

CHADO

THE JAPANESE WAY OF TEA

11-20 MARCH 2019

ALL ARE WELCOME

AIS TEA ROOM OPEN HOUSE

Six Thematic Talks and Demonstrations:

- **Theme** | The impact of Chinese culture on Japanese way of tea (A Date with Chinese Tea, Japanese Ikebana and Kimono, The China and Japanese Steam Tea, From Art of Tea to Way of Life, Japanese Tea Confections, Chinese Floral Art on Japanese Ikebana)
- 11 & 18 March (Monday), 12 & 19 March (Tuesday)
- Venue | LI - Room G408 / LI - Room 6605 / YEUNG - LT-18

Tea Room Guided Tours (8 Sessions)

- 40 minutes per session including an experiencing session of tasting a piece of Japanese sweet and a bowl of thin tea
- 11 March (Monday), 12 March (Tuesday) and 15 March (Friday)
- Venue | TEA ROOM, LI - Room 505, G/F

講者 | Guest Speakers



林雪虹博士 香港茶具文物館
Dr. Anne Suet Hung LAM
Flagstaff House Museum of Tea Ware,
Hong Kong

與中國茶有約 (A Date with Chinese Tea)

講座內容包括介紹茶具文物館的歷史，簡介中國茶的種類和歷史，如六大茶類及茶馬古道等，以及分享香港及國內推廣茶文化的經驗。

Date & Time | 11 March (Monday), 3:00 - 3:45 pm
Venue | LI - Room G408
Language | Cantonese (廣東話)

從茶藝到茶道 (From Art of Tea to Way of Life)

講座內容包括介紹茶道的歷史，簡介不同朝代的品茶方法及茶具演變的歷史，以及分享如何將茶事美學帶入日常生活，從中認識東方民族生活之道。

Date & Time | 18 March (Monday), 4:30 - 5:15 pm
Venue | LI - Room G408
Language | Cantonese (廣東話)



陳笑薇老師
故鄉茶園創辦人，
國家二級評茶技師及國家二級茶藝技師
Ms. May CHAN
Tea-master, The Founder of Homeland Tea Garden Limited,
certified China National Tea-Appraiser and China National Tea-Artists,
Technician /Second Level

中國唯一幸存的蒸青綠茶"恩施玉露"與日本玉露茶 (The comparison between the China and Japanese Steam tea "Enshi Yulu" and "Gyokuro")

「恩施玉露」是中國歷史十大名茶之一，也是中國目前保存下來的唯一一種以蒸汽殺青的綠茶。講座內容包括闡述恩施晒茶之「恩施玉露」為何成為中國國寶禮茶，中國國家文化遺產傳承大師手工製作及機械製作工藝的茶有何特色，以及中國蒸青玉露茶與日本著名玉露茶有何分別。

Date & Time | 18 March (Monday), 2:00 - 4:00 pm
Venue | LI - Room G408
Language | Cantonese (廣東話)



川上裕美老師
和服顧問、花道師範、日本營養師
Ms. Hiromi KAWAKAMI
Kimono consultant, Floral instructor &
Japanese Nutritionist

Japanese Ikebana and Kimono

The seminar will introduce the history and cultural features of Japanese flower arrangement and the traditional costume – Kimono. Demonstrations will also be given for the two traditional cultures.

Date & Time | 12 March (Tuesday), 12:30 - 2:30 pm
Venue | YEUNG, LT-18
Language | Japanese (with English interpretation)

The Sense of Seasons and its impact on Japanese Tea Confections

The seminar will introduce the history of Japanese confections which was largely influenced by both Chinese and Western cultures. In addition, the impact of sense of seasons will also be discussed. Experiencing session will also be held with a taste of the delicious traditional sweets.

Date & Time | 19 March (Tuesday), 12:20 - 2:40 pm
Venue | LI - Rm 6605
Language | Japanese (with English interpretation)



莊麗青女士 文殊花度創辦人
Ms. Emily Lai Ching CHONG
The Founder of M-Dimension

宋明插花對日本花道的啟悟 Chinese Floral Art on Japanese Ikebana: Inspirations from Song and Ming Dynasties

講座內容包括闡述中國插花簡史、宋人文人插花及其對於日本花道之影響，以及明代花學·袁宏道【瓶史】概說及其對於日本花道之影響。講者會作出花境示範和安排分組實踐(直向式花境)。

Date & Time | 19 March (Tuesday), 4:00 - 6:00 pm
Venue | LI - Rm 6605
Language | Cantonese (廣東話)

