The Ordinary Summer Service of Thin Tea, as Conducted According to the Praxis of the Enshu School of Tea: Part One: From Preparation to Presentation of a Serving of Tea to the Chief Guest

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The Ordinary Summer Service of Thin Tea, as Conducted According to the Praxis of the Enshû School of Tea:
Part One: From Preparation to Presentation of a Serving of Tea to the Chief Guest

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Signs Used

A = This concerns activities peculiar to the host’s assistant.
H = This concerns activities peculiar to the host.
S = summer. That is to say, what is explained applies only to the warmer months of the year, when the floor-brazier has replaced the sunken hearth, and is situated to the left of the utensil-segment of matting (i.e., as far as possible on that segment from the guests’ seats).
U = This concerns only dealing with thin tea.
★ = Although the text on any page on which this is found chiefly will primarily concern the actions of the host and his assistant, any paragraph preceded by this sign specifically concerns the conduct of one or all of the guests.

Conventions Used

· For simplicity of expression, I have (largely) arbitrarily assumed that the host and his assistant are male, while all guests are female. This has nothing to do with my perception of reality; and, although doing the opposite would have been just as convenient, I rather fancy the notion of men entertaining and serving women.
· In order to indicate the positioning of something in relation to a (usually round) utensil, I have used the idea of a clock-face, and done this on the assumption that the point on that utensil that is closest to the person using it can be indicated by the term ‘6 o’clock’. Directly translating from Japanese terms, a position on the matting that is closest to 6 o’clock of a vessel is referred to as being ‘below’ that vessel, while one closest to its 12 o’clock is expressed as being ‘above’ it.

Service-Structure:

Any service of Tea has basically the same, logical structure; and the following outlines the structure of the first half of the service here detailed:

i) Entry of guests and serving them with the sweetmeats

ii) Carrying in the utensils
   a) water-vessel
   b) caddy and laden bowl
   c) laden slop-bowl

iii) Opening out the arrangement
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a) bowl
b) caddy

iv) **Dry cleansing** of the utensils
   a) caddy-lid
   b) tea-scoop
   c) lid to water-vessel (if lacquered)

v) **Wet cleansing**
   a) tea-whisk
   b) bowl

vi) **Tea for the chief guest**

Many of these stages are extremely brief, and (ii)~(vi) should ideally take about ten minutes.

**Degree of solemnity** [点法の格：位]:

For reasons explained in the glossary-entry that concerns **solemnity**, the degree of solemnity characterizing this service of Tea is inevitably **almost** as slight as Tea ever gets. Thus, execution of this type of service should throughout the year be speedy and yet (of course) never slap-dash or muddled; that is to say, however fast the host must work (and it should be possible to make tea for the first two guests and then clear away all within **twenty minutes**), each movement should be completed before the next is embarked upon, yet without his unnecessarily resting his hand[s] in his lap between movements.

In terms of **degree of solemnity**, the only services even **lighter** than this are the **pretty unappealing** modern tray-service [揃点て], which personally I refuse to teach; and, a trifle heavier than that, the delightful, somewhat abbreviated picnic-style **Hashidate Tea-box** service.

**Preparations:**

[The following assumes that all preparations concerning the brazier, charcoal, ash, cauldron, scroll and flowers have been completed, and that the matting has been swept and wiped with a damp towel.]

a) A whisk [茶筅] designed for **thin tea** [i.e., it has more tines than one fashioned for thick tea, and those tines are more distinctly heat-curved inwards, so as to contain the foam that appropriately whipping thin tea creates] should be set upside-down in standing water (in the shallow tea-swab trough [茶巾盤] in the **preparation-room** [水屋]) so that only its tines are wetted; if a **sweet-meat-vessel** [[お]菓子器] is to be used, a pair of cypress-wood **chopsticks** [杉 箸] for the
moist sweetmeats should be set so that just their tips are soaking in water; if a set of tiered boxes is instead to be used for the moist sweetmeats, then one wooden cake-pick for each guest should be set completely to soak in the tea-swab-trough. [Such treatment makes wooden chopsticks easier to cleanse, and cake-picks not only likewise easier to cleanse, but also easier to extract from a speared, and often glutinous, wet sweetmeat.]

b) Thin-tea powder must be sieved (using a special lidded container with inner sieve), and then spooned into the caddy to form a neat, low, evenly-rounded mound. Great care must be taken to avoid compressing the tea-powder in any way, as this can be a cause of later lumping. A small funnel with a flanged base, that fits onto most caddy body-mouths, is useful in spooning the tea-powder into the caddy-body and, while the left hand rotates the body, a tiny rake cut from a section of the handle and outer tines of a disused tea-whisk is employed to flick – or encourage – the powder up into shape. Care must be taken to make the line at which the surface of the tea-powder is in contact with the inner surface of the caddy deep enough, and also at all points unvaryingly equidistant from the body-rim. Finally, the caddy body is very gently tapped half-a-dozen times with the right-hand forefinger, while the left hand rotates that body, so as to soften the surface of the mound, and blur any tine-marks left in the tea-powder.

Next, a small feather-brush is employed, held vertical and inverted, with its concave reverse face pressed against the inner wall of the caddy-body, and its tip just a few millimeters below the skirts of the mounded tea-powder, in order to neaten the juncture between tea-powder and body-wall; this is done by again rotating the caddy-body with the other hand, while holding the brush in place. Finally, what is still visible of the inner surface of the caddy-body must then be wiped clear of particles of tea (using a leaf of Kleenex, with one part trebly-folded into a small, stiff, extremely-acute triangle), and the outside surface of the body checked for the same. The caddy-lid must then be put in place so that any design continuing from lid to body is in perfect alignment, and the centre-point of the front of the whole positioned at 6 o’clock.

The quantity of tea-powder to be sieved for a lesson should be substantial enough for the caddy to start out refilled at the beginning of each learner’s lesson.

c) Choose a water-vessel. If it is to be set directly on the utensil-segment of the Tea-chamber matting, then fill it four-fifths full of cold water. Place the vessel with its front at 6 o’clock, and its lid with the handle aligned with the 9~3 o’clock axis of the body. If the lid has a design, make sure the lid is the right way round with regard to the body; if the
design is continuous with the body, make sure that lid and body are correctly aligned; and, if
the motif or use of glaze of the lid is independent of the decoration of the body, make sure that,
when the lid-handle is correctly aligned, the most interesting area is either at 6 o'clock or,
accordingly, at 3 o'clock.

d) A tea-swab must be wetted, wrung out in one fist (so as to leave a certain degree of
moisture; see (v), below), and folded into the “plover-shape”. The [primary] tea-bowl
must be set before you with its front at six o'clock. The folded tea-swab is placed in the tea-bowl at 12 o'clock of the latter's bottom, with its folded ‘foot’ facing towards 6 o'clock.

e) The wetted tea-whisk is added to this, so that its front (which is the place at which
the black thread separating its inner and outer tine-rings has been knotted, between the two
rings) is facing upwards, its handle is resting at 6 o'clock of the rim of the bowl, and its tine-tips
are resting against the 'foot' of the tea-swab.

f) A tea-scoop should be chosen, and rested supinated on the rim of the bowl, with its shaft-tip towards you, and with the shaft touching the rim at about 1:30 and 4:30, and the shaft-node as close as possible to the 3-9 o'clock diameter of the bowl-rim, but in a position in which – above all – the scoop neither wobbles nor slides about on the bowl-rim. All of the folded sides of the swab, the whisk-handle, and the scoop must be at right-angles to this diameter, and thus parallel to one another.

By lifting the charged bowl in one hand, finally check that the tea-scoop does not tend to
wobble – let alone slither right off the bowl-rim. If repositioning it does not solve such a
problem, one final resort is to move the tea-scoop to the left, so that the whisk-handle steadies
it; and another, ultimate, resort is to pronate the scoop, which usually allows one to carry the
bowl into the Tea-chamber without its becoming unstable of placing.

g) If a sweetmeat-vessel is to be used, choose one, and place it with its front at 6 o'clock. An
odd number of [for lessons, usually three] wet sweetmeats should be set out in an upright
triangle, just barely touching one another, in the center of the sweetmeat-vessel; if more sweet-
meats (of always an odd number) need to be served, set them in two horizontal lines, with the
larger number in the lower line; just before presenting the vessel to the guests, the wetted
chopsticks should be added to it, placed together, with their tips at about 7:30, their handles at about 4:30, and the central point of their shafts aligned with the 12 to 6 o’clock axis of the vessel. The vessel should now be turned, so that its front is at 12 o’clock, so as to be ready for the host or host’s assistant to carry in.

If, instead, a set of tiered cake-boxes is to be employed, then the first matter to be dealt with is the join in the wall of each tier. If the tiers are square, that join should be set at 12 o’clock; if they are round, the join is instead set at 6 o’clock; and there is a Japanese mnemonic for this: [丸前、角向う].

The next matter to be judged is how to distribute the individual wet sweetmeats. Ideally, both the number of sweetmeats and the number of tiers employed should both be odd; if the number of sweetmeats has to be even, at least the number of sweetmeats entered into each tier, and the number of tiers should be odd. As a last resort, the number of tiers employed should be privileged over the number of sweetmeats in each tier. But there is also the question of how many sweetmeats to place in the top tier, which is lidded (see below). A single sweetmeat is positioned centrally, with any interesting feature to it facing towards 5 o’clock; two sweets should be positioned on the 11~5 o’clock axis of the tier; and three (normally the maximum) should be arranged in an attractive triangle, just as in the case of a sweetmeat-vessel.

