The Tea Ceremony

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PURPOSE
To introduce a cultural ceremony.

THEME STATEMENT
Throughout periods of time, human beings have sought their historic roots while creating, learning and changing their cultures.

SUGGESTED TIME:
Three class sessions.

KEY VOCABULARY & CONCEPTS
Chaken, Chasen, Chashaku, Chawan, Fukusa, Furo, Futaoki, Hishaku, Kama, Kensui, Kobukasa, Matcha, Mizusashi, Natsume, tea hostess, Kaiseki.

MATERIALS NEEDED
Tea ceremony handout, green tea, cups, slides, photos, vocabulary sheet.

INITIATION (Inquiry, Preview, Involvement)
Distribute tea ceremony handout (see attached sheets) and vocabulary list. Show each object used in the ceremony with slides, photos or actual item. Show video "An Introduction to the Way of Tea" (IU East Asian Studies Center).

DEVELOPMENT (Instruction, Data Collection, Organization)
Outside resource person performs actual tea ceremony. This will take a complete class period.

EXTENSION/ENRICHMENT (Articulation of Ideas, Ownership, Experimentation)
Students form groups to discuss reactions to tea ceremony. One person from each group presents findings to class. Identify and discuss American ceremonies. Prepare poster collage of various world and American (US) cultural ceremonies.

SUMMARY
Adaptable Levels
5-8
Values
Cultural differences
Skills
Reading, language (listening)
THE EQUIPMENT FOR
THE TEA CEREMONY

Chakin: the linen cloth. It is always spotlessly white and is used to dry the tea bowl.

Chasen: the stirring whisk. It is made of bamboo and hand-crafted. There are more than 50 stages that an experienced maker has to go through to make a whisk from a single piece of bamboo. The shape of the chasen was designed hundreds of years ago and has changed little since. The best whisks come from Chasenmura, which, when translated, reads Stirring Whisk Village.

Chashaku: the spoon for the tea. It is made of bamboo and is about 20cm/8in long. It is slightly curved at its lower end.

Chawan: the tea-bowl. It can be simple and yet unique. It can be very beautiful and yet be very plain. It may be quite unremarkable and yet tell a two-hundred year old tale. In any event, it always has a special significance and is made from the very finest porcelain.

Fukusa: the small silk napkin. This is used symbolically to clean the tea caddy and the tea spoon in the guests’ presence.

Furo: the charcoal-burning hearth. There should always be a slight draught, so that neither the coals nor the water become too hot.

Futaoki: a rest for the lid of the tea-kettle. The ladle, too, can be rested on this.

Hishaku: the ladle. It is made of bamboo. A new ladle is used for each tea ceremony.

Kama: the tea-kettle. It stands over the glowing charcoal and is filled with the finest fresh spring water. The water should always simmer gently and never become too hot.

Kensui: the slop-basin. This is used to hold the water that was drawn from the kettle with the ladle but was not poured into the tea-bowl.

Kobukusa: a larger silk napkin. It is laid under the teas bowl as this is handed to the guest. She takes hold of the napkin and teabowl with both hands.

Matcha: the green tea. Fresh tea leaves are steamed, dried and ground to a fine powder in a stone mill. Green tea is rich in vitamin C. Only green tea, albeit in a number of varieties, is used in the tea ceremony.

Mizusashi: a container for cold water. It is filled with the same water as that in the tea-kettle, but this water is cold so that, should the water in the kettle become too hot, the youthful vigor of the water can be renewed with cold water.

Natsume: The tea caddy. This is small and easy to handle. It is never filled to the brim with tea. Instead, there must be a rounded heap of tea inside it.
THE UTENSILS

KAMA & FURO
Kettle and brazier.

KENSUI
Basin for waste water.

KAMA

FURO

NATSUMÉ
A lacquerware container for powdered tea.

HISHAKU
A ladle to pour the water.

TEA CLOTH

MIZUSASHI
A jug. The water in it is used to wash the teacup or poured into the Kama.

CHASHAKU
The tea scoop is used to carry the powdered tea from the Natsume to the tea bowl.

TEA BOWL

CHASEN
The split bamboo tea whisk is used to mix the powdered tea and water.