茶类是饼茶,且一直延续至宋代。	It should be noted that the tea described in Keemun black tea is <i>Water Conservancy Project of Changmen Creek in Qimen County</i> is compressed tea, which lasted until the Song Dynasty.
明代罢造饼茶,中国茶叶换面孔。《祁阊志·茶课》载:茶有软枝,有芽茶,人亦颇资见利。	Cake tea was made during the Ming Dynasty, giving Chinese tea a new look. <u>It is written in the <i>The Chang River Records in Qimen County on Tea Economy</i> that the tea tree has soft branches and young leaves, from which people also see benefits.</u>
到清代康熙年间(1662—1722),中国开放海运,茶叶漂洋过海,其时祁门有安茶远走海外。安茶始创于明末,五口通商后尤其走红,产量猛增,即便到1932年有祁红问世,安茶依然坚挺。据傅宏镇《祁门之茶业》载,其时祁门茶号共182家,其中祁红茶号135家、安茶47家。安茶这种高调态势一直维持到抗战爆发,因战火纷飞,运路中断,安茶退出历史舞台,祁红缘此才一花独放。	During the Kangxi period of the Qing Dynasty (1662-1722), China opened up to shipping An tea (a tea from Keemun, Anhui Province) overseas. An tea, originating from the late Ming Dynasty, gained popularity especially after the establishment of the five-port trading, leading to a significant increase in production. Even after the emergence of Keemun Black Tea in 1932, An tea remained strong. According to Fu Hongzhen's <i>Tea Industry of Qimen</i>, there were a total of 182 tea businesses in Qimen, including 135 Keemun Black Tea businesses and 47 An tea businesses. The high-profile trend of An tea continued until the outbreak of the War of Resistance Against Japan, during which the trade routes were disrupted, leading to the decline of An

	tea and the rise of Keemum Black Tea.
综上可知，在祁红问世前，饼茶、软枝茶、芽茶、安茶诸茶俨然一个大家族，风火走九州，成为祁红带路党。	In summary, before the emergence of Keemum Black Tea, cake tea, soft-branch tea, bud tea and An tea formed a large family of teas, gaining popularity and becoming the forerunner of Keemum Black Tea.
茶系国运。中国茶自 17 世纪输入欧洲，到清道光二十二年(1842)五口通商，受国际茶市强力拉动，销势更猛，大有独步天下之势。	Tea was a national industry. Since the 17th century, Chinese tea was introduced to Europe and with the establishment of the five-port trading in the twenty-second year of the reign of Daoguang in the Qing Dynasty (1842). It experienced strong international demand, indicating its dominant position in the global market.
祁门红茶就是在这样的背景下开始起步的。追溯祁红起源史籍，主要有以下三说：	Keemun Black Tea gradually developed in such a background. There are three main sayings about the origin of Keemun Black Tea:
其一是 1916 年《农商公报》刊载的大清第 119 号奏折：	The first one is the 119th memorial to the throne presented in the 1916 <i>Agricultural and Commercial Gazette</i> :
<u>安徽改制红茶，权兴于祁(门)建(德)，而祁建有红茶，实肇始于胡元龙。胡元龙为祁门南乡贵溪人，于咸丰年间即在贵溪开辟荒山五千余亩，兴植茶树。光绪元年、二年，因绿茶销路不畅，特考察制造红茶之法，首先筹资六万元，建日顺茶厂，改制红茶，亲往各乡教导园户，至今四十余年，</u>	<u>In Anhui Province, the reformed black tea gained popularity primarily in Qimen and Jiande. The transformation of Qimen's black tea was indeed spearheaded by Hu Yuanlong. Hu Yuanlong, a native of Guixi in the southern part of Qimen, opened up more than 5,000 acres of tea trees on barren</u>

孜孜不倦。	<u>mountains in Guixi during the Xianfeng period. In the first and second year of the Guangxu period, due to the poor sales of green tea, he specially investigated the method of making black tea. Then he raised six thousand yuan, established Rishun Tea Factory, reformed black tea and personally went to various villages to teach gardeners. He had been tirelessly working for more than 40 years.</u>
其二为 1929 年《安徽建设》第 6 期载《秋浦祁门两县茶业状况调查》：当民国纪元前三十七年，有夥人余姓（干臣），在秋浦尧渡街地方，设红茶庄，试制红茶。翌年，旋往祁门设子庄，劝导园户酿色遏红诸法，出高价收买红茶（毛茶）。第三年，即在祁门西乡闪里，开设红茶庄。祁门南乡并有大户胡仰儒（元龙）者，特自制园茶，以为之倡，此为徽茶改制红茶之始。	The second one is from the 6th issue of <i>Anhui Construction</i> in 1929, which carried out <i>A Survey of the Tea Industry in Qiupu and Qimen Counties</i>: In the thirty-seventh year before the Republic of China, a man named Yu, who were very capable, set up a tea factory to try making black tea in Yaodu Street, Qiupu. The next year, he went to Qimen to set up a subsidiary factory and persuaded gardeners to cultivate premium black tea by instructing them in different techniques and offering a lucrative purchase price for the black tea. In the third year, he opened a black tea factory in Shanli, West Township, Qimen. In the southern township of Qimen, a wealthy man named Hu Yangru (Yuanlong) personally made garden tea, which served as the beginning of the reform of black tea in Anhui.

其三是民国时期刊行郑恭撰杂记《祁门红茶源流》：有邑人胡元龙、陈烈清相继在祁门西南乡创设茶厂，招工授以制茶方法，祁红才开始萌芽。这两家茶厂算是制茶最早，厂名胡日顺、陈怡丰。	The third one comes from the period of the Republic of China, in the miscellanea written by Zheng Gong titled <i>Keemen Black Tea Origins</i>: Two people from Qimen's southwest township, Hu Yuanlong and Chen Lieqing successively established tea factories, recruited workers and taught them tea-making methods, and Keemum Black Tea appear. These two tea factories were the earliest to produce tea, named Hu Rishun and Chen Yifeng.
细研以上三说可发现，有一人始终在其中穿越。此人名胡元龙，即始创祁红的大师，今人称其为祁红鼻祖。	In a close examination of the three historical saying mentioned above, it is apparent that someone consistently traversed through them- a figure named Hu Yuanlong, who is considered the pioneer of Keemum Black Tea.
有关胡元龙，茶著介绍颇多。如《祁门红茶》载：	There is a lot of introduction about Hu Yuanlong. For example, the <i>Keemum Black Tea</i> records:
胡元龙(1836—1924)，字仰儒，祁南贵溪人。祖父因功被朝廷封赏三代大夫，其自幼饱读经史，习拳练武，以文武全才闻名乡里，及长任团总，当属吃皇粮一族。<u>偏他不按套路出牌，认为书可读，官不可做，居然辞去把总，搞实业救国，带领长工，居深山培桂山房，常年栽杉种茶。</u>咸丰初，闻问世百余年的红茶，近年尤俏，毅然尝	Hu Yuanlong (1836-1924), with the courtesy name Yangru, was a native of Guixi in Qinan. His grandfather was honored by the court as a third-generation senior official for his contributions. From a young age, he extensively studied the classics, practiced martial arts and was renowned in his hometown for his scholarly and martial

试创制，后因太平军起停滞。光绪初，见祁茶销路受阻，决定东山再起，自筹资金 6 万元，从江西宁州请来茶师舒基立，创设胡日顺茶号。先以每箱 15 斤为规格，俗称一五箱试售九江，销路不畅。随后再图良策，改二五箱规格，运售汉口，销路顿开，俄英等国茶商争相抢购，产量逐年增长，带动全村跟风。相传其时贵溪年产干毛茶 2 万多斤，精制茶号 6 家，成为远近闻名的专业村，祁红制作技艺随即扩散到整个祁门茶区。

talents. He later held the position of a regimental commander and belonged to the group that consumed imperial provisions. He chose to defy the norm, thinking that books were worth reading but official positions were not. Astonishingly, he resigned from his military leadership role to focus on industrial endeavors for the salvation of the country. He led the laborers, settled in the deep mountains at the Peigui Mountain Lodge, and engaged in planting firs and cultivating tea throughout the year. In the early years of the Xianfeng period, when the famous black tea had been on the market for over a hundred years and was particularly popular in recent years, he firmly attempted to create it. However, his efforts were hindered by the Taiping Army. At the beginning of the Guangxu period, seeing that the sales of Keemum Black Tea were obstructed, he decided to stage a comeback. He personally raised 60,000 yuan, he invited the tea master Shu Jili from Ningzhou in Jiangxi to establish the Hu Rishun Tea Company. Initially, the tea was packed in boxes of 15 catties each and was tried to be sold to Jiujiang, but the sales were not good. Subsequently, he formulated a better strategy, changed the box size to 25