The chief guest’s single sweetmeat should be in the lowest tier; and, unless all guests are equally well-trained Tea-practitioners, the uppermost tier should ideally contain only the tail-guest’s sweetmeat [this is because the handling of the tier-lid is a little complicated].

The tier-lid should be set in place; if this has any kind of evidence of wood-grain, this should be set to run parallel to the 9–3 o’clock axis of the boxes.

Finally, the guests’ wooden cake-picks, which have been set to soak in the tea-swab-trough, should be removed, mopped dry of superfluous moisture, and placed on the box-lid so that all but one run side-by-side from about 7:30 to 4:30, touching, and with their bark-covered handles uppermost and pointing to the right; but the remaining one placed diagonally upon them, with its bark-covered part pointed to 3 o’clock. [This will become the one that the chief guest employs.]

In the case of intimate Tea-occasions, thin tea is complemented only by two varieties of dry sweetmeats; these are served on a flat vessel, and arranged in two
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apex-upright triangles, the left-hand triangle closer to 10:30 of the circumference of the vessel, and the right-hand one closer to 4:30.

Occasionally, both wet and dry sweetmeats are offered together (but only when a single, as opposed to tiered, sweetmeat-vessel is in use). The host’s assistant should place the vessel bearing the dry sweetmeats close to what is, for the chief guest \([お客\]), 1:30 o’clock of the wet sweetmeat-vessel.

h) Choose a slop-bowl [建水・零] that is not made of bent wood; place its front (if it has one) at 6 o’clock; into the slop-bowl put a lid-rest that is not made of bamboo, making sure that its front is likewise at 6 o’clock.

i) Finally, choose a summer ladle, which has not too large a cup and the front surface of its shaft-tip cut with a bevel, briefly dampen the cup, removing superfluous drops, and place it with the inverted cup against the outside of, but not upon, the rim of the slop-bowl at 12 o’clock, and its shaft resting at 6 o’clock.

j) Both host and assistant should tuck their summer service-napkins, folded diagonally into four, into the appropriate place on the right-hand side of their waists, with the long side of the triangle diagonal, and descending from right to left; thus, the service-napkin ‘points’ inwards, towards the middle of the body. Of its shorter sides, one should be perfectly vertical to the floor and the other perfectly parallel to it. Women tuck in from above, down over the upper edge of their broad, thick sashes [帯] (or skirt/trouser-waistbands), while men insert, up into the right-hand diagonal tape of their divided skirts [袴] (or trouser-belts), from below.

k) Both host and assistant should tuck their ceremonial fans on the left side of their waists, in place of a sword or dirk. (Ideally, they each should also have a thinnish wad of bosom-paper in their bosoms, for dealing with drippings or accidental spillages.)

l) The assistant should place his summer presentation-napkin, folded as it is stored, in eight, horizontal in his bosom, with the free edges facing (short side) left, and (long side) upwards, on the side of the bosom-paper that is further from his body, and with both just peeping out of the cross-over of his kimono [長着].

m) Incense-wood [香木] should be added to the charcoal in the brazier, and the cauldron-lid
should be set, or verified as having already been set, *ajar*. If the floor-brazier in use is fitted with permanent movable rings [遊環] set in lugs, these should be stood upright.

n) With a hand-towel held behind the flowers, to protect the wall of the display-alcove, the flower-arrangement is sprayed from an atomizer, to enhance the hues of petals and leaves (a two-person task).

The process of the service:

i) *Entry of guests, and serving the sweetmeats*

(For the guests’ part in this stage, please see Gibbs, A.S., 2009.10. ‘Deportment for the Praxis of Tea according to the Enshû School, Part One’. [関西大学外国語学部紀要] 2 号. pp. 91–95.)

[A] Once all the guests have settled in their seats, passing straight in through the open service-entrance the *host’s assistant* carries in the wet sweetmeats in their *vessel*, its *front* at 12 o’clock from his own point of view, and *borne high enough that his breath will not fall upon it* – this means carrying it with almost straight arms extended before him.

· When he reaches the *border* nearest to him of the segment of matting that abuts the segment on which the *chief guest* is sitting, he aligns his toes to it, *sits* down formally, and places the vessel between himself and the chief guest, both hands leaving it with *lingering heart* [残心].

· Having retreated by one shuffle, he *bows* to the chief guest, saying 「お菓子をどうぞ」, rises, aligns his feet, slides first the foot nearer the display-alcove and then, if necessary, the other foot directly backwards, by half-a-foot’s-length each, and then turns (towards the display-alcove) and leaves by the service-entrance.

★ The chief guest *bows* back in silence, *not* having placed her *fan* before her.

[If dry sweets are also served, he now repeats this process, but saying instead, 「お千菓子をどうぞ」, and placing the vessel near 1:30 of the moist sweetmeat-vessel.]

[A] Finally, he walk will back into the preparation-room.

[If the occasion is in fact a Tea-lesson, the learner will here first sit outside the sill, set out his/her fan before him/her, and *bow fully* to the teacher, and say, ‘I beg you to favour me with your instruction.’ [宗〇先生、お稽古を宜しくお願いいたします]]. *The teacher will respond appropriately.*]
ii a) **Carrying in the utensils**

- Holding it with both hands about its base, and that base at about the height of his navel, the host now brings the water-vessel (front at 6 o’clock) to the open service-entrance, sits formally outside the sill, deposits the water-vessel diagonally beyond whichever knee is nearer the display-alcove, so that about a third of it overlaps a line extended from the side of whichever thigh is nearer it, takes his fan from his belt and, having handled this, places it midway between the sill and his knees, pivot to his right.

- The guests all bow fully back in silence, first having placed their fans before them, in timing with the host. (They will tidy theirs away as he places his own beyond the water-vessel.)

- Bowing fully, the host says to the chief guest, ‘Permit me to offer you thin tea. ’ 『お薄を差し上げます』.

- With his right hand he then takes up his fan again from above, once more handles it, and, passing it around the front of the water vessel, he deposits it, parallel with the wall/sliding door, beyond the vessel (i.e., with its middle closest to 12 o’clock of the water-vessel). [He does this to mark the tea-chamber as an area for order within which he has taken responsibility.]

- Having left his fan with lingering heart, taking up the water-vessel as before, he rises by the right foot, and, having first aligned his feet, enters the chamber with whichever foot is further from the seat of the chief guest.

- He crosses the join between the entrance-segment and the utensil-segment of the matting with the same foot, and stops and aligns his feet at a point at which, when he sits, his knees will just come up to the line formed by extending leftwards the longwise border to the next segment, which will be positioned at right-angles to that on which he is standing, and to its right (this line in
effect divides the rectangular utensil-segment into two equal squares).

- He places the **water-vessel**, as ever with **front** at 6 o’clock, so that the handle [ハジキ] to its **lid** is aligned with the handle to the **cauldron-lid**, and in the centre of the space between the right-hand **border** to the utensil-segment and the right-hand edge of the **brazier-plinth**; he does this by sliding it into position, using his little fingers as runners that slide away from him, across the matting.

- Withdrawing his hands with **lingering heart**, he rises to his feet to end up turned 45 degrees towards the **chief guest**, and, having first aligned his feet, turns by sliding his right foot diagonally back behind his left, and then taking a large step with his left foot, so that he can cross the segment-divide with his right, and goes out, crossing the threshold with that same foot.

- In the **preparation-room**, he now takes up the laden **tea-bowl** in his left hand, with thumb on its rim at 9 o’clock, and the rest of his fingers **against, but not under**, its foot, using the **egg-grip**; and then takes the filled **caddy** in his right hand, thumb at 6 o’clock on the body, that hand positioned neither vertical nor completely horizontal but **diagonally above** the caddy-lid, and, bearing tea-bowl and caddy at solar-plexus-height, there three **matting-divisions** apart, and with arms roundedly extended (so that his breath will not fall on these utensils), he returns to his seat on the utensil-segment. Having aligned his feet and seated himself, he sits, and sets the two items down **simultaneously**, and such a way that
  i) the **caddy** is closest to 6 o’clock on the **water-vessel**;
  ii) the two items are the space of three (imaginary) **matting-divisions** apart, and their 9–3 o’clock axes are aligned;
  iii) and the tip of the **bowl** of the **tea-scoop** does not cross an imaginary line drawn from right to left of the very front edge of the water-vessel.

- Again withdrawing his hands with **lingering heart**, he rises as
before, and leaves, to finally takes up the laden slop-bowl in his right hand, by inserting his thumb downwards inside the rim, at about 7 o'clock (thus, his hand is on the side of the ladle-shaft nearer to himself).

- He carries this in with straight arm, so that it is borne beside his right-hand thigh, his empty left hand, palm-inwards, floating upon the front of his left-hand thigh.

- Having aligned his feet, he seats himself once more, this time careful to make his axis-of-seat a line drawn as an extension of the right-hand edge of the brazier-plinth.

- Immediately, he brings the laden slop-bowl round to above his own lap, and takes it in his left hand, with his left-hand thumb on 9 o'clock of its rim.

