

SENCHA TEA MEETING (CEREMONY)

SATURDAY 18 SEPTEMBER 2010 - SieboldHuis

煎茶は『日常茶飯事』といわれるように 普段の生活の中で ごく普通に 毎食後や おやつの後などに飲まれる ごく一般的な飲み物で 口内を爽やかにします。
これに対し 抹茶は特別なときに 飲まれることが多く 普段はあまり飲まれません。
普通 日本で お茶と言えば 煎茶を意味します。

You are invited to attend a **sencha tea ceremony** (also called **sencha tea meeting**), which will be held at the SieboldHuis, Rapenburg 19, Leiden, on Saturday 18th September 2010.

The ceremony will be performed by **Nabeshima Sensei**, a well known expert in the field, who with an entourage of some twelve assistants will especially travel from Takayama (Japan) to Leiden to perform this ceremony. In the past few years Nabeshima Sensei has demonstrated this ceremony in several other European countries as well as in the USA.

On Saturday 18 September six sessions lasting about 45 minutes will be given, each can accommodate a maximum of 25 people. The first session will start at **10.00**, and thereafter at **11.00**, **12.00**, **14.00**, **15.00** and **16.00**. Admission will be free, but please **register in advance**. Should the session of your choice already be full, you will be placed in a session as close as possible to your preferred timing.

Early registration is recommended as the 'first come, first serve' principle will be applied, and the sessions may well be oversubscribed, in which case a waiting list will be created. Should you, after having registered, not be able to attend, please inform us promptly, so as to enable others to attend.

Sencha (煎茶) is the green tea which Japanese people drink in everyday life after meals, or with some sweets. It has a refreshing taste. The tea meetings/ceremonies centring on sencha were created by the literati, the cultured people of Japan several centuries later than the matcha style tea ceremony, which evolved from the Japanese warriors. Sencha tea meetings/ceremonies are much more rarely held, especially abroad, and therefore this will be a unique opportunity to see this more relaxed style of tea ceremony.

The tea is made without grinding the tea leaves. The word 'sencha' literally means 'decocted tea', referring to the method of making the tea beverage from the dried tea leaves. This is as opposed to matcha (抹茶), powdered Japanese green tea, in which case the green tea powder is mixed with hot water and thus the leaf itself is included in the beverage. In Japan sencha is drunk hot in the cooler months and, usually, chilled in the summer months. The sencha tea meeting/ceremony is called **Senchadō**, which means 'the formal art of sencha appreciation'. Like the formal art surrounding matcha, there is a formal art surrounding sencha. The matcha ceremony is commonly known in English as the Japanese Tea Ceremony; in Japanese it is called Chadō (茶道, the Way of Tea), while the one surrounding sencha, although it could equally be referred to as a Japanese Tea Ceremony or Way of Tea, is distinguished as Senchadō (煎茶道).

Registration:

Send an email with subject "sencha tea meeting" to yu@sieboldhuis.org with the number of people you register and the time you wish to attend. Please do include name, address en phone number.

Or write to Ms. Senny Yu, SieboldHuis, Postbus 11007, 2301 EA Leiden with the same information. Speak with Ms. Yu (T 071 512 5539) if you have children aged 4-10 you would like to take with you (children under the age of 4 can not be accommodated).