	catties, and sold it to Hankou. The sales flourished, and tea merchants from Russia, England, and other countries vied to purchase it. The production volume grew annually, driving the whole village to prosperity. At that time, it is said that Guixi produced over 20,000 catties of raw tea annually, and there were six refined tea companies, making it a well-known professional village in the vicinity. The techniques for producing Keemum Black Tea subsequently spread to the entire Keemum Black Tea area.
有道是深渊潜龙，高人垫伏。今天贵溪，仍保留有胡元龙塑像、培桂山房遗址及胡氏家族遗嘱等，由此可窥当年胡元龙创制祁红风貌之一斑。其中尤论气势，抑或情怀，均非一般凡人所能及。厚德载物，多大格局，成就多大事业。胡元龙正因有此超凡脱俗的胆魄和勇气，才成为第一个吃螃蟹的人，创出举世闻名的祁红。缘此，1892 年出版的《牛津英文大词典》有了专用词汇 keemun black tea，即中国安徽祁门县祁门红茶，简称 " 祁红 "。	It is said that a hidden dragon lurks in the deep abyss, and a wise man waits in silence. Today, Guixi still retains the statue of Hu Yuanlong, the site of the Guishi Mountain Villa, and relics of the Hu family's will, offering a glimpse of the style and features of Hu Yuanlong's creation of Keemum Black Tea at that time. Whether considering the momentum or the sentiment, both are beyond the reach of ordinary people. With great virtue and a broad vision, one can achieve great accomplishments. It is precisely because of Hu Yuanlong's extraordinary courage and daring spirit that he became the first person to eat pound crabs and created the world-renowned

	Keemum Black Tea. Consequently, the <i>Oxford English Dictionary</i> published in 1892 introduced the specialized term “Keemum Black Tea”, referring to the Keemum Black Tea from Qimen County, Anhui, China, commonly known as “Qihong”.
下面一副胡元龙亲撰楹联，可证其创业的胸襟和情怀： 垦荒山千亩，遍植茶竹松杉而各国家之用； 筑土屋五间，广藏诗书来耜以供子孙读耕。	Below is a plaque written by Hu Yuanlong, demonstrating his ambition and sentiment of starting his career: Cultivating a thousand acres of wasteland, planting tea, bamboo, pine, and cedar for all the country; Building five earth houses, housing poetry and books, toil for future generations to read and farm.
二、清末民国时期探索	II. Explorations in the Republic of China at the Late Qing Dynasty
清末民国时期是祁红迅猛崛起时期，当时，民间和官方的共同发力，助推祁红制作工艺有了长足发展。然因时局不稳，其过程也时起时伏，动荡不定。	During the late Qing Dynasty, there was a rapid rise in the exploration of Keemum Black Tea. During this time, both the public and the authorities worked together to promote the rapid development of Keemum Black Tea craftsmanship. However, due to the unstable situation at the time, the process was also fluctuating and turbulent.
1.民间方面	1.Civilian records
这里摆放着 5 本祁红文档，均为祁红鼻祖胡元龙当年所开设鸣岐山房的手抄文本。	Five Qihong documents placed here, all of which are handwritten by Hu Yuanlong, the

按时间排序，这 5 本文档依次为 [光绪三十三年(1907)春月立]《红茶规款》、[光绪三十三年(1907)蒲月高岗氏立]《红茶规款》、[光绪戊申年(1908)仲夏月立]《红茶各款规底》、[壬子年(1912)鸣歧山房立]《茶司做红茶筛路》[鸣歧山房存底]《制红茶火工与做场规模》。这些发黄文档，因光阴漫池、岁月侵袭，纸张略有残破，文字不再光鲜。然细读内容，其数据精细翔实，文字生动务实，堪为范本。归纳起来，这 5 本祁红文档内容主要为以下两个方面：	founder of Qihong, when he opened the Mingqi Mountain House. In chronological order, these five documents are [Spring Month of the 33rd Year of Guangxu (1907)] <i>Black Tea Regulations</i>, [Month of High Ridge in the 33rd Year of Guangxu (1907)] <i>Black Tea Regulations</i>, [Midsummer of the Wushen Year of Guangxu (1908)] <i>Fundamentals of Various Black Teas</i>, [Year of Renzi (1912) Mingqi Mountain House] <i>Tea Department Making Black Tea Sieve Roads</i>, and [Mingqi Mountain House Inventory] <i>Production Scale of Black Tea Fireworks and Production Scene Regulations</i>. These documents are slightly tattered from time, the paper is worn and the text is no longer glossy. However, upon closer examination, the data is detailed and realistic, and the text is vivid and practical, which can serve as a model. In summary, the content of these five Qihong documents mainly falls into the following two aspects:
一是祁红加工过程中来往的经济账目。诸如茶流收茶款式、各庄办茶总数、春茶告竣使用缕总、售茶扯码、请引总登、饶州府至九江船力、盘查账底、水脚、铅锡、纸张、赏茶酒钱等，既见制茶规模，又有生产流程，既有收茶流水，又有外销凭证，	Firstly, it includes the economic accounts involved in the Keemum Black Tea processing. These include the styles of tea flow receipts, the total number of tea produced in each village, the total yarn used in spring tea, tea sales codes, total

还有茶风习俗，项目多，开支杂。小本本可见大社会，昨日祁红岁月，尽在字里行间，好一幅祁红茶事风情图谱，弥足珍贵。	registration and referencing, boat power from Raoyzhou Prefecture to Jiujiang, checking the account, waterway freight, lead and tin, paper, reward for tea and wine, and so on. This not only shows the scale of tea production and the production process, but also includes the tea trade flow, export certificates and tea customs. The items are numerous and the expenses are varied. These small notebooks reflect the larger society, depicting the Keemum Black Tea industry and customs of the past, making it a valuable panorama of Keemum Black Tea history.
二是祁红加工技艺要诀。其中，前 3 本文档中的加工技艺要诀与流水账混杂，具体有“筛路便览”“红茶竹器家伙尺寸式”“近日制红茶恰合洋庄火工”“复火补足上做场火工”“熟茶均堆补火”“补熟茶火制法”“近时制红茶火工捷妙要诀”“复足火工上做场火工捷秘诀”“补火成堆捷妙诀”“戏香味法”“熟茶成堆泡汤戏味法”“河口茶司做红茶一条龙筛路”“下身间筛路”“毛茶风扇子口黄片”“复将细开毛茶风扇子口黄片筛路”“洗茶梗做路”“伏颀筛上头子间做路”等，篇幅不大，几十字或数百字不等，共 17 篇。后 2 本则为专题技艺文本，其中《茶司做红茶筛路》记 6 种秘诀，分别为“河口茶司一条龙筛路做法”“下身间	The second is Keemum Black Tea's processing technique key points. Among them, the processing technique key points in the first three documents are mixed with a detailed account, specifically including “a quick glance for screening route”, “the size of the bamboo utensil for black tea”, “the recent production of black tea is well-suited to the Western market's taste”, “replenishing the upper fire”, “evenly pile up and supplement the fire for ripe tea”, “the art of enjoying scents”, “replenishment fire for making mature tea”, “Hekou Tea Company's One Stop Screening Route for Making Black Tea”, “lower screening route”, “Raw Tea

筛路”“毛茶风扇子口黄片”“复将细开毛茶·风扇子口黄片做路”“拣茶三号”“洗茶梗做路”；《制红茶火工与做场规模》记 16 种技法，分别是”红茶精制火工捷妙要诀”“精制复足火上做场火工捷妙要诀”“足火戏香味法”“补火成堆捷妙诀”“成堆戏香味法”“熟茶成堆泡汤戏味法”“今将火工弊病细底开列于后”“下烘捷妙要诀总要以香味为主”“打烘炉与装炭入炉定规”“今将河口司做红茶一条龙筛路”“今将下身路筛路”“今将毛茶风扇子口黄片筛路”“伏顿头子间做路”“扫地茶做路”“洗茶梗做路”“做红茶两条龙筛路”，共 23 篇。两本共计 40 篇，由此构成清末民初祁红制作传统古法技艺之大观。	Fan with Yellow Tips”, “wash tea stalks”, “laying on the sieved on top of the dew-making route”, etc. The article is not long, ranging from tens to hundreds of words, with a total of 17 articles. The latter two books are specialized texts of craft, among which the <i>Tea Company Making Black Tea Screening Route</i> records six kinds of recipes, namely “Hekou tea company's one stop screening route for making black tea”, “lower screening route”, “raw tea fan with yellow tips”, “sieve tea No.3”, “wash tea screening route”; <i>Pyrotechnic and Workshop Scale of Making Black Tea</i> records 16 techniques, namely “quick secret key points of refining black tea through pyrotechnic techniques”, “quick secret key points of replenishing the upper work with fire”, “basic methods of fragrance blending”, “key points of quickly replenishing fire pile”, “piles of fragrance blending”, “savor the brewed tea in a cup”, “a current detailed list of the drawbacks of pyrotechnic technology”, “the key to the bottom baking always based on fragrance”, “regulations for baking furnace and charging carbon into furnace”, “Hekou company makes black tea a long sieve road today” “lower screening route today”, “Raw tea fengshanzi”, “wash
---	---

	tea screening route”, “two screening route of making black tea”, totaling 23 articles. The two books have a total of 40 articles, thus forming a comprehensive view of the traditional ancient techniques of Keemum Black Tea's production in the late Qing Dynasty and the early Republic of China.
这 5 本祁红文档披露了大量祁红制作的信息。	These 5 documents about Keemum Black Tea show plenty of information about making Keemum Black Tea.
首先在整个祁红制作过程中，精制最为关键。40 篇要诀道前说后，始终围绕精制阐述。无论工具尺寸，还是火工筛路，抑或戏香味法，尽属精制内容。由此可见，其时胡元龙全部缜密心思，几乎全用在精制环节。40 篇中没有一篇涉及初制，这并不是说初制不重要。依据其时制茶习俗分析，要诀中未涉及初制可能有两大原因：一是初制基本为茶农所为，即其时盛行卖湿坯，茶号收购是半熟毛茶，稍事加工则进入精制工序；二是胡元龙自身即使有初制环节，然因量少，故忽略未计。	Firstly, refinement is crucial throughout the entire production process of Keemum Black Tea. The 40 articles of key points consistently revolve around refinement, whether the size of the tools, the fire work and the way of sieving tea or the flavor modulation method, all are related to refinement. It can be seen that Hu Yuanlong's efforts were focused almost entirely on the refinement process. None of the 40 articles involve preliminary processing, but this does not mean that preliminary processing is unimportant. Based on the analysis of tea-making customs at that time, the lack of mention of the preliminary processing in the key points may have two main reasons: first, the preliminary processing is mainly done by tea farmers, as at that time it was common to

	sell wet tea (scented), and the tea factory purchased semi-processed raw tea, which would then enter the refinement process after some processing; second, even if Hu Yuanlong himself had a preliminary processing step, it was ignored due to the steps were too few.
其次筛路为上。40 篇要诀中涉及用筛有 15 篇之多，且有《茶司做红茶筛路》专本，足见其重要。细究筛路文字，按顺序先后，筛号逐渐上升、茶级逐渐下降，显示出制作祁红工夫之严谨和规范，令人肃然起敬。	Next, the sieving process is crucial. Among the 40 key points, 15 of them involve the use of sieve, and there is even a special edition of <i>The Art of Sieving in Making Black Tea</i>, which shows its importance. Upon careful observation of the sieving process. In the order of sequence, the sieve number gradually increases while the tea grade decreases, demonstrating the rigor and standardization of making Keemun black tea, which is worthy of reverence.
最后火工至上。40 篇技艺文字中，专论火工者，有 17 篇之多，其中且有一本《制红茶火工与做场规模》专论。这些文本论述火工直击要害、一语中的。如遇关键环节，又以再批、又批等手法强调，足见火功之力。如“熟茶均堆补火”载：务要先一日将炉中火看有多少，如果炉中火或过低了，望要先一日装炉上火，以好明日补攻。补火之时，务要亲眼将炉中看过，免有火拆及火眼，并烟味，望要捡柴烟及盖灰为主，不可大意，慎之慎之。	Finally, the firing process is the most important. Among the 40 technical articles of making tea, seventeen of them specifically discuss the firing process, including a monograph on <i>Firing Techniques in Black Tea Making and Production Scale</i>, which are straight to the point and highlight the power of firing. For example, in “Evenly Pile Up and Supplement the Fire for Ripe Tea”, it is essential to first assess the amount of fire in

	the stove each day. If the fire in the stove is too low, then it is necessary to stoke the fire on the stove that day so that the fire can be effectively bolstered the following day. While stoking the fire, it is crucial to personally inspect the fire in the stove to prevent dismantling and disrupting the fire, as well as to avoid smoke odor. The focus should be on picking up wood smoke and covering ash, and not to be complacent but to be cautious, very cautious.
再批，补熟茶火，初上鼻出香味，亦无火味，又无糖味，乃是火低了，香味必短，慎之慎之。	The aroma of a well-fired tea is present on the first sniff, without a hint of fire or sweetness. Clearly, the fire is too low, resulting in a short-lived aroma, please be careful.
<u>再批，补熟茶火，初上鼻冲味，定是炉中火大了，务要盖灰，切记切记。</u>	<u>Furthermore, when replenishing the fire for ripe tea, if the initial aroma that hits the nose is too strong, it is certain that the fire in the stove is too intense. Be sure to cover the fire with ash, remember it well.</u>
再批，补熟茶火，初上鼻出失味，定是火工补足了，照此火工大忌。又云，整法或将货下烘，速即贪开总冷，该味亦要退须，无法可解，总是足火高了，欠于精神，或是做熟之货，未曾走味，故尔照此前二补火，定是火高了，如补火一层，万不可大意，切记切记。	When you can't smell the tea flavor upon the initial rise, an absence of the intended aroma suggests that the fire is being fuelled too much, a major taboo in this roasting process. Furthermore, any attempt to resolve the loss of flavor by using the traditional method of heating up the product and quickly cooling it down will inevitably lead to a retreat of the

	required taste. There is no other way to interpret this, it all points to excessive heat, leading a deficiency in spirit. Be it for making ripe tea or avoiding any loss of flavor, the previous two methods of replenishing the fire both implied excessive heat. Adding just one layer of fuel is by no means a trivial matter; you must pay more attention.
此外,妙绝的还有“熟茶成堆泡汤戏味法”“今将火工弊病细底开列于后”“打烘炉与装炭入炉定规”等,均可视为看家秘诀,殊为珍贵。	In addition, “savor the brewed tea in a cup”, “a current detailed list of the drawbacks of pyrotechnic technology”, “Regulations for baking furnace and charging carbon into furnace”, etc. It can be regarded as the secrets of making tea, particularly valuable.
鼻祖就是鼻祖,胡元龙所积祁红技艺要诀,时过百年,至今仍未翻篇,尤其是其中筛路决定外形、火工决定香气等高端结论,至今仍是制作祁红工夫红茶的命穴,百年不变,当属国家级非物质文化遗产。	After more than a hundred years, Hu Yuanlong's techniques for making Qi Hong tea have remained unchanged for over a century, especially the conclusion that the sieve process determines the appearance, fire process determines the aroma is still the key to making Keemum Black Tea. Its flavor, until today, is still the key points of the production of Keemum Gongfu black tea, belonging to the national-level intangible cultural heritage.
<u>大师秘诀当为至宝。然因政局不断动荡,受视野和经济条件的局限,祁红制作的古法,可谓先进与落后并存,如脚踩揉捻则</u>	<u>The ancient secrets of the master are invaluable. However, due to the continuous political instability and the limitations of</u>

为陋习，而筛分撼簸、炭火烘焙等则属先进，在民间一直沿袭。笔者出身于祁红世家，叔父回忆童年所见制茶场景，其中脚踩工序，就是十足的野路子；而手工精制的烘坊、过筛等，又不失为精髓，可谓例证：_____	<u>vision and economic conditions, the traditional methods produced by Keemum Black Tea can be considered both advanced and outdated. Practices like stepping and kneading are considered crude, while methods such as sieving, shaking, and charcoal roasting are considered advanced and have been passed down among the people. I come from a family renowned for Keemum Black Tea. My uncle recalls the tea-making scenes from his childhood, where the foot-kneading process was a thoroughly unconventional method; even in today, the handcrafted refining workshops and sifting processes were the essence serving as a testament:</u>
制茶先制湿茶坯。先将收来的茶叶放有阳光的地方，一到二小时，待叶片变软，手揉不碎，即开始初制，初制先用大木缸人工操作，每次放叶五至十斤。人洗净脚后，站入缸中，手扶缸沿，以脚带叶揉搓，使茶叶抱团在缸中滚动。经多次揉捻，叶片渐成条形，有白色茶汁流出，茶坯由绿色变红黄色，揉捻即完成。将湿茶从缸中取出，放竹蔑萝筐中，用白色粗土布盖好，先用阳光照射一两个小时，水分蒸发，叶色慢慢由红黄变黑黄，再变红色，叶片成条成线，最后达到米粒形状，用手揉搓，稍感干燥，且闻到浓浓茶香，初制操作完	Wet tea molds are made first when making tea. The freshly plucked tea leaves are placed in a sunny location for one to two hours until they become soft enough to be rolled by hand without breaking. The freshly plucked tea leaves are placed in a sunny location for one to two hours until they become soft enough to be rolled by hand without breaking. After washing their feet, the workers step into the vat with their hands on the edge of the tank, using their feet to knead and rub the leaves, causing them to clump together and roll in the vat. After

成，随后进入干红茶工序，即精制阶段。	multiple rounds of kneading, the leaves gradually take on a strip type, with white tea juice flowing out. The tea molds change from green to red-yellow during the kneading process. Once the kneading is complete, the wet tea is taken out of the vat and placed in a radish basket. A coarse white cloth is used to cover the tea, which is then exposed to sunlight for one or two hours to allow the water to evaporate. As a result, the color of the leaves slowly changes from red-yellow to black-yellow, and then to red. The leaves become strip-like and finally reach the shape of rice grains. When rubbed by hand, they feel slightly dry and emit a strong tea fragrance. This marks the completion of the initial processing stage, followed by the production process of dry black tea, which is the refinement stage.
精制工序繁复，首先要建烘坊。烘坊面积要大，至少一百平方米，地为泥面，黄泥筑成 11 畦，每畦 20 平方米，每畦有十个一尺以上圆坑，圆坑深度一尺五以上，以便木炭放入。木炭要干净，柴头要除掉。每畦之间，距离均等，为的是便于烘茶时翻调。茶叶翻调一定要在畦与畦之间的空间进行，目的是防止茶灰掉入炭火，产生烟味。烘坊的门帘和窗帘均用土布制作，以阻止茶叶香气外泄。翻调茶叶很考究，	The tea refining process is complex, and the first step is to establish a drying room. The drying room should be large, at least 100 square meters, with a clay floor. The yellow clay is built into 11 ridges, each 20 square meters, with ten circular pits over one foot five in depth in each ridge for charcoal. The charcoal needs to be clean, and the firewood needs to be removed. The distance between each ridge is uniform for easy turning during

每隔一两小时，即翻调一次，湿茶逐渐成黑色虾形，有硬度，一般要通过多次翻调，才可慢慢形成。烘坊茶师是有经验的技术人员，祁红许多茶号，都是向婺源聘请。每一位茶师制茶，包括烘坊打造、烘畦制定、烘坑直径和深度等，都要负责，因此他们的工资，比其他制茶人员要高。干红茶制成后，再放另外场地的竹垫中归堆，归堆后再用大型竹筛一一过筛、分等级，同时将茶皮茶梗茶灰取出，另放萝筐。筛过的茶叶根据等级，分别放入一级、二级、三级、级外等筐中，叫干红茶。随后便是拣茶。拣茶以女工为主，一板坐六人，对面而坐，这叫拣场。拣场茶师主要也是婺源师傅，他们负责打（发）茶看拣收茶。拣工每天不能超过十筹，拣完后，经茶师傅仔细验收，再交茶工放入指定萝筐，茶皮茶梗另置。拣后茶叶再由检验人员鉴定。鉴定方法是开汤，先备多个茶杯，按级别放茶，用高度开水冲泡，经过数分钟后，打开茶杯，看汤色、浓度，闻香气，尔后由检验人员品尝，汤色鲜明，气味清香，滋味爽滑，便是好茶。总之，精制操作过程很细，要求很严格.....

tea drying. Turning of the tea leaves must take place in the space between the ridges to prevent tea ash from falling into the charcoal and creating a smoky flavor. The door and window curtains of the drying room are made of cloth to block the escape of the tea aroma. The turning of the tea leaves is meticulous, requiring turning every one to two hours until the wet tea gradually turns into a black shrimp shape with hardness, usually requiring multiple turns to achieve. Tea masters in drying room are experienced technical personnel, sought after by many tea companies in Wuyuan, Jiangxi Province, China. Each tea master is responsible for tea production, including the construction of the drying room, the formulation of the ridges and the diameter and depth of the pits, thus they receive higher wages than other tea makers. After the dried black tea is made, it is then stacked in bamboo mats in another area, sieved one by one through a large bamboo sieve, graded. At the same time, the tea skin, stalks and ash are removed and placed in separate baskets. The sieved tea leaves are sorted into different baskets according to their grade, labeled as first-grade, second-grade, and so on, known as dried black tea. Next comes the selection

	process, primarily conducted by female workers in a designated area, each board seating six people facing each other. This is called the selection station. The tea masters at selection station are mainly from Wuyuan and are responsible for processing and inspecting the tea. The tea pickers cannot exceed ten rounds a day. After picking, the tea is carefully inspected by the tea masters before being placed in designated baskets, and the tea skin and stalk are set aside. After the tea leaves are picked, they are then evaluated by inspectors. The evaluation method involves brewing the tea, preparing multiple tea cups first, layering the tea based on grades, pouring boiling water, and allowing it to steep for several minutes. Afterward, the inspectors examine the tea's color, intensity and aroma, and then proceed to taste it. If the tea has a bright color, a pleasant aroma, and a smooth flavor, it is considered to be of high quality. Overall, the refined process of operation is very intricate and demands strict requirements.
2 官方方面	II. Official records
是金子总会发光。民国四年(1915)，农商部在祁门创办中国第一家茶业实业机构——模范种茶场。按首任场长陆澐说法：这是开种茶以来未有之创举，尤其以红茶	Gold always glows. In 1915 (the fourth year of the Republic of China), the Ministry of Agriculture and Commerce established the first tea industry institution, the Model Tea

为主要研究对象，在当时是绝无仅有的。 还有人说，这是中国近代茶业的摇篮，开科学种茶制茶之先河，不说冠今，肯定绝古。	Plantation in Qimen, China. According to the first director, Lu Ying, this was an unprecedented initiative in the history of tea planting, especially focusing on research on black tea, which was unique at that time. Some say this was the cradle of modern Chinese tea industry, pioneering scientific tea planting and processing, undoubtedly making a significant impact even today.
<u>陆澐本为北洋政府官员，他受命来祁，扎根深山，研讨种茶。仅一年时间，陆澐就将种茶培训分场，并很快远播至皖赣两省18处。同时，他还将目光转向世界捕捉市场信息。民国六年(1917)，陆澐邀俄国驻华总领事贝勒成阔先生来祁门参观指导，同时与美国茶务官员联络。其中，华盛顿度支部监察茶务专员密缉尔君还给陆澐写信，信中说：</u>	As a government official of the Beiyang government, Lu Ying was dispatched to Qimen and rooted in the mountains, to study tea planting. Within just one year, Lu Ying established training sites of tea planting, which quickly expanded to 18 locations in the provinces of Anhui and Jiangxi. At the same time, he also turned his attention to the global market to capture market information. In 1917(the sixth year of the Republic of China), Lu Ying invited Mr. Belyaev, the Russian Consul General in China, to visit and provide guidance in Qimen, while also establishing contact with American tea officials. Among them, Mr. Mitchell, the Tea Commissioner of the Washington Branch of the Bureau, wrote a letter to him, in which he said:
仆数月前，曾旅行贵国，惜无暇赴尊处茶业场观光，致以为憾。第至汉口时，恰值	A few months ago, I traveled to your country, but unfortunately, I did not have the