- Doing this frees his right hand so that with this he can take the inverted ladle at its shaft-node. Using thumb and forefinger, he revolves its shaft clockwise, so as to supinate both cup+shaft, and then places his thumb on the shaft-node, grips the shaft, and brings the ladle up diagonally before him, ladle-cup to his upper left and with its sides parallel to the matting and cup open to his right, with shaft tip to his lower right (and therefore, if seen from behind the brazier, its shaft crossing the left-hand half of his trunk (diagonally from upper left to lower right, and its glossy shaft-skin facing to his right).

- At the same time, his left hand places the slop-bowl temporarily beside and in the middle of the length of his left-hand thigh (i.e., as far from the guests as still allows him to use it) and immediately takes from it the lid-rest, left-hand thumb at its front.

- His left hand now brings the lid-rest to his right hand, which with its ring- and little fingers grips the shaft of the ladle, while his right-hand thumb and first two fingers take the upright lid-rest from above, reaching down around either side of the shaft, thumb nearer himself.

- Once the host’s right hand has possession of the lid-rest, thumb and forefinger of the freed left hand takes the ladle by the two
sides of the shaft-node, thumb on the nearer, (the host taking care that the cup of the ladle remains with sides parallel to the matting) while, with the lid-rest in the grip of its ring- and little fingers, the right hand slides gently down the ladle-shaft to the shaft-tip, and straight down to his right-hand knee, whereupon the host performs the firming-ladle gesture [梢枠を構える], imperceptibly ‘swelling outwards’ his elbows and, with this, lets all tension drop from his shoulders and neck.

[Ideally, here he casts aside all irrelevant thoughts, such as the desire to be seen to perform well.]

• Next, he floats the little finger of his right hand on his right-hand thigh, and checks that the front of the lid-rest is under or near his right-hand thumb (if it is not, he will rotate the lid-rest clockwise, until it is), and then he will place it on the matting, ideally three matting-divisions to the left and three to the front of the front left-hand corner of the brazier-plinth, with front facing diagonally towards himself. [In fact, he must take into account how large the cauldron-lid happens to be, and place the lid-rest so that that lid will not later press against the low two-panel brazier-screen [[風炉光]] that stands around two sides of this half of the utensil-segment.] Meanwhile, the left hand keeps holding the ladle just as for the firming-ladle gesture.

• Now the right hand takes the ladle, thumb-tip upon its shaft-node, and places it so that its supinated cup rests in the middle of the lid-rest, and then, keeping the shaft parallel with the matting, slides his hand, thumb upon shiny shaft-surface, until it reaches the shaft-tip, whereupon, with thumb and forefinger, he takes both sides of the shaft-tip, and lowers this to rest upon the matting, so that it, too, points diagonally towards him.

• Thereupon, the host first adjusts his dress [着衣を整える], then with his left hand corrects the placing of the slop-bowl so that (i) its 6–12 o’clock axis is parallel with his own axis-of-seat, with 12 nearer the brazier, and the front (if there is one) at 6; (ii) 3 o’clock is nearest himself, (iii) the third of the slop-bowl
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nearest to 12 o’clock lies beyond that line which his own knees should not cross (drawn as an extension of the nearer long-side of the segment diagonally to his right, and which constitutes the axis of his knees), and (iv) the slop-bowl is far enough from the panel of the brazier-screen that stands to his left both for his left hand to be able to empty into it a tea-bowl from 3 o’clock of the latter’s rim, and yet the slop-bowl not be placed crowdedly close to his own left knee.

· Having now got everything into its initial arrangement, the host bows fully, and says to his guests, どうぞ、お楽に. (This means, ‘Do make yourselves comfortable.’)

· The guests all bow fully back in silence, not having placed their fans before them; and any males among them may choose to sit, for the interim, cross-legged.

[Concerning the handling of a brazier with permanent rings, see p.81 below.]

The arrangement of utensils on the utensil-segment that has now been achieved is shown in the following diagram:

ii b) Entry of host’s assistant

· A This salutation is also the signal for the host’s assistant to go back into action. Once he has heard the host’s salutation, he seats himself outside the sill of the service-entrance, takes out, handles,
and bows fully, excusing self.

★ Guests lay out fans, bow fully back, and then tidy fans away.

A Assistant crosses sill to chamber by means of formal sliding.

Assistant faces chief guest, placing fan, and bow fully.

★ Chief guest responds

★ Assistant welcomes chief guest.

and places his fan before his knees, bows fully, and murmurs, ‘Pray forgive me for intruding;’ ‘お点前中、失礼いたします’ (‘お茶を点てる’)

means ‘service of tea’; it is written this way, and not ‘手前’ because the character ‘点’ is the one used for ‘タテル’ as in ‘お茶を点てる’).

★ The guests all set out their own fans, return a full bow, and then tidy these away again.

・ Taking up his fan with his right hand from above, the host’s assistant places it inside the sill, still parallel with his knees/that sill, and, leaving it there, and now placing his two fists ahead of him, thumb-tips on matting further apart than his knees, he uses them rather like ski-stocks, to formally slide himself (still seated formally) part-way over the sill. He repeats this manoeuvre (shifting fan, placing fists, shifting body) until he is fully over the sill. [The upper surfaces of his feet thus never really leave the surface of the matting.]

・ This done, he takes up and handles his fan, and changes his axis-of-seat to face the chief guest.

・ Seeing this, the chief guest takes out her own fan once more, and places it before her knees. (If there is enough room, and she is really well-mannered, she too will advance her fan and then formally shuffle, so as to somewhat leave her normal seat. [This is an act of humility.]

・ The assistant now handles and places his fan before his knees, and, having bowed fully, says to the chief guest, ‘Welcome. Thank you for giving us so much of your precious time.’ ‘不期の光臨に厚くお礼申し上げます。ご多忙中、貴重なお時間の割いていただきまして、誠に有り難うございます。’ ‘Inexperienced though I am, today I, Sôxxxx, have the honour of acting as assistant to your host, Sôxxxxx. [不束者でございますですが、本日は尊主の宗□□の御来訪をお勧めさせていただいております宗□□と申し上げます。何卒宜しくお願いいたします。]’

★ Having bowed fully in time with the assistant, and remained bowed while the assistant salutes her, still bowed the chief guest now replies suitably, and then takes up her fan, (returns to her
A Assistant shifts fan and axis-of-seat to greet remainder of guests.
★ Guests respond.
A Assistant bows fully and salutes remainder of guests.

Assistant tidies fan away.
★ Guests tidy fans away, and males sit cross-legged.

seat if she has courteously left it,) and tidies that fan away.

· A Raising his torso and taking up his fan, the assistant shifts his axis-of-seat to face the remainder of the guests.

★ These all set out their own fans before their knees.
· A Again bowing fully, the assistant says to them, ‘Welcome, everybody.’ 「ごー一同様、ご機嫌宜しゅうございます。」
★ The other guests all bow fully, and remain bowed while the assistant greets them.
· A Still bowed, the assistant adds, ‘It is truly an honour to be allowed to share this space with you all.’ 「同席させていただき、幸に光栄と存じます。」 ‘Although this occasion is a brief one, please do make yourselves comfortable.’ 「ひと時でございますが、どうぞ、ごゆるりとお見ざきくださいませ。」 Having said this, he takes up his fan, and, handling it, replaces it in his belt.
★ The rest of the guests tidy away their fans; and the males among them may now sit cross-legged until the time comes for each to take a sweetmeat.
· A The assistant remains seated by the service-entrance. [The chief guest may now ask him about what is displayed in the alcove, or any of the utensils being used, except the tea-bowl, tea-caddy, and tea-scoop (the cues for asking about these coming later).] [His next action will be to urge the chief guest to take sweetmeats as soon as the host concludes his inspection of the tea-whisk (see (v), below).]

iii) H Opening out the arrangement

H Host moves tea-bowl [LH→RH] to before front of brazier, and tea-caddy to before him.

[Now the host has to go to work.]
· First of all, and because it is for the moment in the way, with his left hand he takes up the laden tea-bowl from 9 o’clock of its rim – as always in the egg-grip [the presence, to its right-hand, of the caddy making it impossible for him safely to do this with his right]. Having brought the bowl to his axis-of-seat, keeping both arms straight-
ened in a gentle curve so that its foot rises only just above the level of his knees, he takes it in his right hand at 3 o’clock of its rim, again in the \textit{egg-grip}, and temporarily places it right at the front of the brazier-+cauldron ensemble, just comfortably far from that. [\textit{This is presumably to start warming the bowl}.]

\begin{itemize}
  \item With that same right hand, he takes up the \textit{caddy}, just as he took it up to bring it in, and, tracing a shallow \textit{J}-shaped path just above the surface of the matting, brings it to place it on the matting, before him on his \textit{axis-of-seat}.
\end{itemize}

\textit{The arrangement of utensils thus gained is as shown following:}

\begin{enumerate}
  \item Cauldron on brazier, with lidded water-vessel to its right
  \item Ladle on lid-rest; tea-bowl
  \item Tea-bowl
  \item Slop-bowl
  \item Seated Host
\end{enumerate}

\textbf{iv) \textit{Dry cleansing of the utensils}}

\textbf{Cleansing the caddy:}

\begin{itemize}
  \item Here, his right hand, thumb uppermost and pointing to his left, takes the bottom \textit{short-side} of his \textit{service-napkin} still tucked into his belt (or whatever), and tugs that napkin downwards, along the upper surface of his right thigh. Still resting the napkin upon that thigh, with right-hand fore - and middle finger he now pincers the \textit{pointed lappet} at the end of that short side, and overlaps it neatly upon the two pointed lappets that had been tucked into his belt-
\end{itemize}
or-whatever, and raises the napkin, thus looped together, to a position parallel with and only pleasingly far from his solar plexus, and on his axis-of-seat.

