

The Collage of Liberal & Creative Arts, The Dilena Takeyama Center for the Study of Japan and Japanese Culture,
and The Department of Modern Languages & Literatures at
San Francisco State University

present

in cooperation with the faculty of
The Department of Modern & Classical Languages at
The University of San Francisco

**The 3rd Ocha Zanmai: 2016 San Francisco International Conference on
Chanoyu and Tea Culture**
第三回「お茶三昧」2016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, May 1, 2016

Humanities Building, San Francisco State University
1600 Holloway Avenue, San Francisco, California 94132

9:00 - 12:00, 13:25 - 16:30 Presentations & Exhibit: Auditorium
研究発表と展示会: 講堂 (HUM 133)

12:45 - 1:25, 16:45 - 17:35: Tea Service & *Chashaku*-making Demonstration: Symposium Room
呈茶と茶杓削りデモンストラーション: シンポジウム室 (HUM 587)

The official language of this conference is English. English translation is provided for presentations made in Japanese.
Japanese-English Translator: Maiko Behr

Facility & Technical Support
College of Liberal & Creative Arts' Team of Specialists

Open to the General Public 一般公開

08:30 Registration Desk Opens 受付開始 Main Lobby, Humanities Building
Morning Registration Chief: Makiko Asano, Conference Associate Director, San Francisco State University
Afternoon Registration Chief: Seiko Kosaka, Conference Associate, San Francisco State University

Morning Program 午前の部

Chair: Stephen Roddy, University of San Francisco
Floor Director: Masahiko Minami, San Francisco State University

09:00 - 09:10 Opening Remarks & Welcome Address 開会の辞と歓迎のご挨拶 (HUM 133)
Stephen Roddy, Conference Co-Chair, University of San Francisco
Mohammad Salama, Chair, Department of Modern Languages & Literatures, San Francisco State University

09:10 - 09:40 Research Presentation 研究発表 (HUM 133) “Western pre-WWII View of <i>Chanoyu</i> ” John Thomas Ekholm, Gothenburg University, Sweden イエーテボリ大学 トーマス・エクホルム「第二次世界対戦前の西洋における茶の湯観」

09:40 - 09:50 Break 休憩

09:50 - 11:40 Special Lecture (Lecture in Japanese with English translation) (HUM 133)

“Tea Rooms in Momoyama Era (late 16th century) and YAMANOUE no Soji ki”

Kunio Kirisako, Kyoto Architecture College

特別講演 京都建築専門学校 桐浴邦夫 「山上宗二記と桃山の茶室」

11:40 - 11:45 Welcome Address 歓迎のご挨拶 (HUM 133)

Sophie Clavier, Associate Dean, Faculty Affairs, College of Liberal & Creative Arts
on behalf of Daniel Bernerdi, Conference Co-Host & Dean, College of Liberal & Creative Arts
San Francisco State University

11:45 - 11:50 Business Announcements 事務連絡 (HUM 133)

Midori McKeon, Conference Organizer and Co-Chair, San Francisco State University

11:50 - 12:00 Group Photo Session 集合写真撮影 (HUM 133)

- *Everyone, please remain in your seat: we will take your photos as seated.*
- *All Presenters, Representatives of Supporting Organizations, Conference Host & Staff, please come to the stage front after the audience photos are taken.*

12:00 - 13:55 Lunch Recess 昼休み

Optional Lunch at City Eats, San Francisco State University 昼食 (オプション)

An “all you care to eat” buffet-style dining center on campus that serves an array of selections including regular, vegetarian, vegan, and allergen-free dishes, hot entrées, sandwiches, burgers, salads, soups, beverages and deserts; there are 250 seats. For your convenience, meal tickets are available through conference pre-registration and at the conference reception desk for \$10. (Exact change, please!)
City Eats is open 10 a.m – 2 p.m. for Sunday Brunch.

12:00 - 16:45 Chanoyu and Tea Culture, No. 1, a combined volume of the proceedings of the 1st & the 2nd *Ocha Zanmai* Conference, is available for purchase at the registration desk.

『茶の湯と茶文化』第1号 (第一回及び第二回お茶三昧会議の論文選集) 発売 受付にて

12:45 - 13:25 Free Matcha Tea Service for the Audience お呈茶 (HUM 587, fifth fl.)

**Japanese sweets and usucha will be served to
All conference attendees.**

皆様、お食事の後でお菓子と薄茶をお楽しみ下さい。5階587号室にて



+



Corporate sponsors: Imuraya Group
提供企業: 井村屋グループ株式会社

Ito Ryuouen Cha Ho
(有)伊藤柳櫻園茶舗

- First come, first served. ご来場になった順にお席にご案内いたします。
- Please present the green ticket. 緑色の呈茶券をお渡しください。

- Tea will be prepared by certified practitioners and teachers of various traditions of tea and brought to your seat by students of San Francisco State University who are taking a tea culture class this semester.