茶季将过，计达祁门，已不及一睹矣。闻贵场制茶，发酵较久，且温度亦较低，足见制之精良。鄙意以为，发酵宜在暗室，而室中温度，以在摄氏表二十三度最佳。欲得如是温度，务令全室之地，四周之壁，通体潮润乃可。贵国茶叶，素向手制，以鄙意观之，能用机器碾压，其压力施诸茶叶较大，泡时出味乃益浓，为欧美人所欢迎。仆在贵国考察，知贵国对于采茶时，不加督察，严其去取，则制茶时，即多费一番，拣出茶梗，及刘叶之手续，耗去人工之费不少，茶价亦因之昂贵。又贵国对于茶树修剪，亦不甚注意，凡此皆为贵国所深惜者。总之，贵国茶之品质，为世界冠，苟种制得法，不难产货愈臻而成本愈贱。至由贵国运茶来美，水脚颇昂，然较诸印度、锡兰等处运来，犹觉此贱于彼。如有垂询之处，尽候所知，无不乐告云云。

opportunity to visit your esteemed tea plantation for sightseeing, which I regret. When I arrived in Hankou, Wuhan, I just missed the opportunity to visit Keemum Black Tea before the tea season was over. I heard that your tea production involves a longer fermentation process at lower temperatures, demonstrating the excellence of the manufacturing. In my opinion, fermentation should be carried out in a dark room, with the optimal temperature being 23 degrees Celsius. To achieve this temperature, it is essential to ensure that the entire room and surrounding walls are adequately damp. Your country's tea leaves have traditionally been hand-processed. However, in my humble opinion, it can also be machine-processed. When using machines to crush and press the tea leaves, the pressure exerted is greater, resulting in a stronger flavor when brewed, which is favored by people in Europe and America. During my research in your country, I learned that there is little supervision during the tea harvesting process. Consequently, during the tea production, a considerable amount of time and labor is spent in removing tea stems and leaves, contributing to the high cost of tea. Furthermore, your

	country does not pay much attention to pruning tea trees, which is a matter of deep concern. In summary, the quality of your country's tea is unrivaled in the world, and with proper cultivation and production methods, it can be both more abundant and cost-effective. However, the cost of transporting tea from your country to the United States is quite high, but still relatively lower compared to transportation from India, Sri Lanka, and other places. If you have any further questions, I am more than happy to share the information I know with you.
客观地说，祁红自问世起，其制作技艺就备受关注。官方的介入，更推动这种技艺成为中国红茶的旗帜，一路领军。1915年模范种茶场时代，就有江西浮梁等地学生赴平里学习。民国中期后，鉴于祁红是创汇利器，国民政府更是大力发展生产祁红，千民国二十一年(1932)，派遣以爱国茶人吴觉农等为首的一大批专家学者来到祁门。这些专家学者爱国情怀一流，业务水平上乘，执行力更是扎实高效。当时，经吴觉农斡旋，全国经济委员会实业部和安徽省政府决定合办祁门改良场。首先增加经费，当年拨付近7万元，经费有保证，事业大发展，整理老茶园，开辟新茶园，为茶农做出示范。其次是开展栽培实验，	From the time of its creation, Keemun Black Tea has garnered considerable attention for its production techniques. Official participation further promoted this craftsmanship to become the flagship of Chinese black tea, leading the way. During the model tea plantation era in 1915, students from places like Fuliang, Jiangxi, went to Pingli to study. In the mid-Republican period, recognizing Qimen black tea as a tool for foreign exchange earnings, the Nationalist government vigorously promoted its production. In 1932(the 21st year of the Republic of China), a large group of experts and

尝试无性繁殖扦插。最后是大搞技术培训，印制《祁红怎样做法》《祁红毛茶怎样复制》《红茶怎样看法》等小册子，四处发放，使祁红技艺广为传播。同时，将场部迁至县城建房办厂，县南燕窝里拔地而起新景观，古老祁城为之一振。	scholars, led by patriotic tea expert Wu Juenong, was dispatched to Qimen. These experts and scholars had outstanding patriotism, excellent professional skills as well as solid and efficient execution. In the 21st year of the Republic of China (1932), a large number of experts and scholars, led by patriotic tea expert Wu Jue Nong, were dispatched to Qimen. These experts and scholars had a strong patriotic sentiment, excellent professional skills as well as solid and efficient execution. At that time, with Wu Juenong's intercession, the National Economic Commission, Industrial Department and Anhui Provincial Government decided to co-organize the Qimen Improvement Station. First, they increased funding, with nearly 70,000 yuan allocated in the first year. With guaranteed funding, the career developed rapidly. They organized and renovated old tea gardens and opened up new ones, which provided demonstrations for tea farmers. Secondly, they carried out cultivation experiments and attempt Asexual propagation cutting. Lastly, they focused on technical training, printing booklets such as <i>How to Make Keemum Black Tea</i>, <i>How to Simulate Qimen Raw Tea</i> and <i>How to Appreciate Black Tea</i>, which
---	---

	were distributed far and wide, thus widely spreading the Keemum Black Tea craft. Meanwhile, the factory was relocated to the county town to build new factories, and a new landscape emerged from the ground in Yanzhuoli, to the south of the county, rejuvenating the ancient Qimen city.
平里老场部改为分场，一些茶叶专家技师以前无绝有的胆识，开始向祁红近百年的制茶方式挑战。他们一致认为，初制脚踩揉捻的不卫生陋习必须淘汰，先进的机械制茶必须引进。另外，精制技艺也必须改进。时任改良场场长的胡浩川在《祁红的毛茶怎样复制》中说：祁门现行的复制，很是动荡不定。大家公认最难的一事，是在筛分。筛分的办法，未尝不可来一个根本的变更。有关技艺革新的重大任务，最后落到技术人员冯绍裘身上。冯绍裘呕心沥血，最终顺利完成任务。冯绍裘后来被誉为“中国机械制茶之父”。他在回忆往事时，感慨万千：	The transformation of Pingli's old factory into separate facilities prompted some tea experts and technicians, with unprecedented courage, to challenge the tea-making method of Keemum Black Tea. They unanimously agreed that the unsanitary practice of using feet to knead the tea leaves during the initial processing must be eliminated and advanced mechanical tea-making techniques must be introduced. Furthermore, refined skills must also be improved. Hu Haochuan, the former director of the improvement facility, stated in <i>How to Simulate Qimen Raw Tea</i> that the current simulation in Qimen is quite unstable. It is widely acknowledged that the most difficult aspect is the sieving process, which may need a fundamental change. The significant task of skill innovation ultimately fell to the technical personnel, Feng Shaoqiu. Feng Shaoqiu devoted great effort and finally completed the task successfully. He was later honored as the "father of

	mechanized tea production in China." When recalling the past, Feng Shaoqiu expressed countless emotions:
1936 至 1937 年,我调任祁门茶叶改良场任技术员,专搞祁红初精制实验工作。该场先后由日德购进大型红茶初制揉茶机和烘干机两种,以供机制红茶实验示范推广之用,提高祁红质量。	From 1936 to 1937, I was transferred to the Keemum Black Tea Improvement Station as a technician, specializing in the initial refining experiment of Keemum Black Tea. The station successively acquired two types of large-scale black tea processing machines and dryers from Germany and Japan to be used for experimental demonstrations and promotion of mechanized black tea, thereby improving the quality of Keemum Black Tea.
第一年,祁门平里初制厂用台湾的大成式小型揉茶机和手拉百叶式烘干机,小量试制红茶,改脚踩为机揉、改竹笼烘为机烘,试制红毛茶四五千斤,经过筛分手拣,精制成成品茶,装箱运上海试销,把祁门茶商俗称西南乡祁红大王所产的王牌祁红压在后面,茶场夺得当年祁红的顶盘,上海茶商极为震动。	In the first year, the Qimen Pinqi Initial Processing Factory used a small-scale tea rolling machine and a hand-operated dryer of Taiwan's Dacheng design to produce a small quantity of black tea. The manual rolling and bamboo cage drying were replaced with machine rolling and drying, producing four or five thousand catties of black tea. After hand selection and refining, the finished tea was packaged and sent to Shanghai for trial sales, causing a sensation in the tea market. The tea produced by the Keemum Black Tea Improvement Factory outshone the famous Keemum Black Tea known as the "King of Keemum Black Tea

	in Southwest Villages", securing the top spot in the Qihong market for that year and greatly impacting Shanghai's tea merchants.
第二年,试用德国克虏伯式大型揉茶机、筛分解块机、手推烘干机等各一台,大量生产机制红毛茶约二万斤,加工筛拣后分两大批运沪销售,大受外商欢迎,并说,这样机制的祁红有多少要多少,又获得一个顶盘。<u>祁门茶商对茶场试用机器大量生产时,曾有人大加反对,说机器制茶一定要沾染铁锈和机油气味,高温快速机烘的红茶得不到祁红特有的芳香(火候香),这些谬传在事实面前不攻自破。</u>第二年,试用德国克虏伯式大型揉茶机、筛分解块机、手推烘干机等各一台,大量生产机制红毛茶约二万斤,加工筛拣后分两大批运沪销售,大受外商欢迎,并说,这样机制的祁红有多少要多少,又获得一个顶盘。	In the second year, the factory used a large-scale tea rolling machine, a sieving and breaking machine and a manually operated dryer of German design to mass-produce about twenty thousand cattles of mechanized black tea. After processing and sieving, the tea was sold in two large batches, greatly welcomed by foreign merchants who expressed a willingness to purchase as much mechanized Keemum Black Tea as possible. <u>When Keemum black tea merchants began to use machines for mass production in the tea fields, there was significant opposition. Critics argued that machine-made tea would inevitably be tainted with the smell of rust and machine oil, and that the black tea quickly dried in high-temperature machines would not have the unique aroma (known as "fire fragrance") characteristic of Keemum Black Tea. However, these misconceptions were debunked by the actual results.</u> In the second year, the factory used a large-scale tea rolling machine, a sieving and breaking machine and a manually operated dryer of German design to mass-produce about