• Having inspected the napkin clockwise, he holds it in the gathered-style, takes it entirely in his right hand, and, temporarily floating this on his right-hand knee, there supported by his little finger, with his left hand, its thumb at 6 o’clock, he again takes the caddy from its left-hand side side to about the height of his solar plexus over his knees, on his axis-of-seat, and, with right hand with thumb pointing towards the matting, cleanses the whole of the upper surface of the caddy-lid by means of a single execution of the katakana character 「ヵ」, using the longer edge of the service-napkin that has two-ply folds.

**Variation:**

If the caddy is broad-of-beam (平藁), after taking it up from more nearly perpendicularly above the lid than he would take a normal caddy, the host will use his right-hand thumb (on the lid) and first two fingers (under the foot of the body) to take it so that the left-hand palm can receive it on the joins of its fingers. After he has (see below) closed the caddy lid, he reverses this handling, so as to return the caddy to his left-hand grip, as at the beginning of this manoeuvre.

Next, having tucked his service-napkin into the grip of his right-hand fourth and fifth fingers, he takes the caddy-lid with right-hand thumb at 6 o’clock, and and fore- and middle fingers together at 12 o’clock, lifts it up just enough to be able to slide it to his right, for the distance of just half of the entire mouth, and, by inspecting the state of the contents, checks that nothing is amiss within.

• He immediately replaces the lid (making sure that any design continuous between body and lid is in alignment), and, having just touched his napkin to the front of the body-base, and still using his left hand, he sets the caddy down where the tea-bowl had originally been placed (to the left of the front of the water-vessel), and so that a space of three matting-divisions will remain between it and
the whisk, when he later sets the latter, upright, where the caddy originally was, closest to the water-vessel’s six o’clock. While he is doing this, with right hand alone, he returns the folded service-napkin to its original grip between the thumb and first two fingers of that hand.

*Cleansing the scoop*

- As soon as his left hand is free (after lingering heart), by pronating his right hand he inverts the service-napkin onto his left-hand palm now held before him on his axis-of-seat and, with his right hand, takes up the upper corner of the napkin’s folded edge, in order to repeat napkin-inspection. Having completed this, he re-folds the napkin, but this time in the folded-style, and transfers it to his left-hand palm (thumb uppermost), while thumb and forefinger of his right hand takes from the tea-bowl the scoop, by its shaft-tip, thumb upwards.

  [During this cleansing, it is the scoop that is manipulated, by the right hand, and traveling always on the host’s axis-of-seat, while the service-napkin is merely now allowed to spring open, now pressed shut, by the left-hand thumb, and otherwise remains in the same, single position.]

- The host places the scoop, on his axis-of-seat, upon the flat-folded service-napkin, the scoop-bowl still supinated, and in a position on the left-hand portion of the right-hand half of the napkin-surface such that the shaft-node is in the middle of the napkin-sides that are parallel to the host’s axis-of-seat, yet, when he next uses his left-hand thumb to fold the left-hand edge of the napkin across from left to right to enclose the scoop, the two napkin-sides, now on the right, can be perfectly aligned.

- Having done this, thus enfolding most of the scoop, he pulls it towards him, entirely out of the folded napkin [doing this is considered to have cleansed the scoop’s upper surface]. Then, while his left-hand thumb allows the napkin to spring a little open, the pronated right hand inverts the scoop anti-clockwise, and places it once more in the same place, the left-hand thumb thereupon doubling
the napkin to the right once more, napkin-sides aligned.

- Having supinated his right hand so that his thumb is uppermost, he again pulls the scoop towards him, but this time only until he can feel the curve or angle of its tiny **bowl** under his left thumb **[doing this is considered to have cleansed the underside of the scoop]**. He then turns the scoop on the axis of its **shaft** 90 degrees clockwise as he pushes it halfway back through the napkin **[doing this is considered to have cleansed the sides of the part that will have contact with tea-powder, extending from the **shaft-node** to the bowl]**; and, turning it a further 90 degrees clockwise, pushes it so far out of the far edge of the napkin that its **shaft-node** emerges for the taking.

- This he takes in the right hand, thumb upon on shaft-node, and extracting the rest of the scoop by pulling it away from himself, he then brings it **back** towards him over the top of the folded napkin, which the left-hand thumb again allows slightly to spring open, and then grips the scoop-bowl so that the right-hand thumb, etc. can slide down the shaft, from the **shaft-node** to the **shaft-tip**, remove the scoop from the folded napkin, take it on his **axis-of-seat** over the napkin-top to place it parallel to that **axis**, upon the lid of the caddy, with **shaft-node** in the centre of the lid.

- His right hand immediately travels to take hold of the handle of the **tea-whisk**, thumb uppermost *(i.e. at 6 o’clock)*, and draws this out of the bowl, bringing it round over his knees, to place it upright, three **matting-divisions** to the right of the **caddy**, closest to 6 o’clock of the **water-vessel**, and with its own **front** at 6 o’clock.

- Having used his right hand to **double-back** the folded napkin in the left hand to the **in-folded-in-style**, *(i)* if the water-vessel being used has been given a **lacquered lid**, he then takes the **doubled-back** napkin in his right hand, much as he held it when cleansing the caddy-lid, using the **katakana** character 「ヵ」 to cover the whole area of the lid, from behind the handle to before this, **cleanses** the lid, and then returns the **napkin** to the grip of his left hand, its two-ply folds facing left; *(ii)* irrespective of whether or not the **lid** is of **lacquered wood**, he next takes, right-hand thumb
towards himself, and from above, the tea-swab from the tea-bowl, and bringing it out of the latter via the latter’s 6 o’clock, round before him, and then over the standing tea-whisk, he places it to face (i.e., with its folded ‘foot’ facing) 6 o’clock of the lid, in front of the lid-handle.

[\textit{Dry cleansing} is thus completed – except for that of the lid of the cauldron, which, notionally, is instead part of the next step.]

The arrangement of utensils thus achieved is shown in the following diagram:

\begin{itemize}
\item \textit{Wet cleansing}
\item \textbf{Opening the cauldron}
\end{itemize}

[This requires the use of hot water; so the cauldron-lid has to be removed, and, before that, cleansed of potentially-heat-borne ash.]

\begin{itemize}
\item The right hand takes both sides of the shaft-tip of the water-ladle, raises its shaft to be parallel to the matting, and then, thumb on the shiny upper surface, this hand slides up until the tip of its thumb is resting upon the shaft-node.
\item From there, the right hand brings the ladle to the (diagonal) firming-ladle position, with the back of its shaft-node placed in the centre of the service-napkin, which is still held in-folded in the left hand. Once the thumb of the left hand has been placed upon the ladle-shaft-node, his right thumb crosses the ladle-shaft
\end{itemize}
towards the host, there – with his fore- and middle-fingers – to grip the in-folded napkin, allowing the right hand to draw the napkin a little way down the diagonal of the ladle-shaft towards the shaft-tip, thus giving his left hand room enough to pincer both sides of the shaft-node, for the ladle-firming gesture. The right hand takes the napkin down to a little below the shaft-tip.

• The firming-ladle gesture having been performed (following which the left-hand thumb and forefinger maintain the ladle in position until the right hand takes its shaft from its shaft-tip, for use), the right hand carries the napkin to approach and grip the knob to the cauldron-lid (between the folds of the longer side with two-ply folds), as yet set ajar, from 6 o’clock, and instead sets the far lid-edge firmly against 12 o’clock of the cauldron-mouth, and closes the lid completely.

• Having done that, he uses the two-plied edge of the service-napkin to cleanse the whole area of the cauldron-lid, from beyond the knob to before it, by means of a single execution of the katakana character ㅆ; and then, having performed the napkin-discarding movement, and gripping the knob with thumb and forefinger alone, and between the two plies of the now-re-in-folded napkin, the host slightly raises the part of its lid that centers about 12 o’clock, so as to allow the scalding steam to escape away from himself, and then brings the lid off the cauldron via the latter’s 6 o’clock, first allowing residual condensation to return to the cauldron-body by touching 12 o’clock of the tilted lid to 6 o’clock of the cauldron-mouth; he next lowers the lid sharply-diagonally left, down to the lid-rest, on which he must place it so that the two items are symmetrically aligned, and 6 o’clock of the lid (and thus his right-hand thumb) points towards himself. [It thus briefly passes over the fragile tea-bowl, and therefore the host’s grip through the napkin must be secure.]

• The host next takes both sides of the shaft-tip of the ladle between his right thumb and forefinger, and, using his left-hand forefinger and thumb to make of the (two sides of the) shaft-node
a pivot, swivels the ladle until the bottom of its cup is, instead, parallel to the matting, to his left. He then places his right-hand thumb on the shiny upper surface of the shaft, and slides his palm (beneath the shaft) down the shaft and into his opened left palm (the left thumb still steadying the ladle-shaft); there, he at last takes the shaft in the pen-grip, smartly inverts/pronates the ladle-cup, and takes the ladle-cup up round the left-hand side of the brazier-cauldron, at last bringing it over the cauldron-mouth by passing it over the left-hand lug of the cauldron.

