



Chanoyu: The Way of Tea

Syllabus: JST220: Chanoyu: The Way of Tea

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Creation Date: January 2023

Keywords: tea ceremony, hands-on, *chaji*, Zen

JST220 Chanoyu: The Way of Tea

Target Audience:

Undergraduate students (but could be simplified for high school)

Background Information for Instructors:

This course is designed for a US university Tōkyō branch campus. Courses are entirely in English. The student body is roughly 50% Japanese students and 50% non-Japanese of many different nationalities. The course deliberately emphasizes experiential learning, to take advantage of being located in Tōkyō, just east of the city-center (Ryōgoku).

Course Duration:

13 weeks

Description and Prerequisites:

Shaped by Zen philosophy, the Way of Tea (aka the Japanese Tea Ceremony) is recognized globally as a uniquely Japanese art/activity.

Through the lens of this 450+ year old tradition (which spans architecture, calligraphy, incense, crafts, food, poetry, philosophy, and more) this class is an experiential exercise for understanding Japanese culture. Students will study historical texts, participate in Tea and Zen activities, and learn some relevant Japanese language. When possible, off-campus trips/events (such as a visit to a tea house or a Zen temple) will be incorporated into the class. By the end of the term, students will be able to perform a complete tea procedure. (4 credits) *Some parts of this course may occur outside the regular class time and may include weekends or evenings.*

Prerequisite: Sophomore standing or permission of the instructor. Offered at LUJ only.

Learning Outcomes:

By the end of the course (and *o-keiko*/lessons), students should be able to:

- describe the origins and major developments of the Way of Tea
- explain the intersections of the Way of Tea with several fields of Japanese culture (architecture, food, literature, gardening, incense, pottery, etc.)
- articulate the basic principles of Tea and Zen
- demonstrate how to do Zen meditation
- demonstrate behavior that is appropriate in a traditional Japanese context
- conduct an introductory tea-making procedure
- identify the basic tools used in most tea procedures

Class Format:

This is a **four-credit** class. The class will meet twice a week for a total of four hours. One two-hour meeting will be a **lecture**. One two-hour meeting will consist of **hands-on practice** (*o-keiko*) of tea movements and procedures. Therefore, students must be registered for both the lecture

and one "lab."

Several times during the term, special (required) classes will occur **outside the regular class** time. These may be scheduled for weekends or evenings. Students who are likely to not have the flexibility to attend should not sign up for this class.

Event 1

(Monday, February XX. Two hours between the hours of 13:00-18:00.)

For event one, students will visit a real teahouse near Moto-sumiyoshi Station. They will have a chance to observe the architectural features of the building, practice the role of guest in a casual *chakai*/tea gathering, and whisk and serve thin tea for the volunteers who hosted the tea event.

Event 2

(Monday, March XX. Four hours between the hours of 10:00-20:00.)

For event two, students will revisit the teahouse near Moto-sumiyoshi Station to experience a *chaji*/tea gathering. Students will see the charcoal being set, be served a simple meal, rest in the garden, and sample both thick and thin tea.

Zazen Event

(Date/time to be set later. Two hours from 18:30 on a weekday.)

Assuming the temple can accommodate the class, students will attend a *zazen* meditation session in central Tokyo.

Schedule/Content:

	Hands-on/ <i>O-keiko</i> (Tues)	Lecture (Thurs)	Events
Week 1	<i>Mizuya</i> /Bowling/Tatami	Tea History I (800-1460)	
Week 2	Eat/Drink/Whisk Tea	Tea History II (1460-1600)	
Week 3	Review/Purify tools	Tea History III (1600-1868)	
Week 4	Review/Purify tools	Architecture/Crafts I	
Week 5	Entering the tearoom Event 1 prep	Tea Garden + Zen Influence	Event 1: <i>Chakai</i> in Teahouse
Week 6	Whisking tea for guests	Buddhism/Calligraphy	
Week 7	Closing the procedure	Seasons/Chabana/Sweets	<i>Zazen</i> at local Temple
Week 8	Closing the procedure	Incense/Coal/Crafts II	
Week 9	Entire procedure	Cuisine/Literature	
Week 10	Event 2 prep	Crafts III	Event 2: <i>Chaji</i> at local Teahouse
Week 11	Entire procedure	Tea History IV (1868-Reiwa)	
Week 12	Practice school <i>chakai</i>		Casual school <i>chakai</i>
Finals	Graded procedures		

Required

Supplemental Material(s):

For both the lecture and *o-keiko*, always bring

- your textbooks
- a folder with class handouts
- your **practice tools***
- a pair of fresh, clean socks with no design (ideally white) to change into
- a handkerchief
- a belt

***Practice tools** are required for the hands-on part of this class. They will be prepared by the instructor. Please do not purchase your own, as they may not be the appropriate versions. With the exception of the fan, these tools are purchased with the "Materials Fee" explained below and belong

to each individual student. They include:

- purification cloth (*fukusa* 帛紗)
- folded paper/pick for sweets (*kaishi* 懷紙 / *youji* 楊枝)
- pouch to hold the materials (*fukusa-basami* 帛紗ばさみ)
- fan (*sensu* 扇子): Note that students will check this out for the term and return it at the end.

Materials Fee – XX,XXX yen

The materials fee covers a) the cost of the practice tools (except the fan), b) consumables such as tea, sweets, whisks/towels, etc, and c) much of the expenses for the class events.

Deposit—XXXX yen

Students must provide a XXXX yen deposit, which will be used to replace any items that are broken/damaged by a student. If a student does not break or damage anything, the deposit will be refunded at the end of the term.

Grade Components:

A. Lecture (Thursdays)□□□□35%

This part of the grade will include attendance, participation, quizzes on lectures, tools, and language, as well as summaries and impressions of various reading material.

B. Cultural Exploration Project□□□□20%

Students will each choose a particular cultural theme; they will explore how their theme intersects/overlaps with chanoyu. This grade may include scores for individual appointments, particular stages of their investigation (ex: reading summaries), a presentation, and a final summary.

C. Hands-on/O-keiko (Tuesdays) and Events (outside of class time) 45%

Hands-on/O-keiko:

Students will be graded on how well/smoothly they can do the preparation work, use the language, conduct the figcaptioner movements, and execute the entire tea procedure.

Events:

Events are essential to this class. Students are required to attend, behave appropriately, and to complete assignments given concerning the events

Language:

Any level of Japanese is OK. Those with no Japanese skill at all, as well as native speakers, are welcome. Students must memorize basic Japanese/English phrases to use in the tearoom and the Japanese/English words for the tools and parts of the tearoom.

Physical Demands:

Sitting on one's knees is the typical way of studying Tea. Therefore, the hands-on part of this class will be on tatami mats and most students will be expected to attempt to adapt to sitting on their knees. However, exceptions can be made for students who physically cannot sit on their knees. If you have questions/concerns about this, please have a conversation with the professor.

Students who are already Tea Practitioners:

Students who already have experience practicing chanoyu are welcome to join this class. Such students will have the unique opportunity and challenge of studying Tea in English. If such students already have a grasp

of the basics, the professor may challenge them to take on the role of a senior classmate. All instruction and assessment for the practice sessions will follow the Urasenke method.