

00:47

Hamana: Welcome to the Shurei Chakai, which is being broadcast to you live from the Seiwaso in Fushimi, and I would like to, on the behalf of the Tankosha, welcome you to this online chakai.

01:00

Hamana: Today, we have 52 participants from all over Japan from Akita in the north all the way to Yakushima in the south, and we also have three people who are participating from overseas.

01:13

Hamana: We would like for you to relax and enjoy this brief moment with us in the tearoom, to enjoy the beauties of the autumn.

01:23

Hamana: Word has reached us that the food and other comestibles have reached all of the participants, so now we would like to begin the chakai. So with this, we will begin. Thank you very much for your kind participation.

02:48

Host assistant: After eating sweets, please go to the waiting bench.

04:22

Host assistant: The preparations are done, please come to the tearoom.

19:15

Hamana: Zoom viewers, please join us in drinking the thick tea koicha.

19:55

Hamana: How is the tea?

19:59

Flett: It is very good, thank you.

23:52

Host should put out a kobukusa for the 2<sup>nd</sup> bowl.

24:28

Hamana: I hope that the tea is satisfactory.

24:31

Flett: It is perfect, thank you.

25:04

Flett: I must say that the tea was delicious. Could you tell us about it?

25:07

Hamana: Thank you very much. I hope that all of the people who are viewing it also enjoyed the tea. This koicha is Shoka no mukashi made by Koyamaen, and particularly since it was made with water from Fushimi, I think that it would be particularly delicious.

25:28

Flett: The sweets you so kindly provided were also perfect for the season.

25:33

Hamana: Thank you very much. The sweets have the poetic name, Yamazuto, yama no miyage, that is, the gifts from the mountains, and it is made by Murasakino Gensui.

25:48

Flett: When we entered the room, we were greeted with this beautiful calligraphy.

25:54

Hamana: Yes, thank you very much. This is written by Hounsai Daisoshō, and it says, “The chrysanthemum flower bestows people longevity (kikka ha hito o shite inochi nagakarashimu),” so this is about the story of the Kikujido from China, and since the kiku are very beautiful at this time of the season, this is one of the reasons for me to use it.

26:16

Flett: Speaking of flowers, the arrangement is perfect for the season.

26:20

Hamana: Thank you very much. There are seven varieties of flowers, there is shumeigiku in the front, there is hagi, there is also susuki, kinmizuhiki,

fujibakama, and hototogisu, (kujaku aster).

26:40

Flett: The flower container is very attractive.

26:45

Hamana: I am glad that you like it. Actually, it is a rice basket from the Philippines made by the Ifugao tribe. And they use this container for storing rice that has been processed.

27:00

Flett: Thank you very much.

27:01

Hamana: You are very welcome.

27:05

Flett: May I see the bowl.

28:02

\*Only the first guest bows for the first bowl.

28:20

Hamana: This black bowl is made by Todosai, that is, the ninth generation of the Ohi family. It has the poetic name Sanka or Sanga, which means mountain dwelling.

28:39

Hamana: The fire seems to be going well. Please allow me to continue with tsuzuki usucha.

28:45

Flett: Please do.

28:46

\*The host puts in the linen cloth, then the tea whisk into the teabowl.

33:11

Hamana: Would the zoom guests please have the sweets now and join us for usucha thin tea.

35:40

Audrey: Thank you for the tea.

35:41

Hamana: Please take your time and enjoy the tea.

35:57

Flett: May I please see the thick tea container and the protective pouch?

36:02

Hamana: Yes, certainly.

36:38

Flett: May I see the bowl?

37:05

Flett: Excuse me for going before you.

38:35

Hamana: Please allow me to use another bowl.

41:24

Hamana: Please take your time, it is very hot.

41:41

Flett: I will drink with you.

41:46

Thank you for preparing the tea.

41:48

Hamana: You are very welcome.

42:06

Hamana: We hope that all of the guests who are viewing this by Zoom have enjoyed the usucha. This is also from Koyamaen. It is a tea called Seijo no shiro.

42:30

Hamana: The first bowl was made by an Australia potter named Robert Davies

and he studied in Karatsu, so we have Karatsu tetsuyu with the white glaze on the side.

43:20

Flett: Please feel free to close the proceedings.

43:27

Hamana: I will close now.

45:07

The temae should close with honjimai, not nakajimai.

45:36

Hamana: The mizusashi is from Thailand, and it features arabesques and a picture or painting of fish which are considered very auspicious symbols.

45:52

Flett: It is a very elegant kettle.

45:53

Hamana: Thank you very much. This kettle is in the shape of Fujisan, and it is called the Banri-gama from the phrase *Banri Dofu* “the same wind blows for ten thousand miles (leagues).” It has five lines around the mouth which symbolize the five continents and five shells, gokai, I am sorry, seven shells, nanakai, which symbolize the seven seas of the world. And the *kantsuki* are in the shape of clouds.

46:35

Flett: May I please see the teascoop and the thin tea container.

46:38

Hamana: Certainly.

48:32

Hamana: Although it is a little early, please take these back and look at them. Normally, you don’t begin to look at them until after I have refilled the water.

49:18

Hamana: Please go ahead and look at it, although it is a little early.

49:23

Flett: Excuse me for going first.

52:20

Flett: Thank you letting us view these utensils. I know that you have chosen them carefully. Could you tell us about them please?

1:22:15

Hamana: Yes, the thick tea container is Kageroen, which is Zeze. It has hakogaki from Tantansai, but no gomei.

52:53

Flett: Could you tell us about who carved the teascoop?

52:57

Hamana: Yes, the teascoop was carved by Hounsai Daisosho and it has the poetic name Kanza, which is sitting leisurely.

53:10

Flett: It is very light but strong.

53:15

Hamana: Yes, and the tip is particularly nice, and the coloring of the bamboo also is quite interesting. It fades and gets dark right in the center.

53:29

Flett: Could you tell me about the protective pouch?

53:31

Hamana: Yes, this is made with a copy of fabric which is called the Kanyokyu, which is the palace of the first emperor of China, Shin Shikotei. And apparently this fabric was used as the mounting for a scroll from that period.

53:50

Flett: It is very beautiful.

53:54

Hamana: Thank you very much.

53:57

Flett: Finally, could you tell us about the thin tea container?

53:58

Hamana: Yes, this container is made out of marble. It has been inlaid with various colors of stone. And if you have been to the Taj Mahal, you know that the walls of that building are covered with this kind of stonework. It has eight sides which are also very auspicious.

54:25

Flett: Very beautiful. Thank you.

54:29

Hamana: I hope you enjoyed looking at them, and I hope that the guests who are watching on Zoom were able to see the details of the various utensils through the closeups.

1:03:05

So our brief time in the tearoom has come to an end, and I would like to thank all of you for participating today.