Hot water and whisk to tea-bowl

- From there, he scoops up as full a ladle-cupful as he can, initially being careful not to let any air left in the ladle-cup produce an unseemly belch from within the hot-water, from 6 o’clock of the cauldron-rim brings the ladle directly down to above the tea-bowl (which is still stood in front of the brazier), and quietly empties the whole ladleful into the centre of the interior of the bowl. (Whenever pouring water into a vessel using the ladle, the ladle-cup should be held at a distance above the centre of the vessel-mouth equivalent to a trifle more than the height of a ladle-cup when the latter is held with its bottom parallel to the matting).

[The exception is the water-mixing movement 用水し; see below, which should take the ladle-cup up rather higher.]

- From there, and leaving the cup of the ladle inverted until it passes back over the left-hand cauldron-lug, the host takes the ladle-cup to 12 o’clock of the cauldron-rim, upon which he performs the lowered ladle-movement, finally leaving the ladle-shaft parallel with his own axis-of-seat, and thus resting at 6 o’clock on the rim of the cauldron-mouth.

- Once his right hand has left the shaft of the ladle, it moves to take the whisk, thumb at 6 o’clock, and this he introduces into the hot water now in the tea-bowl still stood before the front of the brazier, by means of tracing the Sino-Japanese character 用水し (starting from upper right), finally leaving its handle propped on 3
bowl, and brings bowl [LRH] to axis-of-seat.

- Taking the lower part of the outside surface of the bowl with both hands [both hands because it contains not only hot-water but also the not-very-stably-propped whisk], the host brings this along a reversed J-shaped path to before his knees, placing it on his own axis-of-seat. And there he leaves the whisk to steep in the hot water [so as to render its tines more pliant], while he sees to inspecting the tea-swab.

Wringing-out and inspection of the tea-swab

Host takes up tea-swab from lid of water-vessel, and folds it, prior to wringing it out.

Host wrings out tea-swab, unfolds it, and opens it right out.

- Taking the tea-swab with his right hand from the lid of the water-vessel, from above and with thumb towards self, and bringing it to before himself along a J-shaped path passing over the tea-whisk, he places it on his left-hand palm, right-hand thumb downwards, and opens up the two folds, pulling them to his left, towards the heel of his left-hand palm. He next doubles the pointed lappets of the swab back to his right, so that they are aligned with the right-hand square folded edge of the swab. He then uses his two forefingers to fold the furthest third of it towards himself, and then his two thumbs to fold the nearest third to on top of that. His thumbs pointed away from himself, his right hand and then left now take the folded swab by its two shorter sides, to carry it together to above the slop-bowl, where the host wrings it out by supinating his right hand, and pronating his left. About three drops of moisture should fall.

- Then he untwists the swab, brings it back to before himself, and unfolds the front and back thirds, this time using only his thumbs. Placing it once more on his left-hand palm [more or less] parallel to the axis of his knees, with his right-hand thumb and forefinger, he first gives the left-hand-most 'wing' of the swab to his left-hand thumb and forefinger; then, with his right hand he folds back only the upper of the two pointed lappets towards the heel of his left-hand palm, and takes the lower (i.e., now uncovered) pointed lappet between forefinger (on top) and right-hand thumb (under-
neath), but by twisting this lappet, so that the hemmed edge is going to come out as the upper edge (as is the case with the left-hand wing, taken untwisted). He then smartly pulls the swab open, by moving his hands symmetrically apart on the axis of his knees, so that the material unfolds completely. (If he has done this correctly, it should form a horizontal rectangle, hanging perpendicularly before him.)

**Merely re-folding the tea-swab:**

1. Left-hand wing: give this to the left-hand thumb and forefinger *without* twisting it.
2. Upper pointed lappet; folded back to the left.
3. Lower pointed lappet: with RH thumb under it, twist it away from you to your left, so the hemmed edge comes out horizontally on top.

**Host** inspects tea-swab. Host folds swab back into the ‘plover’-shape, and returns it to lid of water-vessel.

Inspection of the tea-whisk

Host inspects whisk. · Next, having withdrawn his hand from the swab with lingering
heart, he turns his attention to inspecting the tea-whisk, the tines of which have all this while been steeping in the bowlful of hot water still before his knees.

- The handle of the whisk having originally been propped at 3 o’clock of the rim of the tea-bowl, from above the host now places his left hand on the rim in the steadying position [thumb at about 7 o’clock on the rim, forefinger [remaining fingers aligned] at about 11 o’clock], takes the protruding handle of the tea-whisk [the front of which is uppermost] between the first (i.e., furthermost) section of his right-hand thumb (placed at the front) and the knuckle of his bent right-hand forefinger, and, having pressed the whisk into the hot water (to make it more supple) (the Host may have with his left-hand grip to tilt the tea-bowl to his right to do this), raises it above the bowl to about the height of an upright whisk, its tines now facing left, and its handle parallel to the matting.

- There, using first his right-hand wrist and finally his right-hand thumb and forefinger, and doing so slowly enough to be able to count every tine, the host rotates the upper surface of the whisk towards himself (i.e., if viewed from the left, the tines get moved clockwise), and through 180°; and then (by now his thumb is nearest the matting) replaces the whisk-handle once again at 3 o’clock on the bowl-rim, to repeat this movement twice more. At the end of the third and last time, the front of the whisk ends up facing the matting/bowl-bottom.

- For the fourth time, the host now takes the handle of the whisk in just the same way, but this time makes the whisk (now held perpendicularly, with tine-tips within the hot water) trace a path within the bowl that first passes right around the inner surface anticlockwise, to 10 o’clock. As he does this, he uses his right-hand thumb and forefinger to swivel the whisk-handle round, so that the front comes out under his right-hand thumb. [Managing this takes a bit of practice.]

When the whisk has reached 10 o’clock, and keeping close to that
inner surface, the host uses the whisk to trace in the hot water the
hiragana-spelling of the Yamato-kotoba noun for “hot water”, ϱ.

To be more specific, once he has first brought the whisk round
the left-hand inside of the bowl to position ①, above, from there he
imitates the first brush-movement for ϱ; that completed, he next
takes the whisk clockwise up round the left-hand inside of the bowl
to 12 o’clock and past that, round down to 6 o’clock, and finally up
round once more to 12 o’clock (movement ②). So far, he has
managed the handle of the whisk so that his thumb always remains
facing himself; but, during movement ③, once the whisk has
reached the centre of the bowl, he smoothly supinates his right
hand, so that, once he has brought the middle of the whisk to
above 6 o’clock of the bowl-rim, the whisk-front now faces upwards,
the host brings the whisk towards himself out of the water, so that
it points straight forwards away from himself, and gently taps the
tips of its lowest outer tines once at 6 o’clock of the rim of the
bowl. Finally, using his right-hand thumb and first two fingers, he
manages the whisk so that he can replace it, upright, in its former
place beside the caddy, its front still at six o’clock.

★ Once the Host has completed the whisk-inspection, the chief
guest, followed by her fellow-guests, should proceed to serve
themselves with sweetmeats. (See ‘Deportment for the Praxis of Tea
according to the Enshū School, Part One’ (2009.10) in 関西大学外国語学部紀要)第 2 号. pp.73-110.)
Warming tea-bowl and swab, and cleansing the tea-bowl

Host takes up tea-swab [RH], and tea-bowl with both hands.

Host warms bowl & swab.

Host empties hot water into slop-bowl.

Host transfers tea-bowl to LH palm, and wipes drip with swab in RH.

- Having withdrawn his hand from the whisk just a little way with lingering heart, he then moves it leftwards and upwards, to take the tea-swab from the lid of the water-vessel, from above, and thumb towards self. This he presses to 3 o’clock on the base of the exterior of the bowl, and then, between his right hand and the extended and aligned fingers of his left at 9 o’clock of the outer bowl-bottom, picks up the bowl, and now shifts its foot to the joints between left-hand fingers and palm. With the tea-swab still held in the same position, he uses his left hand to tilt the bowl in a circular movement, the lowered part of the rim changing clockwise, once, and in such a way that the hot water comes up to very close to every part of the rim: rinsing-round. [These actions warm both tea-bowl and swab before the latter is used to cleanse the former.]

- The host now takes the bowl in his left hand with thumb on rim at 9 o’clock, and fingers this time inside foot (but still employing the egg-grip), and, meanwhile hovering his right hand+swab just above his right thigh, he empties the hot water into the slop-bowl, from 3 o’clock of the rim of the tea-bowl, making sure that the latter remains at a single and proportionate distance above the slop-bowl, and with its entire interior kept visible to the chief guest.

- Since the hot water will leave a drip or two, the host very smartly returns the bowl to its normal horizontal position, while it is still above the slop-bowl, and swiftly brings it back to before him on his axis-of-seat, where the tea-swab in his right hand is pressed to the bowl as before, allowing him to remove his left thumb from the bowl-rim. That done, the bowl is shifted back onto the left-hand palm, and the right hand uses the swab first to wipe the exterior of the bowl at 3 o’clock, upwards, to catch the drips.

- Next, the host places the tea-swab in the centre of the interior of the bowl, with right-hand thumb downwards. He opens the first fold in the swab and takes the two pointed lappets thus revealed, and pulls them both half out over the bowl-rim, at 6 o’clock. Then
he takes only the upper pointed lappet, and pulls that away from himself over the rim of the bowl at 12 o’clock, until just one-sixth of the length of the swab remains within the bowl. He immediately brings the rest of the opened swab back into the bowl, and then only the top third of its length out once more, so that now the whole swab is both folded into three, half inside, half outside the bowl.

