He died, on his seventh journey to the east, at Moscow, in 1686.

TAVISTOCK, an English market and borough town in the hundred of the same name, in the county of Devon, 206 miles from London and fourteen from Plymouth. It stands at the foot of the mountains called the Forest of Dartmoor, by which it is well sheltered from northerly and easterly winds, and the situation is remarkably salubrious. The river Tavy passes by the town, but not being naviga­ble, a canal has been constructed from Tavistock to the Ta­mar at Merwelham quay. A tunnel passes through a solid rock for more than 2500 feet, and not far from it is an aqueduct across a vale of considerable extent. The canal serves for the transport of copper ores and lead from the mines, and slates from the quarries, in the district, and brings coals, stone, timber, and other goods, to the town. This is an ancient town, formerly belonging to the abbey, some remains of which still exist, which was granted by Henry the Eighth, at the Reformation, to the family of the Rus­sells. The refectory of the monks has been converted into a dissenting place of worship. A very handsome gate-house, and two towers, both opening into the vicar’s garden, are still standing. The trade of the town formerly con­sisted for the most part in the manufacture of serges and coarse woollen cloth, but these have for some years been on the decline. The mining business in the vicinity gives oc­cupation to many of the inhabitants, and the smelting of tin and a great iron foundery afford some employment to others. The church is a large ancient building, and, besides some curious monuments, has a stone coffin, in which are preserv­ed some human bones of gigantic size, attributed by tradi­tion to a Saxon giant named Adulph. The greater part of the town belongs to the duke of Bedford. It returns two members to parliament. There is a well-supplied market on Saturday. The inhabitants amounted in 1801 to 3420, in 1811 to 4723, in 1821 to 5483, and in 1831 to 5602.

TAVOY, a town and district of the province of Pegu, in the Birman empire, which so late as the year 1753 was the seat of an independent principality. The town is advan­tageously situated on the eastern side of a fine bay, formed by an extensive island of the same name. Tavoy formerly belonged to the king of Siam, but was taken by the Birmans in 1785. It was besieged without success by the Siamese the following year, and remained in possession of the con­querors till 1790, when it was surrendered for a bribe to the Siamese troops. It was retaken by the Birmans in 1792, and was confirmed to them by the treaty of peace in 1793. Long. 98. 20. E. Lat. 13. 20. N.

TAWALLY Isle, one of the Gilolo Islands, in the East­ern Seas. It is thirty-five miles long from north to south, and six in average breadth. Long. 127. 14. E. Lat. 0. 21. S.

TAWEETAWEE, the chief of a cluster of islands, fifty-six in number, composing part of the Sooloo archi­pelago. It has few inhabitants. The other islands are of various sizes ; and some are merely rocky islets.

TAWING, the art of dressing skins in white, so as to render them fit for divers manufactures, particularly gloves, &c. All skins may be tawed ; but those chiefly used for this purpose are lamb, sheep, kid, and goat skins. The method of taw­ing is this. The skins having been cleared of wool or hair by means of lime, are laid in a large vat of wood or stone, set on the ground, full of water, in which quicklime has been slaked ; where they are allowed to lie a month or six weeks, according as the weather is more or less hot, or as the skins are required to be more or less soft and pliant. While they are in the vat, the water and lime are changed twice, and the skins arc taken out and put in again every day ; and when they are taken out for the last time, they are laid all night to soak in a running water, that the greatest part of the lime may be removed ; and in the morning are laid together by sixes one upon another, upon a wooden leg, and are scraped stoutly one after another, to get the flesh off from the fleshy side, with a cutting two-handled instru­ment called a knife ; and then they cut off the legs and other superfluous parts about the extremes. They are afterwards laid in a vat or pit with a little water, where they are fulled with wooden pestles for the space of a quarter of an hour ; and then the vat is filled up with water, with which they are rinsed.

In the next place, they are thrown on a clean pavement to drain, and afterwards cast into a fresh pit of water, out of which they rinse them well ; and they are again laid on the wooden leg, six at a time, with the hair side outermost : after which they rub a kind of whetstone very briskly, to soften and fit them to receive four or five more preparations, given them on the leg both on the flesh side and hair side, with the knife, after the manner above mentioned. After this they are put into a pit of water and wheaten bran, and stirred about in it with wooden poles till the bran is per­ceived to stick to them, and then they are left. As they rise of themselves to the top of the water by a kind of fer­mentation, they are plunged down again to the bottom ; and at the same time fire is set to the liquor, which bums as easily as if it were brandy, but goes out the moment the skins are all covered. They repeat this operation as often as the skins rise above the water ; and when they have done with rising they take them out, lay them on the wooden leg, the fleshy side outwards, and pass the knife over them to scrape off the bran.

Having thus cleared them of the bran, they lay the skins in a large basket, and load them with huge stones to pro­mote the draining; and when they are drained suffici­ently, they give them their feeding, which is performed after the manner following. For 100 of large sheep-skins, and for smaller in proportion, they take eight pounds of alum and three of sea-salt, and melt the whole with water in a vessel over the fire, pouring the solution out, while yet lukewarm, into a kind of trough, in which are twenty pounds of the finest wheat-flour, with the yolks of eight dozen of eggs ; of all which is formed a kind of paste, a little thicker than children’s pap. This, when prepared, is put into another vessel to be used in the following manner. They pour a quantity of hot water into the trough in which the paste was made, mixing two spoonfuls of the paste with it ; to do which they use a wooden spoon that con­tains just as much as is required for a dozen of skins ; and when the whole is well diluted, two dozen of the skins are plunged into it ; but they take care that the water be not too hot, which would spoil the paste and burn the skins. After they have lain some time in the trough, they are taken out, one after another, with the hand, and are stretched out. This they do twice ; and after they have given them all their paste, they put them into tubs, and there full them afresh with wooden pestles. They then put them into a vat, where they are suffered to lie for five or six days, or more; after which they take them out in fair weather, and hang them to dry on cords or racks ; and the quicker they are dried the better ; for if they are too long in drying the salt and alum within them are apt to make them rise in a grain, which is an essential fault in this kind of dressing.

When the skins are dry, they are made up into bundles, and just dipt in fair water, and taken out and drained: they are then thrown into an empty tub ; and after hav­ing lain some time are taken out and trampled under foot. They then draw them over a flat iron instrument, the top of which is round like a battledore, and the bottom fixed into a wooden block, to stretch and open them ; and hav­ing been opened, they are hung in the air upon cords to dry ; and being dry, they are opened a second time, by passing them again over the same instrument. In the last place, they are laid on a table, pulled out, and laid smooth, and are then fit for sale.