

Experience

# Japanese Tea Culture

お茶

Monday, February 29<sup>th</sup>, 2016  
3:30-4:15 pm & 4:30-5:15 pm  
Tea Gallery, Asian Centre  
UBC (1871 West Mall)

Learn about Japanese culture through traditional Japanese tea ceremony. Instructors of the two major tea schools in Japan: Urasenke and Omotesenke will explain the history and demonstrate the Japanese way of tea. The afternoon will begin with a presentation by **Ms. Maiko Behr**, certified instructor from Omotesenke, who has an extensive background in Japanese culture and fine arts. This will be followed by a presentation by **Mr. Keith Snyder**, certified instructor from Urasenke. Mr. Snyder is also the representative of Urasenke Foundation, Kyoto, in Vancouver. The presentations will provide an overview of Japanese tea ceremony, which was established by Sen Rikyu, tea master to the prominent Japanese feudal lords in pre-modern Japan. Participants will have an opportunity to inquire into the “usable art” – tea ceremony utensils during the presentations.

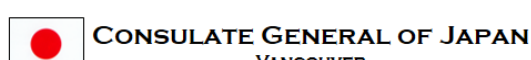
The presentations will take place in a Japanese style tea room that overlooks the surrounding moat and Japanese gardens.

Omotesenke: 3:30 pm – 4:15 pm  
Urasenke: 4:30 pm – 5:15 pm



*Matcha* and *Wagashi* (Japanese confection) will be served during the presentations. The event is free of charge, but space is limited. Register for **one** or **both** sessions by email to [culture@vc.mofa.go.jp](mailto:culture@vc.mofa.go.jp) to reserve your seat.

Presented by:



Supported by:

Urasenke Foundation Vancouver Branch & Omotesenke