[Here, the knack is to make sure the initial sixth that one leaves dangling within the bowl is short enough: its tip will be nowhere near the centre of the base of a normally-sized bowl.]

His left-hand thumb is now briefly placed onto the bowl-rim, while his right-hand thumb and forefinger pincer the tea-swab lightly, thumb inside, fingers outside the bowl. [The left-hand thumb is used because he is about to wipe the part of the bowl that the chief guest will drink from [i.e., 3 o’clock of that rim] while the thumb itself lands on a part he is soon going to wipe, anyway, and so he wishes to cleanse this as firmly as possible. The lightest of pincering by the right hand is a valuable habit to develop, since some rustic-seeming tea-bowls have very rough – sometimes quite gravelly – rims, upon which a clenched swab will catch, stick and even tear.] With swab and bowl thus gripped, he slips the swab around the rim of the bowl clockwise towards himself, covering just under a third of the circumference of the rim.

・Now he must not defile the rest of the rim with his left-hand thumb, so he removes it from that rim, and with his right hand grips the bowl through the swab, in order to rotate the swab back to 12 o’clock, and the bowl with it. Thus he cleanses another almost-third, and then another, and finally the tiny portion still left uncleaned. In this way, the bowl is completely rotated, clockwise, in three movements, and the rim completely cleansed, in four.

・The bottom of the interior of the bowl as yet remains wet and uncleaned; so next his right hand removes the swab from the rim, and, right-hand thumb towards himself, writes the hiragana character ［♂］ on the bottom of the bowl, and removes the swab just far enough from the centre of the interior for him to check that no
unblotted drops remain \textit{[for such will immediately cause the tea-powder to lump]}.

\textbullet{} Finally he deposits the swab as it is, in the bottom of the bowl, \textit{thumb towards him}. Now freed, his right hand takes the bowl in the \textit{egg-grip} at 3 o’clock \textit{[yes, alas, just where the guest is most likely to drink from]}, and places it on the matting, on his own \textit{axis-of-seat}.

\textbf{Variation:}

If, as is not so likely in summer, a \textit{cylindrical tea-bowl} or a \textit{rounded-triangular bowl} is being used, then the wet-cleansing process is extended to the \textit{outer} surface of the body of the bowl \textit{(i.e. the thorough-bowl-cleansing sequence \textit{[筒ぬぐい])}. In such a case, the bottom of the inside of the bowl is (i) first cleansed with the hiragana-character \textit{[の]}, (ii) then the tea-swab is arranged folded into thirds on the rim (as at the start of ordinary wet-cleansing), and finally, the right hand having first taken the swab anticlockwise around the far side of the bowl, without touching it \textit{[see A, below]}, and with the right hand with thumb uppermost and pointing to the host’s left \textit{(so that the longer sides of the folded tea-swab are parallel with the \textit{side} of the tea-bowl)}, the host first cleanses the further part of the outside of the tea-bowl, very accurately from 9 o’clock, round past 12 o’clock to 3 o’clock \textit{[see B, below]}, and then, passing the right hand round past the front of the bowl (the tea-swab no longer touching the bowl) \textit{[see C, below]}, from 9 o’clock, round back past 6 o’clock to 3 o’clock \textit{[see D, on the following page]}. In order finally to deposit the cleansed bowl on the matting, the host places the swab, right-hand thumb downwards, on the heel of his left-hand palm, and, as soon as the right hand has – using the egg-grip – removed the bowl from that palm, the fingers of the still-supinated left hand close over the swab. Once his right hand is free, he places the swab once more with thumb downwards, more centrally to his palm, and so that the lappets that he now needs to take are clearly distinguishable.

\textbf{Reversing the swab}

\textbullet{} With his right hand, he immediately removes the swab, and places it on his left-hand palm, \textit{thumb downwards}. \textit{[His aim is now to refold the swab in such a way that its cleansing surface is one that hasn’t yet been used.]} With right-hand thumb and forefinger, he takes
the pointed lappet that is now pointing ahead, and away from him, but in such a way that it is twisted so that the hemmed edge will come out uppermost, and gives this to his left-hand thumb and forefinger. His right-hand thumb and forefinger now find the right-most pointed lappet (taken untwisted), and then both hands smartly pull the swab completely open, and with its long sides horizontal, on the axis of his knees. The host immediately refolds it for use, in the plover-shape [草だたみ].

Reversing the tea-swab:

Host reverses and refolds swab for use.

Reversing the tea-swab:

Host places swab on lid of cauldron.

· Since he is now about to remove the lid from the water-vessel [in case the cauldron is boiling too violently, and the water will scald the tea-powder], this time with his right hand he places the folded tea-swab on the lid of the cauldron (now resting on the lid-rest), at about 4:30, so that the ‘foot’ faces diagonally towards himself.

[Now everything has been cleansed, and the host is ready to make tea.]

vi) Tea for the chief guest

Opening the water-vessel

Host removes and, over the slop-bowl, cleanses the lid to the water-vessel, then propping it to the appropriate side of the vessel-body.

· Having left the swab on the lid-rest with lingering heart, his right hand now passes above his lap to the handle of the lid of the water-vessel, which he grips with thumb and first two fingers, thumb towards self. Having raised it as it is (i.e., horizontal) a little above the vessel, he brings it from 6 o’clock over the whisk and round past himself to above the slop-bowl; for he is going to wipe away the condensation on its reverse surface [lest it mark the matting when the lid is propped against the vessel-body].
There he holds the lid vertical and parallel with his own axis-of-seat, by supinating his right hand so that his thumb is uppermost, and the lid-handle runs from 9 ~ 3 o’clock of the lid. He takes the lid with his *open* left hand, by gripping it at 10:30 with his left thumb towards himself, and his left-hand fingers and palm against the inside of the lid. Now his right-hand fingers wipe the rim of the lid, from about 4:30 to 7:30. Having thus cleansed it, his right hand now takes the lid at about 8 o’clock, the grip being a mirror image of the left-hand’s grip, so that his right-hand thumb is against the inside of the lid. While his left hand returns to his left-hand thigh, and his right hand retracing the same path but with the lid held as it was over the slop-bowl, he takes the lid back to the *water-vessel*, but this time props it almost upright at 3 o’clock of the body, symmetrically, its handle still running 9 ~ 3 o’clock of the lid, and parallel to the border of the utensil-segment.

**Variation (1):**

Should the height of the water-vessel be less than the diameter of its mouth, if the host props the lid at 3 o’clock of the vessel-body, such a lid will necessarily obscure the vessel-body almost entirely from the gaze of the guests. Therefore, having cleansed its edge, he brings the lid horizontally to his axis-of-seat, pincers it in his right hand at 5 o’clock, thumb uppermost, and tilts it so that its obverse surface faces left, and then pincers it at 4 o’clock in his left hand, thumb against its reverse face, and instead props the lid against 9 o’clock of the vessel-body, with its handle pointing left.

**Variation (2):**

Should the hot water in the cauldron happen to be boiling fiercely (rather than quietly and ideally seething), while such a temperature may prove just right for a serving of thick tea offered in the coldest months, and prepared for, say, five guests to share (which means that the hot water will come into initial contact with a considerable amount of tea-powder, which, itself cold, will immediately cool the boiling water), in circumstances in which the air-temperature is quite high, and the number of guests to be served fewer, even in the case of thick tea, and most certainly in the case of thin, truly-boiling water will scald the delicate tea-powder, and make it taste bitter, or even like burnt toast. The remedy is, once tea has been introduced into the bowl, to perform an initial *intermission-water*, as described in the Glossary. [In such a case, the Host will still perform true Intermission-water after all his guests have all initially been regaled.]
**Cleansing the hands**

- Since he is about to handle tea-powder itself, he first performs the **dry hand-cleansing** movement.

**Tea-powder to bowl**

- The host’s right hand takes the **tea-scoop** (which is propped on the lid of the **caddy**) by its **shaft-tip**, thumb upwards, and brings it to his right-hand thigh-joint, where he holds it parallel to his **axis-of-seat**.
- Then, as his left hand goes to take up the **caddy**, he uses his right thumb and forefinger in order to **inch** the shaft of the tea-scoop **back into the grip of his last two fingers** [thus leaving thumb and first two fingers free next to remove the **caddy-lid**].
- His left hand having taken the **caddy** as appropriate to its conformation, thumb to 6 o’clock of its body, and brought it in a **J**-path to before his solar plexus, on his **axis-of-seat**, and above his lap, his right hand (scoop-shaft gripped in last two fingers, and scoop-bowl emerging through the space **between** his thumb and first two fingers) takes the **caddy-lid**, thumb at 6 o’clock, first two fingers together at 12 o’clock, and removes the lid so that it passes, on his axis-of-seat, off the body from its **front**, and then down past the right of the body, to a position on the matting that is extremely close to 4:30 of the **tea-bowl-foot**, where it is deposited, facing downwards (i.e., the concave inside of the lid faces the matting). [If the bowl has rounded sides, then the lid will lie slightly under that curve.]
- When depositing the lid, the host is careful to make sure that the **scoop** passes **between** his knees and the bowl, pointing to his left and as much as possible parallel to the **axis of his knees**. Meanwhile his left hand keeps the **caddy-body** where it was when the lid was removed.
Using only his right hand, the host now manipulates the scoop so as, single-handed, to take in the pen-grip; meanwhile, his left hand lowers the caddy-body to just next to the tea-bowl at 9 o’clock of the latter, and with its own rim exactly level with that of the bowl, and there, without scraping the scoop against the inner surface of the caddy, the host takes a heaped scoopful of tea-powder, moving the scoop-bowl from 11 o’clock to 1 o’clock, and a little back again.

