



The Hebrew University of Jerusalem

Syllabus

History and Culture of Japanese Tea Ceremony - 46015

Last update 03-09-2024

HU Credits: 2

Degree/Cycle: 1st degree (Bachelor)

Responsible Department: Asian Studies

Academic year: 0

Semester: 1st Semester

Teaching Languages: English

Campus: Mt. Scopus

Course/Module Coordinator: Dr. Kazuko Kameda-Madar

Coordinator Email: kazuko.madar@mail.huji.ac.il

Coordinator Office Hours: Tuesday 14:30-15:30

Teaching Staff:

Dr. Kazuko Kameda-Madar

Course/Module description:

This course focuses on various aspects of the formal preparation of tea, or chanoyu. We will explore the visual and material culture of tea, its history, the ritualized act of preparing it, and the usage of tea in spiritual contexts.

Course/Module aims:

We will examine how tea is related to contemporary notions of hospitality and manners in everyday Japanese life, as well as to aesthetic sensibilities.

Learning outcomes - On successful completion of this module, students should be able to:

Students will engage and interpret the various manifestations of the Japanese tea ceremony including verbal and visual texts, institutions, behavior and performance. The main purpose of this course is to develop a working set of analytical tools for interpreting the visual cultures. Text, images, discussions, and films shown in class will promote a system of inquiry that will enable the students' access to Japanese culture.

Attendance requirements(%):

100

Teaching arrangement and method of instruction: The thematic and chronological organization of the course is outlined below together with a schedule of course readings.

Course/Module Content:

Class Contents

1 Introduction

2 Defining Tea Culture: Four seasons and spirituality

3 History of Tea I: Pedigree of tea ceremony

4 History of Tea II:

Tea ceremony in Muromachi period Ashikaga Shogunate and Dōbōshū in the Muromachi Period

Takeno Jōō – Chazen ichimi

5 History of Tea III:

Sen Rikyū and his tea aesthetics

Viewing full movie

6 History of Tea IV: After Rikyū
7 History of Tea V: Modern Movement
Midterm Exam
8 Tea Sequence
Tea Ceremony Demonstration
9 Tea Space: Chashitsu; the roji tea garden
10 Tea Utensils I: Karamono
Wamono and Raku Bowls

11 Tea Utensils II: Six Ancient Kilns in Japan
12 Tea Utensils III: chaire; chatsubo; Kōgō; mizusashi
13 Tea Utensils IV chashaku; natsume; chasen; kama; futaoki

14 Kaiseki Tea Meals and Tea Sweets
Final Exam

Required Reading:

Course requirements: Going over syllabus and assignments

Reading 1: Morgan Pitelka, "Introduction to Japanese Tea Culture," in *Japanese Tea Culture: Art, History, and Practice*, London/New York: Routledge, 2003, pp. 1-17. □

Reading 2: Murai Yasuhiko, "A Brief History of Tea in Japan," *Chanoyu: The Urasenke Tradition of Tea*, Soshitsu Sen XV, ed., NY: Weatherhill, 1988, pp.3-34.

Supplemental Reading: Tanaka Sen'ō and Tanaka Sendō, "Early History of Tea" *The Tea Ceremony*, New York/Tokyo: Kodansha International, 1973, revised ed., 1998, pp. 27-60.

Reading 3: Murai Yasuhiko, "The Development of Chanoyu: Before Rikyū" in Paul Varley and Kumakura Isao, eds., *Tea in Japan: Essays on the History of Chanoyu*, Honolulu: University of Hawaii, 1989, pp.3-32.

Reading 4: Kumakura Isao, "Sen no Rikyū": *Inquiries into His Life and Tea*, *Tea in Japan: Essays on the History of Chanoyu*, pp. 33-70.

Reading 5: Hirota Dennis, "Record of The Words of Rikyū," *Wind in the Pines: Classic Writings of the Way of Tea as a Buddhist Path*, Berkeley: Asian Humanities Press, 2002, pp. 215-260.

