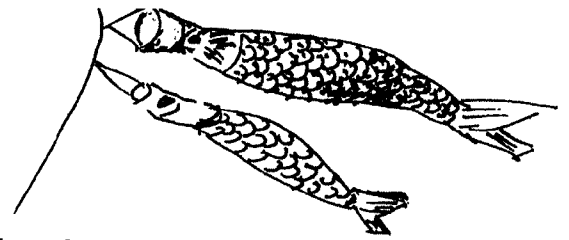


SOKO TAKECHI & SOKYO TISCORNIA

# 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](mailto: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](mailto: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](mailto: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

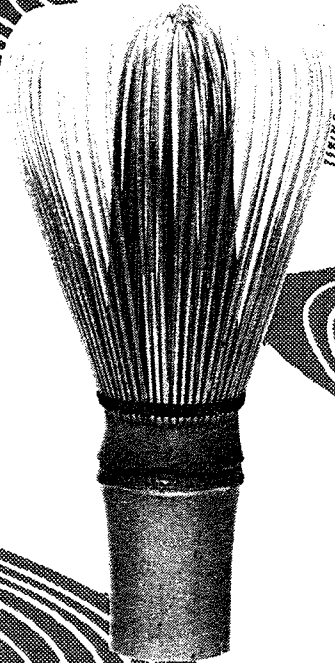
heart. With a pure heart, harmony and respect can be realized. When the tea garden is cleaned ones heart and soul are also being purified. When one wears clean clothes this purity also exists. A pure heart is not showy but natural. Sen Rikyu's ideal of purity was the natural look of the garden after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

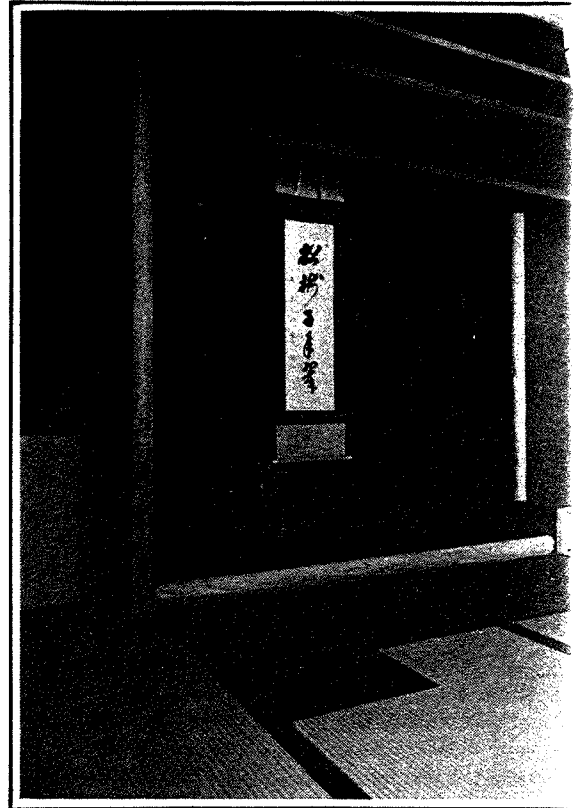
Nichibei Kai Culture Center

**CHASHITSU**  
THE ROOM FOR TEA CEREMONY



日米会茶室ご案内

**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.

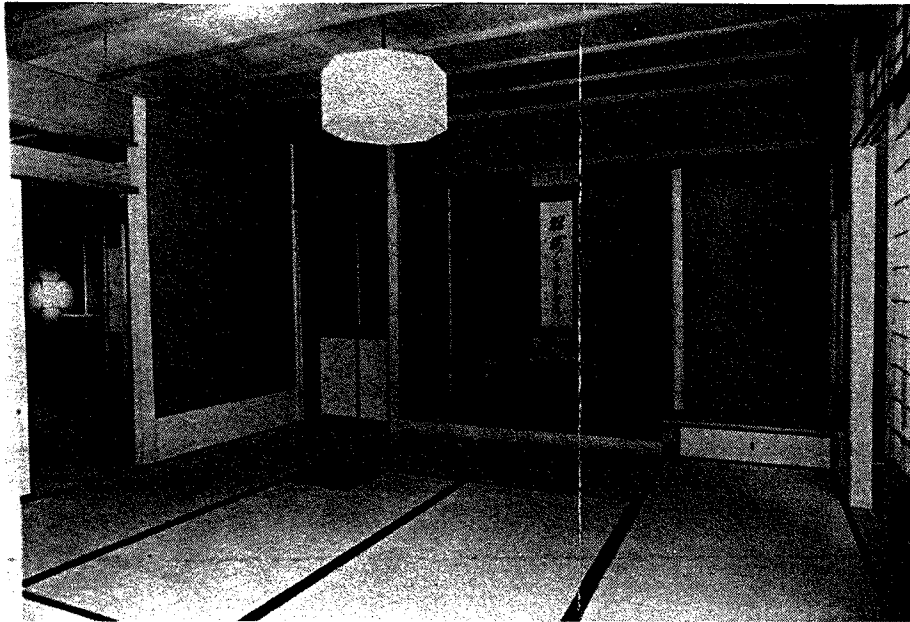
Tea as a beverage and medicine was introduced to Japan from China in the early 700s by Buddhist monks. Sen no Rikyu (1521-1591) was a Zen priest who perfected the tea ceremony as it is known today.