	<u>twenty thousand catties of mechanized black tea. After processing and sieving, the tea was sold in two large batches, greatly welcomed by foreign merchants who expressed a willingness to purchase as much mechanized Keemum Black Tea as possible.</u>
由以上文字可知,当年祁红加工技术革新,重在两大突破,一是初制,二是精制。从试验结果看,技术革新后生产的祁红质量上乘,并为外销市场所认可。正如吴觉农总结:试验结果表明,运用科学方法所制成的祁门红茶,其品质足以与世界著名的印、锡高级红茶媲美。祁红加工技术革新在祁红发展史上,乃至中国茶史上,当为值得大书特书的一笔。	It is evident from the above account that the technological innovation in Keemum Black Tea processing that year focused on two key breakthroughs: initial processing and refinement. From the experimental results, it is clear that the quality of Keemum Black Tea produced after the technological innovation was superior and recognized in the international market. As summarized by Wu Juenong, the experimental results demonstrate that the quality of Keemum Black Tea produced using scientific methods is comparable to the world-famous black teas from India and Sri Lanka. The technological innovation in Qihong processing is a milestone worth recording in the history of Qihong's development, and even in the history of Chinese tea.
1936 年,国民政府实业部国产检验委员会筹备建立茶叶产地检验监理处,这是我国最早的茶叶技术训练班,基地就在祁门茶业改良场。茶叶技术训练班面向全国招生,规定甲组须大学毕业、乙组须高中毕业、	In 1936, the Industrial Department of the National Government established the Tea Inspection and Supervision Office at the Keemum Black Tea Improvement Factory, which was the earliest tea technology

丙组须初中毕业,后来诸多成为闻名全国的茶技大师的启蒙均从祁红技艺开始。同一时期,全国经济委员会农业处以祁红茶区实践的经验,制定全国红茶分级标准样,供各茶区参考实行。1939年,改良场茶叶技术人员冯绍裘前往云南,参与滇红创制试验。他以祁红技艺为基础,试制红茶成功,被称为“滇红之父”。同年,安徽茶叶管理处委托祁门茶业改良场举办茶业高级技术人员训练班,学期1年。自那以后,几乎所有全国性茶技人员培训班,都以祁门为基地。以后,祁门更是全国科技人员最向往的地方,当时的茶业从业者无不直接或间接受此熏陶和影响。从这里走出的近百名具备现代茶叶知识的技术人才,在中华人民共和国成立后,几乎撑起了中国茶业的半壁江山。	training class in China. The training class recruited students nationwide, with Group A requiring university graduates, Group B requiring high school graduates, and Group C requiring junior high school graduates. Many renowned tea masters in China began their enlightenment in tea skills at the Keemum Black Tea Improvement Station. During the same period, the Agricultural Department of the National Economic Commission, based on the experience of Keemum Black Tea production, formulated national black tea grading standards for reference and implementation in various tea-producing areas. In 1939, Feng Shaoqiu, a tea technician from the Improvement Institute, traveled to Yunnan and participated in the creation and testing of Dianhong black tea. Leveraging the techniques of Keemum Black Tea, he successfully produced black tea, earning him the title of "Father of Yunnan Black Tea." In the same year, the Anhui Tea Management Office commissioned the Qimen Tea Improvement Factory to organize a one-year advanced training program for tea industry professionals. Subsequently, almost all nationally recognized tea technology training programs were established in
---	--

	Keemum Black Tea. Consequently, Keemum Black Tea became the most optimum destination for scientific and technological personnel. Practitioners in the tea industry at that time were directly or indirectly influenced by this place. Nearly a hundred technologically proficient individuals with modern tea knowledge emerged from here. After the establishment of the People's Republic of China, they played a pivotal role in shaping the nation's tea industry.
三、20 世纪中期集约经营	III. Intensive Management in the Mid-20th Century
1949 年,中华人民共和国成立,祁红因具创汇本领而备受青睐,命运发生巨变。原先的祁门茶业改良场一分为二:科研为茶叶研究所,生产为祁门茶厂。1951 年初,中国茶叶公司第三届全国经理会议在京召开,会议决定,因创汇需要,必须扩大红茶生产,为此增建贵池茶厂,对内称池红厂家,所产茶叶降一等级,作为祁门茶厂的拼配补充;同时决定,休宁、黟县、郎溪、广德等地也改制红茶。缘此,安徽皖南区成立祁红推广委员会,抽调部分干部并招聘祁门茶农数百人,组成工作队分赴 4 县,大力推广祁红制作技艺。	In 1949, with the establishment of the People's Republic of China, Keemum Black Tea was highly favored for its foreign exchange capabilities, leading to a significant change in destiny. The original Keemum Black Tea Industry Improvement Factory was divided into a tea research institute and Keemum Black Tea Factory. In early 1951, the 3rd National Managerial Conference of China Tea Corporation was held in Beijing. It was decided at the meeting that due to the need for foreign exchange, black tea production must be expanded. As a result, the Guichi Tea Factory was built and was internally referred to as the Chi Hong Factory. The produced

	tea leaves were downgraded by one grade and used as a supplement to Keemum Black Tea Factory's blending. It was also decided that black tea production should be converted in Xiu Ning, Yi County, Langxi, Guangde and other regions. As a result, the Keemum Black Tea Promotion Committee was established in the southern Anhui, mobilizing some officials and recruiting hundreds of Keemum Black Tea farmers to form a working crew to promote Keemum Black Tea production techniques in four counties.
祁门政府做出示范,他们首先从农村入手,逐步改手工操作为半机械化和全程机械化生产。从 1952 年起,祁门政府在农村生产队先后推广了室内自然萎凋、单双桶木质揉捻机、水利四桶木质揉捻机、室内自然发酵等新技术,这些新技术不仅提高了制茶效率,而且提升了茶叶品质。据史料记载:1954 年,特级和一级祁红占祁红总产量 5.12%, 1955 年上升到 15.65%, 1956 年上升为 18%。1957 年,祁门茶叶试验站研制成功卷帘式手摇萎凋架,提高了萎凋功效,降低了成本。同时,当地政府还大力推行机械制茶,当时的一般中型初制厂普遍建立气流下降式加温萎凋室和土烘机,不仅克服了雨天新茶低温自然萎凋的困难,而且提高了烘茶效率,茶叶品质又有了显著提	The Qimen government made a demonstration, starting from the rural areas, gradually transforming manual operations into semi-mechanized and fully mechanized production. Starting from 1952, the Qimen government successively promoted new technologies such as indoor natural withering, single and double barrel wooden rolling machines, hydraulic four-barrel wooden rolling machines, and indoor natural fermentation in rural production teams, which not only increased the efficiency of tea processing but also improved the quality of tea. According to historical records, in 1954, special-grade and first-grade Keemum Black Tea accounted for 5.12% of the total