Variations:
1) If, as is but rarely the case, the caddy-body has been converted from some other, original use, it has a lip lacking countersinking, and consequently the lid that has later been fashioned for it in order to turn it into a caddy has a completely flat inner surface, placing it on the matting in the same way (with inner surface downwards) will mean that not just the lid-rim but the whole inner surface will come into potentially-pollutant contact with the matting. Therefore the host uses contact with the area of his left hand between the root of its forefinger and that of its thumb to invert the lid, from its 9 o’clock edge, and to his left, within the swivel of the grip of his right-hand thumb and first two fingers, so that it can be deposited on the matting upside down. Of course, when the time comes to restore the lid to the body, the opposite process is undertaken. This handling is also de rigeur in the case of the cylindrical, flat-lidded type of caddy known as a kin’rin’ji.

2) If the caddy is broad-of-beam, after taking it up from more nearly perpendicularly above the lid than he would take a normal caddy, the host will use his right-hand thumb (on the lid) and first two fingers (under the foot of the body) to take it so that the left-hand palm can receive it on the joins of its fingers.

[After he has closed the caddy lid, he reverses this handling, so as to return the caddy to his left-hand grip, as at the beginning of this manoeuvre.]

Host takes a scoopful of tea.

• Using only his right hand, the host now manipulates the scoop so as, single-handedly, to take in the pen-grip; meanwhile, his left hand lowers the caddy-body to just next to the tea-bowl at 9 o’clock of the latter, and with its own rim exactly level with that of the bowl, and there, without scraping the scoop against the inner surface of the caddy, the host takes a heaped scoopful of tea-powder, moving the scoop-bowl from 11 o’clock to 1 o’clock, and a little back again.

During the period extending from the spring equinox to the autumn one, the tea-powder is thus scooped from the far side of the mountain of powder in the caddy, and during the rest of the year from the nearer side; one explanation of this custom is that, during the warmer months, one is prepared to go right over the mountain to obtain something delicious for one’s guests, while, during the colder, one contents oneself with what can be obtained from the nearer foothills.

Host introduces tea into bowl.

• While his left hand moves the caddy-body a little away from the bowl-rim, this scoopful he carries directly into the bowl and deposits it in the bottom, towards 3 o’clock (i.e., where the hot water will be trickled in), by pronating his right hand in such a way that, once pronated, the far end of the scoop-bowl comes into
soundless contact with the bowl-bottom, the vibration of this contact knocking the adhesive powder completely off the scoop-bowl.

- Bringing the caddy-body back to 9 o’clock, he repeats the scooping-process twice, but the last time taking only as much as is necessary (in case not quite enough powder has already been placed in the bowl), or (if the amount is already sufficient) a mere token.

- His left hand now resting the caddy-body on his little finger floated on his left-hand lower thigh, the host next uses the end of the scoop-bowl (the shaft still in the pen-grip) to quickly spread the powder out, to prevent lumps forming. Having briefly done this, he holds the scoop perpendicularly in the centre of the bowl, and changes his grip from the pen-grip to the knife-grip, the shaft-tip thereby passing between thumb and forefinger to point up into his palm, and audibly taps the side of the scoop-bowl once, at about 5 o’clock of the portion of the bowl-interior at which the sides begin to curve up from the bottom [because, physically, this is the part of the bowl that is least fragile], in order to knock any powder off the scoop (i.e., the single tap [一ツ打ち]). [This sound should reach the preparation-room, where it will act as a signal that indicates what stage of the service has now been reached.] And then, with the scoop-bowl held over the centre of the tea-bowl (in case any powder falls off the scoop) the host single-handedly manipulates the scoop until he can take the shaft-tip between thumb and forefinger, whereupon he deposits it on the rim, just as it was positioned when he first brought the bowl in.

**Cleansing the caddy-body rim**

- Regardless of whether or not any tea-powder has actually been dropped on the caddy-rim (and none should have been), the host now uses his freed right hand to take from his bosom his service-napkin, still in-folded, and grasping it as he held it to cleanse the cauldron-lid. Holding it in this way (i.e., with its ‘spine’ uppermost),

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**Host introduces 1.5 more scoopfuls.**

**Host spreads tea out in bowl, and, having knocked the scoop-bowl clean of powder with the single tap, he deposits scoop on bowl-rim [RH only].**

**Cleansing the caddy-body rim**

**From bosom, host extracts infolded service-napkin, and cleanses rim of caddy-body.**
and his left hand having brought the **caddy-body** back to the position in which its lid was removed, he cleanses the rim from 9 o’clock to 3, but twice, first passing round *via* 12 o’clock, and then *via* 6. [*If any tea-powder is in fact clinging to the rim, the host first takes the caddy-body to just above the slop-bowl, and uses his service-napkin to knock the grains off, and clean up any smearing, and then brings both body and napkin back to his axis-of-seat, and there ritually cleanses the rim, as above.*]

· Having returned his **service-napkin** as it is to his bosom, his right hand takes the **caddy-lid** just as it deposited this, and returns the lid in such a way that it passes over 6 o’clock of the caddy-body. The **left** hand now returns the **caddy** to its former place, three **matting divisions** left of 9 o’clock of the **tea-whisk**, the host using his empty right hand to ensure that his *kimono bag-sleeve* does not touch the tea-bowl or tea-scoop resting on this.

### Spreading out the tea-powder

**Taking up** **scoop** from rim of bowl, host thoroughly **spreads** **tea-powder** to RH side of interior of bowl, **cleanses** scoop-bowl with the **double-tap**, and **returns** **scoop** to **caddy-lid** [RH].

· With his right hand the host now takes up the tea-scoop by its shaft-tip, and, keeping the scoop-bowl over the interior of the tea-bowl [*so that, if any tea-powder should fall, it will not besmirch the matting*], his left hand, thumb upwards, takes the scoop by its **shaft-node** [= *handling*], while his right hand retakes the **shaft** in the **pen-grip**; the left hand now moves to the **steading position** on the left-hand part of the **bowl-rim**, and the right hand uses the **tip and sharp left-hand side of the scoop-bowl** very briefly to cut through any little lumps, and spread the tea-powder more thoroughly and evenly out over the right-hand half of the bottom of the bowl. Finally, propping the scoop upright in the bowl as before, and returning his left hand to his left thigh, as before he changes his grip on the scoop-shaft to the **knife-grip**, and this time gives the scoop **two** audible taps (*i.e.*, the **double tap** [활동짝]). Having done this, and with the scoop-bowl still over the tea-bowl, the left hand once more **handles** the **shaft-node**, so that the right-hand thumb and forefinger can take the shaft-tip, and replace the scoop.
parallel to his axis-of-seat, upon the caddy-lid, with shaft-node in
the centre of that lid.

**Hot water to tea**

Host takes up ladle in pen-grip [RH].

If secondary bowl is to be used, host's assistant brings in secondary bowl on presentation-napkin, and sits ready to act.

Host performs water-mixing movement, then scoops up a ladle-ful of hot water, and dribbles sufficient amount of this into bowl, under tea-powder.

- Using the same ring formed of right-hand thumb and forefinger as he used in the lowered-ladle movement, and placing it under the shaft-node of the ladle, but leaving the ladle-cup still at 12 o'clock on the cauldron-rim, he first lifts the ladle-shaft somewhat upwards, still parallel to his own axis-of-seat, but then begins to shift the shaft to his right, so as to be able to take it in the pen-grip.

If the host's assistant is to fetch a secondary tea-bowl; this is his cue to return to the preparation room, take out his presentation-napkin, open this one fold (like a Japanese book) on his left-hand palm, place the second tea-bowl on this with its front at 6 o'clock, and, steadying the bowl with his right hand, enter the chamber, and seat himself as appropriate – either where he was before, or (if the host happens to have almost finished whipping the tea) as he needs to sit in order to substitute the secondary bowl for the full one, before presenting the latter to the chief guest.

Having pronated his right hand, and ladle with it, bowl above cauldron-mouth, the host first performs the water-mixing movement [for tea for the chief guest must be as delicious as possible, and this action serves to cool the hot water in the cauldron, slightly, at the same time making for greater evenness of temperature throughout the body of hot water]; and then, when the ladle-cup is back in the cauldron, he scoops up as full a ladle-cupful as he can manage, initially being careful not to let any air left in the ladle-cup produce an unseemly belch from within the hot-water, and, from 6 o'clock of the cauldron-rim, brings the ladle via 7 o'clock of the rim of the tea-bowl to above the centre of the bowl, and there, by slowly pronating his right hand, dribbles a sufficient amount of hot water down the 2 ~ 4 o'clock interior side of the tea-bowl. [In doing this, his aim is to induce the hot water to approach the tea-powder from underneath the latter, which is the best way of avoiding the dreaded lumping.]
What constitutes this “sufficient amount” – i.e., what proportion of hot water to tea-powder makes for a refreshingly-plentiful, and yet appropriately-flavored, bowlful of thin tea is a matter that can only be learned through experience.

Thus, in lessons, when a fellow-learner has made a bowlful of tea, you have taken your first mouthful of this, and you are asked (see p.78, below) “Does that meet with your approval?” [お腹加減は如何でございましょうか？], it is most helpful to that fellow-learner if you tell her whether it is delicious, or else too weak/too strong, too much/too little, and/or too hot/too cold. But do so kindly.