Rikyū (1989) Directed by Teshigawara Hiroshi (116min)

Reading 6: Kumakura Isao, "Kan'ei Culture and Chanoyu," *Tea in Japan: Essays on the History of Chanoyu*, pp. 135-160.

Reading 7: Sōshitsu Sen XV, "Lives of the Urasenke Grand Masters" *Chanoyu: The Urasenke Tradition of Tea*, 35-51.

Supplemental Reading: Paul Varley, "Chanoyu: From the Genroku Epoch to Modern Times" *Tea in Japan: Essays on the History of Chanoyu*, pp. 161-70.

Reading 8: Okakura Kakuzō, *The Book of Tea*, first published in 1906.

Supplemental Reading: Tim Cross, "Rikyū has Left the Tea Room: National Cinema Interrogates the Anecdotal Legend," *Japanese Tea Culture: Art, History, and Practice*, pp. 151-183.

Reading 9: Christine M. E. Guth, "Introduction" *"From Temple of Tearoom," Art, Tea, and Industry : Masuda Takashi and the Mitsui Circle*, 3-13; 100-128.

Supplemental Reading: Kristin Surak, "Enacting Tea: Doing and Demonstrating Japaneseness," in *Making Tea, Making Japan: Cultural Nationalism in Practice* (Stanford: Stanford University Press) 119-156.

Watch: Urasenke Hakobi Usucha, Furo

<https://www.youtube.com/watch?v=HEeAlmN9-BU&t=45s>

Reading 10: Marc Peter Keene, "Early Development of Roji" *The Japanese Tea Garden*, Stone Bridge Press, 2009, pp. 67-116.

Reading 11: Sen'ō Tanaka, "Tea Architecture and Tea Garden" in *Tea Ceremony*, pp. 94-119.

Supplemental Reading: Marc Peter Keene, "From Roji to Chaniwa: Tea Gardens in the Edo Period" *The Japanese Tea Garden*, pp. 117-156.

Reading 12: Seattle Art Museum, ed., "Introduction" *The Ceramic Art of Japan*, Seattle: Seattle Art Museum, 1972, pp.17-41.

Reading 13: Nicole C. Rousmaniere, "Defining Tenmoku: Jian Ware Tea Bowls Imported into Japan," *Hare's Fur, Tortoiseshell, and Partridge Feathers, Chinese Brown- and Black- Glazed Ceramics, 400-1400*, Cambridge: Harvard University Press, 1997, pp. 43-58.□

Reading 14: Morgan Pitelka, "Inventing Early Modern Identity," in *Handmade Culture: Raku Potters, Patrons, and Tea Practitioners in Japan*, Honolulu: University of Hawai'i Press, 2005, pp.69-87.

Reading 15: Sen'ō Tanaka, "Aesthetics of Tea" in *The Tea Ceremony*, pp. 78-93.

Reading 16: Takeuchi Jun'ichi. "Furuta Oribe and the Tea Ceremony" in *Turning Point: Oribe and the Arts of Sixteenth-Century Japan*, Miyeko Murase, ed., New York: The Metropolitan Museum of Art, 2003, pp. 17-29.

Reading 17: Tsutusi Hiroichi, "The Master's Touch: Tea Scoops and Scrolls" *Chanoyu: The Urasenke Tradition of Tea*, pp. 77-95.

Reading 18: Fujioka Ryōichi, "The Tea Caddy and Tea-Leaf Jar" *Art of Japan3: Tea Ceremony Utensils*, pp.31-52.

Reading 19: Tsutsui Hiroichi. "The History of the Kaiseki Meal" *Chanoyu Quarterly* 78, pp. 7-46. Watch: Japan Spirit and Form #6: Japanese Tea Bowls

Additional Reading Material:

There is no textbook. All of the reading materials for the course will be made available by the instructor online.

Grading Scheme:

Written Exam % 60

Essay / Project / Final Assignment / Home Exam / Referat 30 %

Presentation / Poster Presentation / Lecture/ Seminar / Pro-seminar / Research proposal 10 %

Additional information: