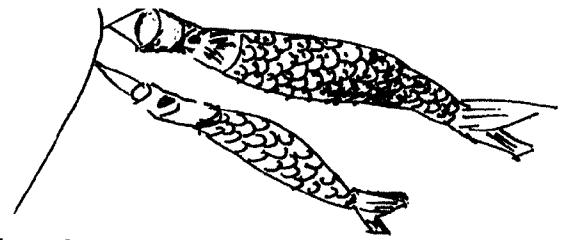


SOKO TAKECHI & SOKYO TISCORNIA

Tea Times



March, April, May & June 2007

788 36th Ave., San Francisco, CA 94121 tel (415) 752-6944

CHANOYU CLASSES

(Tea Ceremony)

茶の湯クラス

We teach ongoing weekly classes in the Urasenke tradition of Chanoyu from beginner to advanced levels. Classes are open to anyone who desires to learn more about this peaceful Japanese art.

Please telephone or Email us to make arrangements to visit a class and enjoy a bowl of tea.

WORLD WIDE WEB:

<http://www.chanoyu.com>

Email/ teatimes@chanoyu.com

RIKYU MEMORIAL TEA

利休忌茶会

DATE - Monday, March 26, 2007

SEATINGS - 4:30 p.m. & 7:00 p.m.

FEE - \$30

This annual memorial tea will honor Sen Rikyu (1522-1591), the founder of the three Sen schools of Chanoyu including Urasenke. *Wabicha*, the style of tea that reflects a simple and quiet taste, is the contribution that Rikyu is most remembered for.

Various utensils that reflect his unique style and taste will be featured at this tea. Guests will offer flowers in Rikyu's memory. Incense will also be offered and all of the guests will be able to share in the enjoyment of the incense ceremony. Traditional sweets and *koicha*, thick tea, will be served.

WAGASHI CLASS

(sweet making)

和菓子クラス

DATE - Friday, April 13, 2007

TIME - 7 p.m. to 9:30 p.m.

FEE - \$30

This traditional *wagashi*, Japanese sweet making, class will feature *sakuramochi* and *sasamaki*. *Sakuramochi* is a traditional sweet served during

the spring Doll Festival and the cherry blossom viewing season. We will prepare the Kansai (Kyoto) style sweet using cooked sweet rice grains that are wrapped around sweet bean paste. It is finished by wrapping the sweet in a fragrant salted cherry leaf. *Sasamaki* is a bamboo leaf wrapped sweet that has a *kuzu* and black sugar filling. It is often served for *tango no sekku*, the Boy's Day Festival in May.

This class will include both demonstration and hands-on practice. Tea and sweets will be served after the class.

CHERRY BLOSSOM FESTIVAL DEMONSTRATION

桜祭

DATE - Sunday, April 15, 2007

TIME - 1, 2, 3 & 4 p.m.

PLACE - Miyako Hotel
SF Japantown

Members of the Urasenke SF Association will present four tea demonstrations during the annual SF Cherry Blossom Festival. The event is free and open to the public.

CHABANA WORKSHOP

(flower arranging for tea)

茶花ワークショップ

DATE - Tuesday, April 24, 2007

TIME - 7 p.m. to 9 p.m.

FEE - \$30

Chabana, the art of flower arranging for Chanoyu, will be the focus of this hands-on workshop. *Chabana* has deep roots in the more stylized Ikebana arrangements. This simpler style was used in the tearoom by early tea masters when they invited guests for tea.

This workshop will include a discussion of the principles of *chabana* as well as an overview of the various styles of vases and baskets that can be used. Participants will enjoy guided practice in making arrangements. Sweets and tea will be served at the end of the workshop.

KOHDO & CHANOYU

(incense and tea)

香と茶の湯ワークショップ

DATE - Thursday, May 24, 2007

TIME - 7 p.m. to 9:00 p.m.

FEE - \$30

This workshop will feature incense as it is enjoyed in the tearoom. There will be a demonstration of how to prepare a censor using the various traditional incense utensils. Participants will enjoy 2 varieties of *kyara*, the best of the aged aloes wood incense. They will also have a chance to write a seasonal poem related to the incense. Traditional sweets and tea will also be served.

HOTARUGARI TEA

& TENSIN MEAL

(firefly viewing tea)

蛍狩り点心茶会

DATE - Saturday, June 23, 2007

TIME - 12 noon

FEE - \$75

Hotarugari, firefly viewing, will be the theme of this summer tea gathering. Various utensils that reflect the season, and this wonderful summer activity in Kyoto, will be used during the tea.

Traditional seasonal sweets, tea and a *tenshin* style *kaiseki* meal will be served. This event is open to anyone wishing to enjoy Japanese culture through Chanoyu, the tea ceremony. No prior experience is necessary.

Please telephone (415) 752-6944, or Email teatimes@chanoyu.com, for more information or to make reservations. Advance payment by mail will confirm your telephone reservations. Cancellations must be made not later than 5-days before each event to receive a refund. Thanks.

Kimika Takechi & Larry Tiscornia

Rikyu shichisoku
(seven rules of Sen Rikyu)

1. *hana wa no ni aruyo*
(Arrange the flowers as they are in
the field.)
2. *sumi wa yu no niyuruyo*
(Lay the charcoal so that the water
boils.)
3. *natsu wa suzushiku*
(Make a cool feeling in the
summer.)
4. *fuyu wa atataka ni*
(Make a warm feeling in the winter.)
5. *kokugen wa hayame ni*
(Do things ahead of time.)
6. *tenki nitemo ame no yoi*
(Prepare for rain even if it is a
sunny day.)
7. *aikyaku ni kokoro o tsuke kou
koto*
(Consider each guest carefully.)



Sen Rikyu
(1522 - 1591)

Laney College Tea
May 20, 2007

Kimika Soko Takechi
Larry Sokyō Tiscornia

<http://www.chanoyu.com>
teatimes@chanoyu.com
415-752-6944



WA KEI SEI JAKU (harmony, respect, purity and tranquillity) are the four principles of Chanoyu as left by tea master Sen Rikyu (1522-1591). They are the principles that practitioners of tea endeavor to integrate into their daily lives. These principles are a reflection of the pure spirit and soul of Sen Rikyu. While not a true ZENGO (Zen phrase) these four simple words can be realized after much practice.

WA (harmony) is the ultimate ideal for human beings. It is the positive interaction between the host and the guest in a tea gathering or

among people in any situation in life. Tea is the sharing between the host and guest and is not a solitary pursuit. Harmony extends to nature, as well, and to tangibles such as tea utensils, everyday utensils and life itself. True harmony brings peace.

KEI (respect) is the ability to understand and accept others, even those who we may be in disagreement with. When we are kind to others, and can humble ourselves, we can receive respect. In tea the host thinks of the guest and the guest of the host. It is this continued sharing and consideration that makes the tea gathering both memorable and successful. Ideally, all are of the same rank in the tea room. It is important to treat everything and everybody with the same respect. Treat utensils of various pedigree the same. The price of an object should not dictate how it is treated. Extend a pure heart and true respect can be realized.

SEI (purity) is the ability to treat oneself and others with a pure and open heart. This is really the essence of tea training. This purity is not one of absolute cleanliness but one of pure

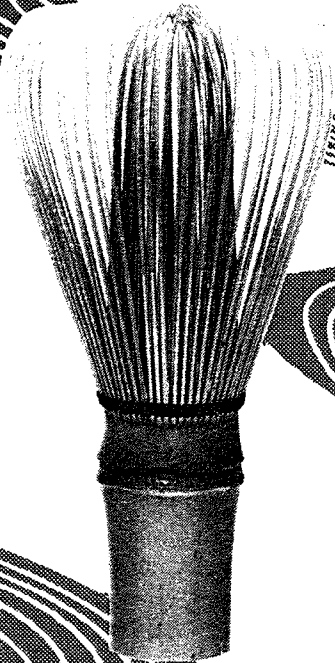
heart. With a pure heart, harmony and respect can be realized. When the tea garden is cleaned ones heart and soul are also being purified. When one wears clean clothes this purity also exists. A pure heart is not showy but natural. Sen Rikyu's ideal of purity was the natural look of the garden after it was cleaned and a few leaves from a tree fell onto the freshly manicured moss.

JAKU (tranquillity) is the point in ones training and practice where a level of selflessness is reached. While on the one hand it is the ultimate goal, on the other it is the beginning once again. A true master reaches this highest level and then putting the ideals of harmony, respect and purity into practice, begins again with a fresh and enlightened heart. At this point the endless possibilities of life can be realized.

(calligraphy by Onozawa Kankai, retired abbot of Jukoin at Daitokuji, Kyoto)

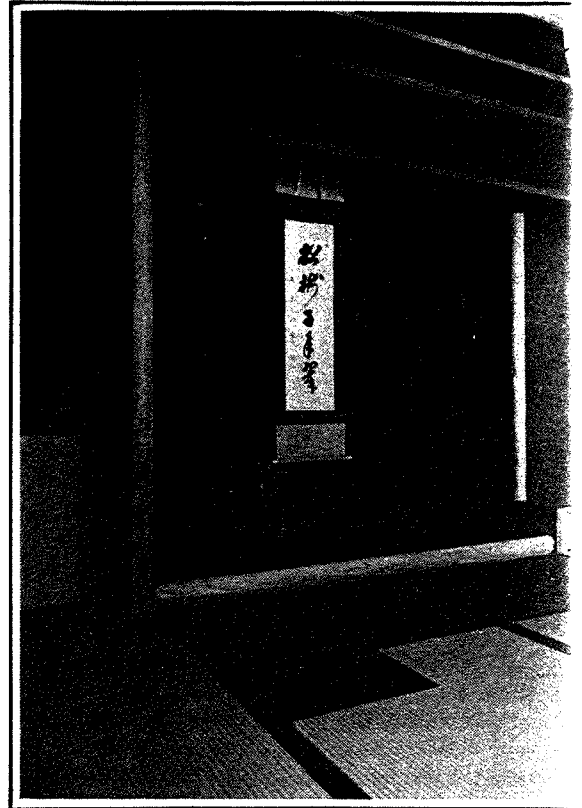
Nichibei Kai Culture Center

CHASHITSU
THE ROOM FOR TEA CEREMONY



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NICHIBEI KAI
SAN FRANCISCO



CHA-NO-YU,
ITS HISTORY AND TRADITION

Cha-no-yu, tea ceremony is a traditional art of Japan. It has been an important influence on Japanese architecture, landscape gardening, ceramics and floral arts. The ceremony has also shaped many of the artistic values and social etiquette observed by the Japanese people.

Tea as a beverage and medicine was introduced to Japan from China in the early 700s by Buddhist monks. Sen no Rikyu (1521-1591) was a Zen priest who perfected the tea ceremony as it is known today.

The main point in Cha-no-yu is not the drinking of the frothy, bitter green tea, but rather the