高。至 1958 年,全县红茶精制基本实现机械化,茶叶质量大提升,如 1958 年春茶一、二级占比 48%,1959 年春茶一、二级占比上升到 56.9%。1964 年,祁门茶叶试制萎凋槽成功,进一步提高了功效。此后,随着农村小水电的快速发展,加温萎凋槽逐渐代替室内自然萎凋和加温萎凋室,一般中型茶厂添置了手拉百叶式烘干机和中型揉捻机,小型初制厂也改用双桶铁质揉茶机。茶叶初制机械化的发展,不仅提高了工效,而且节约了劳力,改善初制技术使祁红品质再上新台阶。	production, which increased to 15.65% in 1955 and further to 18% in 1956. In 1957, the Keemum Black Tea Research Station successfully developed a curtain-type hand-operated withering rack, which improved withering efficiency and reduced costs. At the same time, the local government vigorously promoted mechanized tea processing. At that time, general medium-sized primary processing factories generally established air-flow downwards heating withering rooms and earth roasters, overcoming the difficulty of low-temperature natural withering of new tea on rainy days and improving tea baking efficiency. The quality of tea also improved significantly. By 1958, the basic refinement of black tea in the entire county was basically mechanized, significantly improving the quality of tea. For example, in the spring of 1958, the proportion of first and second-grade tea accounted for 48%, which increased to 56.9% in the spring of 1959. In 1964, the Keemum Black Tea Research Station successfully developed withering troughs, further improving the efficiency. Subsequently, with the rapid development of rural small hydroelectric power, heated withering troughs gradually
---	---

	replaced indoor natural withering and heated withering rooms. General medium-sized tea factories added hand-pulled louver dryers and medium-sized rolling machines as well as small-scale primary processing factories also switched to double-barrel iron rolling machines. The mechanization of tea primary processing not only improved efficiency but also saved labor. This advancement in initial processing technology elevated the quality of Keemum Black Tea to new heights.
祁门工夫红茶,顾名思义,关键在于其繁复精湛的制作工夫,其中尤以精制程序为重。昔日传统手工,因分散于千家万户,难以统一和规范,现在,在现有经济体制下,人才集中、资金保障,为祁红精制技艺的规范和提升,提供了前所未有的客观条件。	Keemun Kongfu black tea, as its name suggests, is characterized by its elaborate and exquisite craftsmanship, with a particular emphasis on the meticulous refining process. In the past, traditional handcrafting was dispersed among numerous households, making it difficult to standardize and regulate. Now, under the existing economic system, the concentration of talent and financial support has provided unprecedented objective conditions for the standardization and enhancement of the craftsmanship of Keemun Kongfu Black Tea.
作为中国红茶技艺标杆的祁门茶厂,在制作技术上,先后经过三次技术革新:一是 1953 年的示范采制实验,制定出初制阶段一整套科学的技术规程。二是 1954 年,外	As the benchmark of Chinese black tea craftsmanship, Qimen Tea Factory has undergone three technological innovations in production. First, in 1953, a

贸部、中茶公司组织全国有关省区 16 家茶厂、茶叶公司在祁门茶厂进行红茶精制技术规程和工厂管理试验, 制定外销红茶精制技术规程, 后由国家农产品采购部门印发全国茶厂执行。首先是制定分级标准, 后经摸索, 到 1956 年, 祁门茶厂正式建立了各级标准样。同时, 为提高祁红品质和适应国际市场需求, 又将工夫茶中较小的下盘茶分离出来, 制定碎茶、片茶、末茶的分级标准, 增加正茶的花色品种。其次是统一精制工艺程序, 即从毛茶经过毛筛到装箱, 各道工序整个生产流水作业线(习惯叫筛分路线或筛分程序), 既要严格区分, 又要有机统一。鉴于其时全国各地在工夫红茶精制上的目的和原理虽一致, 筛分路线也基本相同, 但因各地原料、机器设备和技术条件的不同, 在具体做法上出现了并不完全一致的状况。祁门茶厂锐意改革, 大胆创新, 创造单级付制、多级收回的方法, 术语也叫“看茶做茶”。革新后的精制工艺方法, 一般分本身、长身、圆身、轻身、拣头 5 条路线, 或本长身、圆身、拣头 3 条路线, 另加一条碎茶路。其中, 轻身茶除少数略加整理外, 一般的利用风选机风选提取, 不再复制。三是自 1971 年始, 祁门茶厂开始着手将机器排列做了大量调整, 把大多数机器用传送带联结起来, 分成大型联合机组 1 个、小型联合机组 3 个。除毛茶处理继续采用单级付制、多级收回法外, 对三级以上毛茶采取“生	comprehensive set of scientific technical procedures was established during the demonstration production experiment, defining the initial stage of production. Second, in 1954, the Ministry of Foreign Trade and China Tea Corporation organized 16 tea factories and tea companies from various provinces to conduct black tea refining technical procedures and factory management experiments at the Keemum Black Tea Factory, leading to the formulation of black tea refining technical procedures for export, subsequently endorsed by the National Agricultural Products Procurement Department for implementation across the country. The first step involved the establishment of grading standards, and through experimentation, Keemum Black Tea Factory formally established standards at various levels by 1956. At the same time, to improve the quality of Keemum Black Tea and meet international market demands, lower-grade tea leaves from Gong Fu tea were separated. Grading standards were established for broken tea, leaf tea, and dust tea, expanding the variety of premium teas. Next, a unified refinement process was implemented, that is, starting from raw tea through sieving to
--	---

做”(即先筛分,提取本身茶和长身茶后,头子茶再复火做圆身茶)、四级以下毛茶采取“熟做”(毛茶先复火,后筛分)的方法。到1974年,经改进后的工艺流程,除拣剔还要人工辅助外,其余都是机器操作,且大部分是联装自动生产线,不仅节约劳力,而且大大减轻了劳动强度,为大工业化生产提供了更好的条件。经此三次技术革新,祁门茶厂技术力量进入相对成熟时期,不仅使祁红从初制到精制形成了全面系统的科学技术规程,而且给全国红茶制作形成示范蓝本,广为推行。祁红工夫茶制作技艺,至此日臻完善。

packaging, each process formed a complete production line (commonly known as sieving routes or sieving procedures), which had to be strictly distinguished and organically unified. Although the purpose and principle of refining black tea at work were the same in all parts of the country at that time, and the sieve route was basically the same, but due to the different raw materials, machinery and equipment and technical conditions in various regions, there were inconsistencies in specific practices. Keemum Black Tea Factory embarked on bold reforms and innovations, introducing the method of single-level allocation and multi-level recovery, also known as “observing tea to make tea”. The refined processing methods after the innovation generally include five routes including the shape of the tea leaves themselves, long-shaped tea leaves, round and plump tea leaves, light and thin tea leaves and the high-quality part of the tea leaves, or three routes for the long-shaped raw tea, round and plump tea leaves and the high-quality part of the tea leaves, as well as an additional process specifically for handling broken tea leaves. Among them, the light-bodied tea, except for a few that were

	slightly tidied up, were generally extracted using a winnower without further rolling. Third, Keemum Black Tea Factory began extensive rearrangements of machine layouts in 1971, connecting most of the machines with conveyor belts, forming one large-scale unified unit and three smaller unified units. In addition to continuing to use the single-level allocation and multi-level recovery method for processing raw tea, teas above the third level were processed through “raw tea processing” (that is, initial sieving, extraction of body and long teas, followed by re-firing for round teas), and those below the fourth level were processed through “ripe processing” (raw tea initially re-fired, then sieved). By 1974, after refining the technological process, except for manual assistance in picking and sorting, most operations became machine-based, with the majority being integrated into automated production lines. This not only saved labor but also significantly reduced labor intensity, providing better conditions for large-scale industrial production. Through these three technological innovations, the technological capabilities of Keemum Black Tea Factory entered a relatively mature stage. This not only
--	--

	established a comprehensive and systematic set of scientific and technical procedures for the production of Keemum Black Tea from initial processing to refinement, but also served as a model for black tea production nationwide, widely adopted and implemented. The craftsmanship of Qimen Gong Fu tea production reached has thus become more perfect.
1993 年，以祁门茶厂作为主要起草人的《中华人民共和国祁门工夫红茶行业标准》颁布实施。该文件对祁红工夫茶的等级、技术要求、检测标准等内容，做出详尽的具体规定，进一步规范了祁红标准化生产，确保了产品的质量和安全。<u>依此标准建设的祁门茶厂，轩敞的精制车间、扑面而来的金黄和甜香，构成祁红独有的基调；码放齐整的茶包、弯绕灿曲的管道、悠悠转动的传送带、旋转摇晃的茶筛，互动联体，和谐运转，分部轻吟浅唱，合成即是恢宏乐章。</u>在这庞大的机群中，平原机、风选机、拣梗机，各司其职，本身路、长身路、圆身路，尽飘浓香，茶师在其间劳作，身影奔跑起落，恰似或高或低的音符，放射无限的激情。至此，祁红技艺在民国中期吴觉农等大师的巅峰之作的基础上，再上一层楼，成为祁红技艺的饕餮大餐。	In 1993, the <i>Qimen Gong Fu Black Tea Industry Standards of the People's Republic of China</i>, primarily drafted by Keemum Black Tea Factory, was officially enacted. This document made comprehensive specifications for the grades, technical requirements and testing standards of Qimen Gong Fu tea, further standardizing its production to ensure the quality and safety of the tea. <u>The tea factory constructed according to this standard, with spacious and refined workshops, emanates a distinct golden hue and sweet fragrance, forming the unique tone of Keemum Black Tea. Neatly stacked tea bags, bending pipelines, smoothly rotating conveyor belts and swaying tea sieves interact seamlessly. Each part blends together, much like a complete orchestra playing in harmony.</u> Within this vast array of machinery, the plain machines,