My own guideline is this: sufficient hot water has been added to whatever quantity of thin-tea tea-powder when almost all of the latter is already beneath the hot water, but just a few, scattered points of dry tea-powder still remain unsubmerged. This also seems to be appropriate for thick tea, as well, though the volumes of tea-powder and water involved are much greater.]

[N.B. Once hot water has hit the tea-powder, the host has to work fast.]

· When sufficient hot water has entered the bowl, ladle still above the bowl, the host then supinates right hand and ladle, the cup which will always still contain a certain proportion of hot water, and, having traced from 7 o'clock of the bowl a path up to 6 o'clock of the cauldron-mouth, begins to pass towards the centre of the cauldron-mouth, there, by more briskly pronating his right hand, and causing the ladle-cup slowly to descend straight down into the cauldron as he pours, he returns the remaining hot water to the cauldron.

· Having so done, the host raises the ladle-cup to its own height above the cauldron, supinating it as he goes, and then once more performs the lowered-ladle movement, depositing the cup at 12 o'clock of the cauldron-rim, and its shaft at 6 o'clock.

Whisking the tea

· Having left the shaft of the ladle with lingering heart, the host’s right hand moves at once to the tea-whisk, thumb taking this from 6 o'clock. As he brings this towards the front of the tea-bowl, his left hand should take up the steadying position upon the left-hand side of the rim of the tea-bowl, while his right should manipulate the whisk so that its tines now point vertically downwards, and his right-hand thumb (towards himself, and horizontal) and
forefinger+knuckle of middle finger have the whisk-handle secured among them \( i.e., \) he holds the whisk-handle from the side, and not from above].

*- First of all, the host uses the vertical whisk \( = \) tines downwards gently and yet broadly to stir the contents of the tea-bowl, using an infinity-movement \( \infty \) \( [ \text{this being most efficient} \) \]; then he begins to speed up, as he does so imagining that this little tea-bowl is easily as large as a baker’s mixing-bowl, and moving his right-hand forearm hugely from more-or-less 1:30 to 7:30 within the bowl, keeping the whisk vertical. [He can do this because the steeped whisk-tines are so flexible, yet still springy; he must do this in order thoroughly to mix hot water into tea-powder, and break up any lumps.]

*- Next, he raises the height of the tines so that just their very tips are passing, as swiftly as ever, in zig-zags back and forth over the surface of the liquid, making the froth as evenly fine as possible \( \nonumber \text{[no huge, frog’s-eye, winking bubbles!]} \); and finally, whisk still vertical, he draws a large Z over the whole of the surface of the liquid, and then raises the whisk, still vertical, so that it leaves a handsome little mound \( \infty \) of foam in the centre of the surface of the liquid.

**A** ∙ This Z-movement is the cue for the assistant to move, (and, if he has brought one in, with secondary tea-bowl once more on opened presentation-napkin,) to seat himself squarely to face the area of matting into the centre of which the host will set out the tea-bowl that he is using.

(If he bears a secondary bowl, with his right hand using the egg-grip he first deposits this beside his right-hand knee, and, closing his presentation-napkin, returns this to his bosom.)

**H** ∙ Returning his left hand to his left thigh, and with his right hand manipulating the whisk so that he can stand it upright again, the host replaces it in its former position beside the caddy.

**During a very intimate Tea-occasion, at which no host’s assistant is present**

- Taking up the completed bowlful of tea in his right hand (as ever with the egg-grip), he places it on his left hand, on the join
between between palm and fingers, and there, with the right hand working in two movements \([90 \text{ degrees} + 90 \text{ degrees}]\), (again using the egg-grip) he rotates the bowl clockwise until its \textit{front} is at 12 o’clock.

\textbf{On any occasion on which either} (a) \textit{the host has an assistant, or} (b) \textit{the chief guest is august enough to have come with a subordinate retinue }[\text{お供の方}], \textit{one of whom will of course come to fetch the bowl, and deliver it to the chief guest}

- Taking up the completed \textit{bowlful of tea} with his right hand, he places it on his left hand, on the join between palm and fingers.

  \textit{He does not turn it; for he has no reason to show respect to whoever is to deliver it to the guest in question; moreover, this saves time, and thus the tea may reach the guest just that much the hotter. And the deliverer of the bowlful consequently has no need to turn the bowl before setting it down before the relevant guest, saving still more time.}

  \textit{This treatment is acceptable because the deliverer has the bowl in his/her charge for but a few seconds. At large Tea-meets, however, whenever a subordinate assistant is carrying in a bowlful of tea prepared outside the chamber, to deliver it to an accompanying (i.e., neither chief nor second) guest, because the distance to be covered is far greater, that subordinate assistant will bring the bowlful in, borne upon his/her presentation-napkin, with its front facing towards the bearer; having seated herself before the recipient guest, s/he will duly turn the bowl before setting it down.}

- Having returned his right hand to his right thigh, he waits until the \textbf{chief guest} has taken her first mouthful.

  \textbf{A} \cdot The assistant \textit{then moves the primary tea-bowl to beside his left-hand knee, steadying its left-hand side when he deposits it, and then, with his right hand only }[\textit{because this bowl is empty}], \textit{he takes up the secondary bowl, places and rotates it twice clockwise on his left palm so that its front faces towards the host, and places it where the primary tea-bowl had been set out.})

- He now \textbf{OR} (once more) \textit{gets out his presentation-napkin, on his left-hand palm opens it once (like a Japanese book), and, with his right hand at 3 o’clock of the bowl in the egg-grip, he picks up}
the tea-bowl, places it on his opened **presentation-napkin** *via* 6 o’clock of the latter, moves his right hand to the supporting position around the bowl, and, having lifted both hands high enough to prevent his breath falling on the tea in the bowl, shifts his **axis-of-seat** to face the seat of the first guest, so that (if there is room) he is seated plumb on the border further from her, of the matting-segment that the chief guest is immediately facing.

· Now he takes the tea-bowl once more with the **egg-grip**, but at 12 o’clock, and turns the bowl clockwise through 90 degrees, twice.

[Thus, the front of the bowl is now facing the chief guest. If, however, the host has not previously turned the bowl, this will already be its orientation.] Still with the **egg-grip**, the assistant removes the bowl from his **presentation-napkin** *via* 6 o’clock of the latter, and places it suitably near to the segment-border between the chief guest and himself, before the former.

· Closing, as he does so, his opened **presentation-napkin** with his right hand, and securing it shut with the thumb of his left, he retires by one shuffle, from the knee closer to the display-alcove *[this is done so that his breath will not fall on the tea when he bows]*, and, placing just the tips of the fingers of his **right** hand to the matting, **bows fully**, murmuring, ‘Please partake’ *[お茶をどうぞ]*.

· Having stowed his **presentation-napkin** back in his bosom, he returns to his previous seat. If he needs to stand to do this, he will handle his feet as he did having delivered sweetmeats (see (i), above).

[II] Once the chief guest has taken her first sip, the host **bows fully**, and asks, “Does that meet with your approval?” *[服加減は何でございますか？]*, and remains bowed until she has replied.
Variations (1):
If the host has no assistant, it is customary for the tail-guest to undertake to present the tea-bowl to the chief guest; if only one guest and host are present, the guest will formally slide into position to take the bowl, but, out of humility, she will not use her own presentation-napkin, and so can take the bowl up with both hands. In returning to her seat with the bowl, she will either move in a squat, with the bowl in her hands, or else, moving the bowl towards herself each time with both hands, formally slide herself backwards into her seat.

Variations (2):
Should the floor-brazier in use be fitted with permanent movable rings set in lugs, the host will initially bring the laden slop-bowl into the chamber in his left hand, thumb inserted at 5 o’clock, and, having seated himself upon his permanent axis-of-seat, deposit that beside his left thigh. With his right hand, he then extracts his service-napkin from wherever it has been tucked, and, upon his right thigh, folds the point, of the triangle that it presently constitutes, that is furthest from him so as now to meet the angle presently lying to his right. Keeping this configuration in place with his remaining three digits, he now takes between right-hand thumb and forefinger the remaining point (the one that had been tucked into belt or sash), and brings that to overlap with the one he has just moved – thus making of his service-napkin what is more or less a square. Finally, he takes hold of the right-most side of this square, and folds the napkin in two, from right to left.

Using the napkin thus folded, he pincers the right-hand movable ring, and – as quietly as possible – supinates his hand so as to lower that ring to hang from its lug.

Raising his right hand so that it is now thumb-uppermost, the host transfers the folded napkin to his left hand, and pincers and then lowers the left-hand ring.

In order to restore the napkin to his person, he allows its most recently-formed fold to spring open, and then takes the napkin by its unhemmed edge (this will be part of the lower of its two pointed lappets, now revealed), and, having as usual inspected the two hemmed sides of the napkin that meet where the abstract signature has been dyed, folds it back into a four-ply triangle, and returns it to wherever it had previously been tucked.

Now with his left hand he takes up the ladle by pincering both sides of the shaft-node, and brings it up to the ladle-firming position before his trunk. There he transfers it, in position, to his right hand, with the tip of its thumb upon the shaft-node, with his freed left hand takes up the lid-rest from the slop-bowl, and gives the former to the first three digits of his right hand, as usual. [He then handles ladle and lid-rest as described in the main text.]
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