



Japanese Tea Ceremony

As a part of Welcome Reception

1st Demonstration 16:30 - 17:00

2nd Demonstration 17:15 - 17:45

At Tea Room in the 2nd Floor, Guest House, JAMSTEC

Maximum of 10 persons for each demonstration

Presented by

M. Oka (Postdoc at Kwasan Observatory) and the staff of CSWM / LOC

Supported by

S. Muragishi (Practitioner of Urasenke Foundation)

The Japanese tea ceremony (chadō, or sadō) is a traditional ritual influenced by Zen Buddhism in which powdered green tea, or matcha, is ceremonially prepared by a skilled practitioner and served to a small group of guests in a tranquil setting. Colloquially it is often called ocha among Japanese.

In the reception, an informal way of the Japanese tea ceremony will be presented by a student of Urasenke Foundation, a school of sadō. We welcome you with a cup of green tea and some Japanese cakes.

*** 茶会のご案内 ***

レセプション会場2階の茶室にて行います。

外国の方を優先し、1回につき10人までご招待致します。

主催：CSWM／LOC

指導・協力：村岸紫三光（裏千家・教授）

The Japanese Way of Tea

SEN Rikyu, the 16th-century tea master who perfected the Way of Tea, was once asked to explain what this Way entails. He replied that it was a matter of observing but seven rules: Make a satisfying bowl of tea; Lay the charcoal so that the water boils efficiently; Provide a sense of warmth in the winter and coolness in the summer; Arrange the flowers as though they were in the field; Be ready ahead of time; Be prepared in case it should rain; Act with utmost consideration toward your guests.

According to the well-known story relating the dialogue between Rikyu and the questioner mentioned above, the questioner was vexed by Rikyu's reply, saying that those were simple matters that anyone could handle. To this, Rikyu responded that he would become a disciple of the person who could carry them out without fail.

This story tells us that the Way of Tea is basically concerned with activities that are a part of everyday life, yet to master these requires great cultivation. In this sense, the Way of Tea is well described as the Art of Living.

As seen within Rikyu's seven rules, the Way of Tea concerns the creation of the proper setting for that moment of enjoyment of a perfect bowl of tea. Everything that goes into that serving of tea, even the quality of the air and the space where it is served, becomes a part of its flavor. The perfect tea must therefore capture the 'flavor' of the moment -- the spirit of the season, of the occasion, of the time and the place. The event called chaji -- that is, a full tea gathering -- is where this takes place, and where the Way of Tea unfolds as an exquisite, singular moment in time shared by the participants.

The enduring allure of the Way of Tea is proof of its profound meaning for people --- not only Japanese, but people of all cultures. Having been nurtured on Japanese soil, it represents the quintessence of Japanese aesthetics and culture. But, over and beyond this, people far and wide have discovered that life is beautified by this Way --- by the spirit that guides its practice, as well as by the objects which express that spirit and are an integral part of its practice.

The principles underlying this Art of Living are Harmony, Respect, Purity, and Tranquility. These are universal principles that, in a world such as ours today, fraught with unrest, friction, self-centeredness, and other such social ailments, can guide us toward the realization of genuine peace.

REFERENCE

[1] Urasenke Konnichian Web Site

(<http://www.urasenke.or.jp/texte/>)

[2] Wikipedia

(http://en.wikipedia.org/wiki/Japanese_tea_ceremony)