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

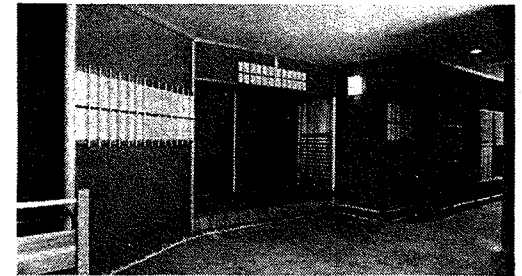
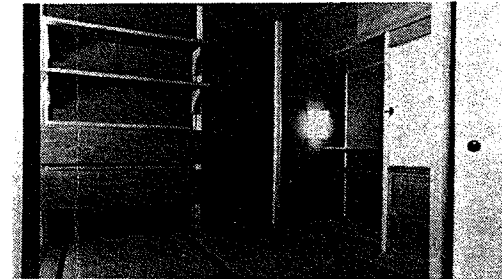


建  
立  
年  
代  
○

# 観桑菴



直  
心  
菴



臨  
和  
軒

## CHASHITSU, THE ROOM FOR TEA CEREMONY

The Chashitsu, tea house is purposely small for intimacy; light is controlled by the careful placement of windows and doors; ornamentation is kept simple and seasonal. Only natural materials, often unfinished or asymmetric, are

used in construction, in keeping with the teaching of Sen no Rikyu, that the beauty of nature and simplicity be always observed.

All of the traditional elements are present in the tea house of the Nichibei Kai Cultural Center of San Francisco. The tea house was designed by Professor Masao Nakamura, a foremost authority on traditional Japanese architecture and interior

design and construction consultant to the Japanese Imperial Household. The construction was completed in Kyoto by Ysui Mokuko Komuten, a firm well-known for its reconstruction work on the Katsura Imperial Villa in Kyoto. Craftsmen from Kyoto came to San Francisco to reassemble the tea house in the Center.

---

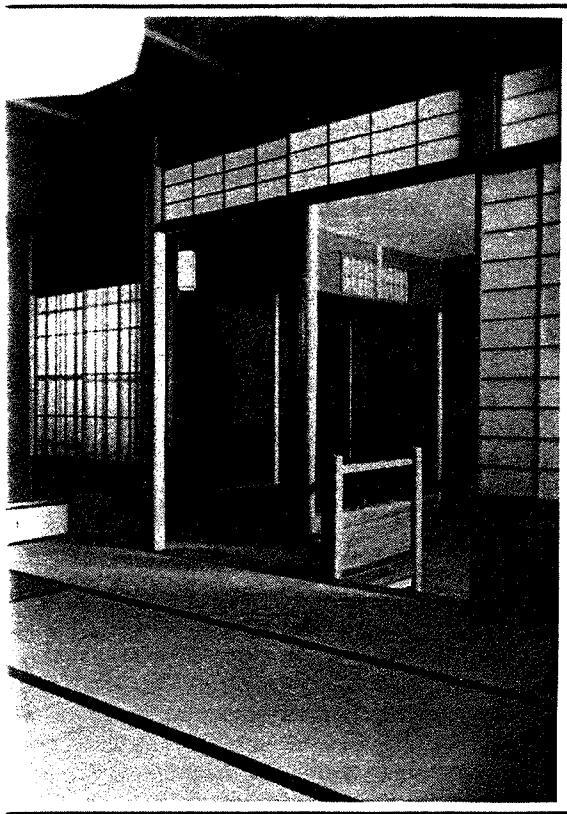
## **NICHIBEI KAI OF SAN FRANCISCO**

Nichibei Kai of San Francisco is a non-profit community organization established in 1949. It took over the functions of the pre-war Nihonjin-Kai in order to continue the work of serving San Francisco's Japanese community and endeavor to promote goodwill and amity between the peoples of the United States and Japan. The Cultural Center was established as a permanent memorial to remember the Issei pioneers whose forbearance and perseverance brought forth the Japanese community in San Francisco as we know it today and also to symbolize lasting friendship between the United States and Japan. The ground for its construction was broken in 1977 and the building completed in February of 1980.

