TEA Waxingeiko, step by step procedure Saturday April 13, 2019 1:00 - 4:00pm



Wabi-cha is ritualized Japanese Tea Ceremony which harmonizes the body and mind of quiet simplicity. This program presents an opportunity to study how to prepare and present matcha, powered green tea in the Omotesenke tradition.

The first skill a student of any tea school learns is the warigeiko, which literally means step-by-step training; folding the fukusa, turning the teabowl, etc.. The warigeiko are basic skills practiced separately from the actual temae (tea ceremony). These forms must be studied and acquired before a student begins making tea.

No tea experience is necessary.

Led by Soei Mouri-sensei and Julie Kashin Kwong

Soei Mouri-sensei for many years was the vice president of Omotesenke Domonkai of Northern California, and has worked closely with the Omotesenke headquater in Kyoto, Japan. She has energetically led projects to promote tea culture and to reach out and engage younger generations. She also offers private lessons at her residence.

Julie Kashin Kwong has been studying Japanese Tea Ceremony since 2006 and is a senior student of Mouri Sensei. She is a student of Jakusho Kwongroshi and has lived and practice at SMZC for the past 17 years.

Registration Fee: \$30(includes Saturday Program with Lunch)

Registration and information - office@smzc.org or call the office.

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