

Term: spring 2010

JAS110,111 Tea Ceremony

Mihoko Chiba

Office

Office Hour

Web Address: chibamihoko@aiu.ac.jp

Style of Class (Lecture/Seminar/Lab)

Day and Time: W15:30-17:10

2 credits

Course Description

Tea Ceremony, Chanoyu, is one of the oldest cultural traditions in Japan. It is a composite discipline bringing together many Japanese arts and customs such as literature, flower arrangement, calligraphy, painting, tearoom design and handicrafts (lacquer ware, bamboo, ceramics and ironwork). The traditional arts mentioned above are still widely practiced in Akita. Therefore, students will have an opportunity of not only learning from lectures, but also through practices and field trips as well.

It is in the tea gathering that students come to experience the separate tea arts. In this semester, a folk tale will provide the thematic background for the preparation and celebration of tea. Students will study and gather information about this tale in order to plan and create their own tea gathering.

Course Objectives

This course is designed to acquaint students with many aspects of Japanese culture through the study of Chanoyu in both English and basic Japanese. The aim of this course is to provide students with a basic comprehension of the history and philosophy of Chanoyu. In addition, students are encouraged to master the basic techniques and procedures followed in tea ceremony.

Prerequisites

Class Materials

Sen Soshitsu XV, *Urasenke Chanoyu Handbook One*, Urasenke foundation, 1980.

- * Each student is required to purchase a tea set for practice.
- * Supply fee will be charged.

Reference Books or Materials

The following books are available at the university library for further study.

- Okakura, Kakuzo. *The Book of Tea* Rutland & Tokyo: Charles E. Tuttle Co.,1956
- Sadler,A.L. *CHA-NO-YU: The Japanese Tea Ceremony*. Rutland & Tokyo: Charles E.Tuttle Co.,1962.
- Sen, Soshitsu XV. *Tea Life, Tea Mind* Tokyo: John, Lnc., 1979.
- Sen, Soshitsu XV, ed. Alfred Birnbaum, tr. *CHANOYU: The Urasenke Tradition of Tea*. New York & Tokyo: John Weather hill, Inc., 1988
- Varley, Paul & Kumakura, Isao, eds. *Tea in Japan* . Honolulu: University of HawaPress, 1989.
- Fujioka, Ryoichi. Louise Allison Cort, tr. *Arts of Japan 3: Tea Ceremony Utensils*.Tokyo:/Shibundo,1973.

Grading Methods

- (1) There will be a mid-term examination and final examination during the semester.
- (2) There will be announced quizzes through out the semester. There will be NO make-up allowed for a missed quiz.
- (3) Writing assignment: one short essay is required for the class. The paper must be typed, double-spaced. The topic for the paper will be related to the theme of the tea gathering.

Examination40%

Mid-term20%

Final20%

Quizzes(2x5)20%

Practice20%

Writing assignment20%

Class Schedule

- 1st class Class Introduction (Lecture), Hand Out
- 2nd class Basic Procedure (Practice), p2-4,p14-54
- 3rd class Ryakubon (Practice)
- 4th class Philosophy,Quiz, p109-126
- 5th class Ryakubon (Practice), Quiz, p109-126
- 6th class Japanese Garden and Kurosawa House(Field Trip)*
- 7th class Tea House, Tea Garden (Lecture), Hand Out
- 8th class Midterm, Practical Examination
- 9th class CHIBA Tea House (Field Trip)*
- 10th class Lacquer ware (Lecture), Hand Out
- 11th class Planning and Discussion of the Tea Gathering (Lecture), Research on the Folk Tale, Hand Out
- 12th class History (Lecture), p 5 – 14
- 13th class Tea Gathering**
- 14th class Final Examination***

* They will be changed according to school bus and tea house.

** A tea gathering will be held. To be arranged for a 3 hour tea gathering , open to faculty, students and guests : there will be some preparation for the tea gathering in the afternoon of the day of the tea gathering. Please leave the time open on your calendar.