	wind selectors, stem sorters each perform their designated duties, emanating rich fragrances. While tea artisans work amidst them, their movements akin to fluctuating musical notes, radiating boundless passion. Thus, building on the peak achievements of masters such as Wu Jue Nong in the mid-Republic of China, the Keemum Black Tea craftsmanship reaches new heights, becoming a sumptuous feast of Keemum Black Tea craftsmanship.
四、改革开放后市场洗牌考验	IV. The test of market reshuffling after reform and opening up
1978 年，中国迎来了改革开放。	In 1978, China ushered in the era of reform and opening up.
1984 年，国务院下达 75 号文件，取消茶叶派购与统销政策，实行合同计划收购，允许茶农自产茶叶上市交易。茶叶由二类物资降为三类，实行多渠道经营，茶叶市场大放开。自此，中国茶业迎来百花齐放的春天。具体来说，祁门茶业做了以下主要工作。	In 1984, the State Council issued Document No. 75, abolishing the policies of centralized procurement and unified distribution of tea, implementing a contract-based acquisition plan, and allowing tea farmers to trade their self-produced tea on the market. Tea was reclassified from a second-class commodity to a third-class one, and the tea market was opened up to multiple channels. Since then, the Chinese tea industry has experienced a flourishing period. Specifically, the Qimen tea industry undertook the following major initiatives.
(1) 茶企格局大改组。1985 年，祁门县祁	(1) The tea industry in Qimen underwent a

红乡第一家乡镇精制茶厂问世，随后，其他乡镇茶厂蜂拥而起。至此，祁门茶厂一统天下的格局被打破，其中国红茶加工巨无霸旗舰茶企的地位开始动摇。1997年，祁门茶厂分立重组、改制为祁门工茶、祁红袋泡茶、祁红实业、祁红机械修造、祁门茗盛和祁门名优茶公司等六大公司。后来，这六大公司因不同情况，最终于2005年被迫解体，土地、厂房、机械等资产被整体拍卖，祁山牌商标收归政府管理，祁门茶厂自此画上句号。这一时期，除祁门茶厂外，其他祁红茶企东山再起。至2017年，祁门共有祁红茶企近百家，其中以祥源、天之红为代表的现代科技企业逐渐崛起，成为领导祁红加工潮流的主力军。

major restructuring. In 1985, the first refined tea factory in Qimen County, located in Hongxiang, was established, followed by the emergence of similar factories in other townships. This shattered the monopoly of the Keemum Black Tea Factory. As the flagship tea enterprise in the processing of black tea, the dominant position of Keemum Black Tea Factory began to waver. Consequently, in 1997, the Keemum Black Tea factory was restructured and divided into six separate companies: Keemun Gong Fu Tea Company (a unique variety of black tea native to China), Keemun Bagged Black Tea Company, Keemun Black Tea Industrial Company, Keemun Black Tea Machinery Repairing Company, Keemun Black Tea Company and Keemun Speciality Black Tea Company. However, due to various circumstances, these six companies were eventually forced to disband by 2005. The assets, including land, factories and machinery, were auctioned off as a whole. The trademark of Qimen Mountain Brand was put under government management, marking the end of the Keemum Black Tea Factory. During this period, while the Qimen Tea Factory ceased to exist, other Keemum Black Tea enterprises experienced a

	resurgence. By 2017, nearly a hundred Keemum Black Tea enterprises had emerged, with modern technology enterprises like Xiangyuan and Tianzhihong gradually rising to become the main drivers of the Keemum Black Tea processing industry.
(2)流通格局大变样。1987 年,安徽省政府发布《关于做好茶叶购销和出口工作的通知》,要求祁红交由省茶叶公司出口。但因国外订单波动,祁红销量逐年下降,国际市场日趋萎缩,缘此,祁红人开始着手开发自主市场。1989 年 9 月,祁门茶厂参加北京首届“茶与中国文化展示周”活动,次年在长春市召开新闻发布会,这是中华人民共和国成立后祁红开拓国内市场的第一个新闻发布会,国内市场从此启动。1998 年,祁门茶厂获批出口企业资格。2000 年,有日本茶商前往祁门洽谈并达成贸易,这是中华人民共和国成立后首笔独立达成的祁红国际贸易业务。2010 年,祁红自营出口实现零的突破,祁门红茶发展公司完成外销 30 万美元订单。同时,受国内茶市名优茶消费日趋火爆的影响,1990 年,祁门做出“保名牌,洞结构,开拓市场,红绿并举”的茶叶经济战略调整,县内金东等茶叶交易市场兴起,加之以以后电商的兴起,现在,一个集国内外、县内外并举、全方位多手段的祁门茶叶流通市场格局基本形	(2) The tea circulation pattern has significantly changed. In 1987, the Anhui provincial government issued the <i>Notice on Improving Tea Purchase, Sales, and Export</i>, mandating that Keemum Black Tea be exported through the provincial tea company. However, due to fluctuations in foreign orders, the sales volume of Keemum Black Tea gradually and the international market has been shrinking. Consequently, sellers of Keemum Black Tea initiated efforts to develop an autonomous market. In September 1989, the Keemum Black Tea Factory participated in the first "Tea and Chinese Culture Exhibition Week" in Beijing. The following year, a press conference was held in Changchun. This was the first press conference of Keemun black tea to develop the domestic market after the establishment of the People's Republic of China. The domestic market was thus initiated. In 1998, Keemum Black

成。	Tea Factory was approved for export enterprise qualification. In 2000, Japanese tea merchants visited Qimen for negotiations and reached a trade agreement, marking the first independent international trade business of Keemum Black Tea after the establishment of the People's Republic of China. In 2010, Keemum Black Tea achieved a breakthrough in self-operated exports, with Keemum Black Tea Development Company selling a \$300,000 export order. At the same time, influenced by the increasing popularity of high-quality teas in the domestic market, in 1990, Qimen implemented a strategic adjustment in its tea economic approach, emphasizing "brand protection, structural optimization, market development and a simultaneous focus on black and green tea." This strategic adjustment led to the emergence of tea trading markets such as Jindong within the county. Coupled with the subsequent rise of e-commerce, a comprehensive and diversified Keemum Black Tea distribution market structure has now essentially taken shape, spanning both domestic and international markets, as well as intra-county and inter-county exchanges.
(3)茶品结构大调整。1986 年，祁门茶叶研	(3) The tea product has undergone major

究所创制出的新工艺茶红香螺悄然上市。此后，为满足国内市场之清饮需要，同时，受新起的金骏眉红茶影响，祁红新工艺红茶逐步兴起。至 2017 年，全县基本形成传统祁红工夫、新工艺祁红、名优绿茶三辆马车并驾齐驱局面，构成祁门新茶景。	structural adjustments. In 1986, a new processed tea, known as Hongxiangluo, innovatively developed by the Keemum Black Tea Research Institute, quietly entered the market. Subsequently, to meet the demand for light drinking in the domestic market, simultaneously, by the influence of the new Jinjunmei black tea, the Qimen new-processed black tea gradually gained popularity. By 2017, the county had essentially established a coexistent pattern encompassing traditional Qimen Gong Fu tea, the Keemum Black Tea with advanced processing techniques and high-quality green tea, constituting the new Qimen tea scene.
(4)制茶技艺大挑战。继 1984 年国家逐步放开国内外茶市后，祁红为迎合国内市场刚需，调整茶品结构，新工艺茶逐步兴起，由此带来对传统技艺的大挑战。	(4) The art of tea making poses a great challenge. After 1984, the state gradually opened up the domestic and foreign tea market. Keemum Black Tea adjust the process of making tea to meet the domestic market demand. New technology of making tea gradually rise, which brings the big challenge to the traditional skills.

注:文中划线部分为报告正文中所选取的译例。