

Japan - Tea Ceremony

Objective: Provide a sense of Japanese culture for the students.

Grade Level: Any

Materials:

- Tea bowl (pottery preferred)
- Rice Cakes or Gelatin Squares
- Ladle
- Bamboo Stirrer
- Spoon
- Red Napkin (silk preferred)
- White Napkin (linen cloth preferred)
- Powdered Green Tea
- Hot Plate
- Pot
- Water
- Cushions
- Cups for Each Student
- Kimono (optional for teacher)

Procedure:

1. Talk about the history, significance and objective behind a Japanese tea ceremony (see information sheet).
2. Heat water on hot plate.
3. Classroom should be set up so that all students can sit on cushions/floor around a small table with all of the tea materials on it.
4. Teacher bows to the students and welcomes them by saying "Yopku irasshaimashita".
5. When addressing the students the teacher should address them by their last name and add "san" to the end... eg: Smith-san
6. Serve each student a rice cake and ask them not to eat it until you give the ok by saying "Orakuni" which means please relax.
7. Prepare the tea utensils.
 - a. clean the ladle (chashaku) with the red napkin
 - b. wipe the rim of the tea bowl (chawan) with the white napkin
 - c. warm the tea bowl by adding some hot water and then pouring it out.
8. Spoon the powdered green tea (ocha) into the pottery bowl
9. Ladle the hot water into the bowl and stir it vigorously with the stirrer until the tea foams.
10. Ladle the tea into the cups for the students.
11. As each student receives their cup they should bow and then sip the tea.
12. This ceremony can be used as a relaxing, quiet time of the day.