## **CULTURE CULTURAL CENTER**

The Cultural Center is a three-story structure with the first floor devoted to hold meetings and conferences. It can hold an audience of 100 people. The second floor is designated for a library and office spaces for the various community clubs and organizations on a rental basis. The third floor contains the Japanese tea house, the Chashitsu.

San Francisco, the gateway to the United States, is also the birthplace of the U.S. Japan diplomatic relations. It was here the first diplomatic mission from Japan landed when 'Kanrin Maru' dropped its anchor in the spring of 1860 in San Francisco Bay. In order to commemorate this historical event, the members of Nichibei Kai thought it most appropriate to set up within the Cultural Center a genuine traditional Japanese tea house, the 'Chashitsu', to acquaint the people of this country, and possibly encourage them to practice, the simple and tranquil ancient Japanese art of drinking tea. It is our earnest desire that through this 'Chashitsu' the people of both countries could come closer together.



appreciation of beauty, simplicity and spiritual tranquility-principles that are the essence of Zen and which were particularly suited to the simple lifestyle of medieval Japan. Interestingly, in our more complex and affluent age, Cha-no-yu has had increasing appeal for men and women worldwide.

Participation in Cha-no-yu requires that all the problems and distractions of everyday life be left behind. For the guest it involves appreciation of the tea room, the utensils used in serving the tea, the scroll or simple flower arrangement in the room, and above all, the skill and grace of the host. The host must perform the ceremony to the best of his ability. For both, Cha-no-yu is meant to be a harmonious and tranquil expression of friendship.

## 米国サンフランシスコ日米会

日米会は、1893年その前身である桑港日本人会にさかのぼる。文化、経済等の東洋と米国の接点であるこのサンフランシスコは、当時より在米邦人にとって、いろいろな意味での中心でもあり、各種の活動は当地より始まり、桑港日本人会もここに結成された。その後、組織の改組、名称の変更、開戦による一時解散等の歴史を経て、現在の「日米会」は1949年発足した。以降、日米会は日系社会の再建及びその発展に寄与すると共に、日本からの政治、経済、文化関係者、団体等の受入れ、支援等に活動、日米間の親善友好に努力してきた。

## 日米会文化会館

1977年、日米会は今日の米国における日系人社会隆盛の礎を築いた、一世の人達の業績を讃え、その功績を後世に残すと共に、連綿と続く日系各世代を初めアメリカ人に、日本の文化、伝統を紹介日本の正しい理解を深めてもらい、日米親善の一助にとこの会館の建設を決定、着手した。

1980年2月、関係方面の協力を得てこの会館は3階建のビルディングとして日本町に完成をみた。現在は、1階集会用ホール、2階各日系諸団体事務所、そして3階は日本文化の粋を伝える茶室からなっている。

## 日米会文化会館茶室

サンフランシスコは、咸臨丸の入港、日米修交の地でもあり、日本との関わりは古く、日本人の米国移民史の始まった意義深い地である所から、文化会館建設構想の時、日本の伝統文化紹介の場を作る事が考慮された。その結果、日本古来の伝統を持つ茶の湯を通じて友好親善に活かそうという発想から建設されたものである。

茶室は、これらの考え方から日本国外に造られた茶室としては有数の本格的なものをと、茶室設計の権威者、京都工業繊維大学教授中村昌生博士に依頼、多大の協力を頂いた。建築は宮大工建設で著名な安井本工務店により、京都産の銘木を使用、小間とセレモニー用の広間を渡り廊下で結び勝手、水屋のついた草庵風のものになっている。

古来、自然を愛し、自然と共に生きてきた日本人が生み出した、自然の素材で造りあげる様式美建築技術そして、千利休以来の伝統を踏まえたことにより、この茶室には日本の精神文化が息ずき訪れる人々に感銘を与え、茶の湯を通してこころの理解と結びつきをと、願うものである。

1759 Sutter Street, San Francisco, CA 94115  
Phone: 415/921-1782