5th Ocha Zanmai: 2018 San Francisco International Conference on Chanoyu and Tea Culture
第5回「お茶三昧」2018年茶の湯と茶文化に関するサンフランシスコ国際会議

Sunday, April 29, 2018
Humanities Building, San Francisco State University
1600 Holloway Avenue
San Francisco, CA 94132, U.S.A.

Conference Program (tentative)
カンファレンスプログラム

Theme:
Food Culture of Chanoyu: Tea, Confections, and Kaiseki Cuisine
テーマ: 茶の湯の食文化: 茶・和菓子・懐石/会席料理

"Gion Festival Tenshin" photo credit: Mr. Larry Tiscornia 〔祇園祭点心」写真提供:ラリー・ティスコーニ氏

The official language of this conference is English. Consecutive English interpretation is provided for presentations made in Japanese.
Japanese-English Interpreter: Maiko Behr

Facility and Technical Support: SFSU College of Liberal & Creative Arts' Event Team:
Kirk Schaible, Aaron Benn, Ariel Morales and their assistants

Open to Public 一般公開

8:20 Registration Desk Opens 受付開始
Main Lobby, Humanities Building
Morning Registration Chief: Yoko Otomi, Conference Associate, San Francisco State University
Afternoon Registration Chief: Seiko Kosaka, Conference Associate, San Francisco State University
# Morning Session

**Humanities Auditorium (HUM 133)**

Chair: Stephen Roddy, University of San Francisco

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<tr>
<th>Time</th>
<th>Activity</th>
<th>Speaker(s)</th>
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<tr>
<td>8:50-8:55</td>
<td>Opening Remarks 開会の辞</td>
<td>Stephen Roddy, Conference Co-Chair, University of San Francisco</td>
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<tr>
<td>8:55-9:00</td>
<td>Welcome Addresses 歓迎のご挨拶</td>
<td>Andrew Harris, Dean, College of Liberal &amp; Creative Arts, San Francisco State University, Charles Egan, Chair, Department of Modern Languages and Literatures, San Francisco State University</td>
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<tr>
<td>9:00-9:30</td>
<td>Research Presentation (English) 研究発表 (英語)</td>
<td>Paul Ganir, Stanford University</td>
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<td></td>
<td>&quot;Through thick and thin: making koicha and usucha&quot;</td>
<td>「お服加減いかが？：濃茶と薄茶の点て方について」 スタンフォード大学 ポール・ガニア氏</td>
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<tr>
<td>9:30-10:30</td>
<td>Lecture (English) 講演 (英語)</td>
<td>Robert M. Hackman, Research Nutritionist, Department of Nutrition, University of California, Davis</td>
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<td>&quot;Drink to your health: The science of tea&quot;</td>
<td>健康ドリンク お茶の科学  カリフォルニア大学デービス校栄養学部 リサーチ栄養学者 ロバート M. ハックマン博士</td>
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<tr>
<td>10:30-10:40</td>
<td>Break</td>
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<td>10:40-12:10</td>
<td>Lecture (in Japanese with English interpreting) 講演 (日本語：英語通訳付)</td>
<td>Tamaki Yano, Professor, Graduate School of Culture and Information Science, Doshisha University</td>
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<td>&quot;From Shinto Ritual to Tea Meal: The Evolution of Kaiseki Cuisine&quot;</td>
<td>「神道から懐石へ」 同志社大学 文化情報科学大学院教授 矢野環博士</td>
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<tr>
<td>12:10-12:15</td>
<td>Address of Thanks and Business Announcements</td>
<td>Midori McKeon, Conference Organizer, San Francisco State University</td>
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<tr>
<td>12:15-12:20</td>
<td>Group Photo Session</td>
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<td>Audience, please remain seated; pictures are taken from the stage.</td>
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### Lunch Break 昼休み

12:20-13:45  Lunch Break 昼休み


Free for all conference attendees (無料)

Tea Session Chief: Kyoko Suda, University of San Francisco

Special confection "Mineral Fruit"
made by our guest speaker and professional confectioner Ms. Sayoko Sugiyama will be served with a bowl of *matcha* green tea "Tamanoshiro" from Ito Ryuouen Cha Ho, Kyoto Japan.

講師のお菓子作家 杉山早陽子氏がお作りになった 創作菓子「鉱物の実」を伊藤柳櫻園茶舗のお抹茶「珠の白」と一緒にお楽しみください。

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**Afternoon Session 午後の部**

Lecture 13:45-14:50 HUM 133 (Humanities Auditorium)
Demonstrations 15:00-18:00 HUM 587 (Symposium Room)
Reception (Buffet Dinner): 18:15-20:15 HUM 473

Chair: Frederik Green, San Francisco State University

**13:45-13:50 Welcome Address 歓迎のご挨拶**
Christopher Weinberger, Executive Director, Dilena Takeyama Center for the Study of Japan and Japanese Culture

**13:50-14:50 Lecture (English) 講演 (英語)**
PowerPoint Lecture: "Practical Application of *Kaiseki* Cuisine in *Chanoyu*"
Larry Sokyo Tiscornia, Executive Director, Chado Urasenke Tankokai San Francisco Association

**14:50-15:00 Break (Move to HUM 587 on the 5th floor) 休憩（5階の HUM 587 号室に移動）**

**15:00-16:00 Kaiseki Cuisine Demonstration (English with some Japanese) 会席料理デモンストレーション（日英両語）**
"Enjoy WASHOKU with beautiful four seasons in Japan ~Spring Edition~"
Kentaro Tsuda, Owner of Tokyo Chikuyotei with
Chef Yuji Ogino from Chikuyotei at Nishinomiya and Chef Masayoshi Yamashita from Chikuyotei at Rihga Royal Hotel Osaka
Demonstration Assistant: Ms. Sahoko Tsuda
Demonstration Support: Masako Shimizu, University of California, Berkeley

「季節を楽しむ和食〜春〜」
東京竹葉亭オーナー 津田兼太郎氏
竹葉亭西宮店料理長 萩野祐司氏、竹葉亭大阪リーガロイヤルホテル店料理長 山下正芳氏
デモンストレーション・アシスタント津田早穂子氏
デモンストレーション支援：カリフォルニア大学バークレー校 浅水真佐子氏
### 16:00-16:15 Break

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<tr>
<th>16:15-17:45 Lecture and Demonstration</th>
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<tr>
<td><strong>Lecture and Demonstration</strong> (in Japanese with English interpreting)</td>
<td>HUM 587</td>
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<tr>
<td><strong>Wagashi Past and Present: The Continuing History of Traditional Japanese Confectionery</strong></td>
<td>HUM 587</td>
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<tr>
<td>Sayoko Sugiyama, Confectioner for Okashimar, Kyoto, Japan</td>
<td>HUM 587</td>
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<tr>
<td>「今に続く和菓子の歴史」</td>
<td>HUM 587</td>
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<tr>
<td>京都の和菓子作家 杉山早陽子氏（屋号御菓子丸）</td>
<td>HUM 587</td>
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<tr>
<th>17:45-17:50: RAFFLE DRAWING</th>
<th>HUM 587</th>
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<tr>
<td>Five lucky winners will win a special sweet made by Ms. Sayoko Sugiyama. Please check your red raffle ticket that you received in the demonstration room. Winners must be present to receive the prize.</td>
<td>HUM 587</td>
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<tr>
<th>17:50-17:55 Closing Remarks</th>
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<tr>
<td>Frederik Green, Conference Co-Chair, San Francisco State University</td>
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<tr>
<th>17:55-18:00 Group Photo Session</th>
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### 18:15-20:15 Reception (Buffet Dinner)  

HUM 473

Please purchase a separate ticket online to participate in the reception. This is a great opportunity for networking.

**Menu**

- Rolls & Butter
- Market House Salad with Homemade Croutons and Balsamic Vinaigrette
- Citrus Salmon
- Blackened Flank Steak w/Demi-Glace
- Chef’s Choice Seasonal Vegetables
- Wide Egg Noodles with Butter and Herbs
- Mini Cheesecake Bites
- Iced Tea and Water

**Inquiries:** mmckeon@sfsu.edu

**Conference web site:**  

**Registration**

For the 5th conference, please register online. The Early Bird registration period will end on March 15. Thereafter, the regular registration fee will apply. You may also purchase tickets for bento lunch and the buffet dinner reception.

For onsite registration on April 29, we can no longer accept cash payments. You will be asked to go to the Box Office in the Creative Arts Building to purchase an Ocha Zanmai conference ticket. No bento lunch or the reception tickets are available on April 29.

**Registration web site:**  
http://sfsu.simpletix.com/EventDetails/34085/Time/77959/-_WpXrJ2aZP-Y  
or go to http://sfsu.simpletix.com and click the 5th Ocha Zanmai Conference.