Tea service volunteers 呈茶にご協力くださるお茶人方:

Michi Takahara (Sochi 宗智), Harumi Rotenberg (Sosei 宗晴), Akiko Kobayashi (Sosho 宗章), Maya Oda (Soshin 宗眞), Hiroko Maeda (Soko 宗浩), Larry Tiscornia (Sokyo 宗橋), Kimika Takechi (Soko 宗香), John Larissou (Sojyo 宗浄), Motomi Ui (Sou 宗宇), Kyoko Suda (Sori 宗理), Midori McKeon (Sozui 宗瑞)

Chief of student tea servers お運びの学生リーダー: Brittany Wong

12:05 - 13:25 Lunch & Tea Ceremony for Presenters

研究発表者の昼食および茶会

At Toshiko Mishima Memorial Tea Room “Toshi-an,” HUM 117, accessible from the Courtyard

Lunch 12:05 - 12:35

Tea Session 1: 12:40 - 13:00 Mr. Seiwemon Onishi, Dr. Ariel Stilerman, and other guests

Tea Session 2: 13:05 - 13:25 Dr. Kunio Kirisako, Mr. John Thomas Ekholm, and other guests

Host: Tamaki Yano (Sokan), representing the Conference Executive Staff

Temae: Yoshiyuki Miyatake

三島登志子記念茶室「登志庵」(117号室内)にて 中庭からお入り下さい。

薄茶1席目 12:40 - 13:00 大西清右衛門氏、アリエル・ステイラーマン博士、ほか

薄茶2席目 13:05 - 13:25 桐浴邦夫博士、トーマス・エクホルム氏、ほか

席主: カンファレンス役員一同代表 矢野環(宗環)

点前: 宮武慶之

13:25 - 13:55 Mini-Exhibit of Mr. Seiwemon Onishi's *Chagama* (cast iron tea kettles for Japanese tea ceremony)

(On the Stage of the Auditorium, HUM 133)

大西清右衛門氏作の茶釜 1点展示

133号室講堂の舞台上にて

Mr. Onishi hand-carried this heavy *chagama*, a cultural asset of the City of Kyoto. You can view it placed right in front of your eyes without any separator. Please take advantage of this opportunity. Please do not touch the *chagama*.

この茶釜は京都市文化財になっています。重いのに大西様が大切に抱いて持ってこられました。何の隔てもなしに目の前でご覧になれます。ぜひこの機会にご鑑賞下さい。お手は触れないようにお願いいたします。

www.seiuemon-museum.com

Afternoon Program 午後の部

Chair: Noriko Nagata, University of San Francisco

Floor Director: Masahiko Minami, San Francisco State University

13:55 - 14:00 Greetings

(HUM 133)

Jon Funabiki, Conference Co-Host and Director of Dilena Takeyama Center for the Study of Japan and Japanese Culture, San Francisco State University

14:00 - 15: 50 Special Lecture: “Tea Cha-no-yu-Kama: Beauty and Appreciation”

(Lecture in Japanese with English translation) (HUM 133)

Seiwemon Onishi, XVI, Master Kettle Maker and Director of Onishi Seiwemon Museum

The Onishi family is one of the ten distinguished families of artisans dedicated to making tea utensils for the Grand Tea Masters of the Sen Family.

特別講演 千家十職釜師 大西清右衛門「茶の湯の釜の美と鑑賞」

15:50 - 16:00 Break 休憩

16:00 - 16:30 Research Presentation: “Learning Chanoyu from Waka: Instruction and Cultural Transmission in Early Modern Japan”

(HUM 133)

Ariel Stilerman, Florida State University

フロリダ州立大学 アリエル・スティラーマン「和歌で茶の湯を学ぼう - 江戸時代初期の文化教育をめぐって」

16:30 - 16:45 Break (Move to the 5th floor.)

Demonstration Session デモンストレーション・セッション

Floor Director: Midori McKeon, San Francisco State University

16:45 - 17:20 Chashaku-making Demonstration with an Introductory Lecture (HUM 587)

Yoshiyuki Miyatake, Doshisha University

(Presentation in Japanese with English translation)

同志社大学 宮武慶之 茶杓削りデモンストレーションと紹介レクチャー

17:20 - 17:30 Remarks 感想

(HUM 587)

Kunio Kirisako, Guest Speaker

Seiwemon Onishi, Guest Speaker

Closing Remarks 閉会の辞

Midori McKeon, Conference Organizer & Co-Chair

17:30 - 17:35 Group Photo Session 集合写真撮影

(HUM 587)

Thank you for staying until the end of the academic program. Please get in a commemorative photo together with presenters!

17:45 - 18:45 Conference Reception 懇親会

Coit Lounge, Seven Hills Conference Center, campus

大学内セブン・ヒルズ・カンファレンス・センターのコイト・ラウンジにて

pre-registration required 事前登録が必要です

Please present your reception ticket at the entrance.

入り口にて懇親会チケットをお渡してください。

Please enjoy refreshments and networking

おつまみとお飲み物を召し上がりながら、この機会をネットワーキングにご利用下さい。

18:45 End of the General Program 散会