The 6th Ocha Zanmai: 2019 San Francisco International Conference on Chanoyu and Tea Cultures
第 6 回「お茶三昧」2019 年茶の湯と茶文化に関するサンフランシスコ国際会議

Sunday, April 28, 2019
Humanities Building, San Francisco State University
1600 Holloway Avenue
San Francisco, CA 94132, U.S.A.

Conference Program
カンファレンスプログラム

Theme
International Commerce and the Development of Tea Cultures
Silk Road and the Age of Discovery
シルクロードと大航海時代 ～世界交易が茶文化の発達にもたらしたもの～

Photo credit: Suzuki Research Institute of Ancient Textiles
復元納戸地花籠立華文風通金纖 鈴木時代裂研究所提供

The official language of this conference is English. Consecutive English interpretation is provided for presentations made in Japanese. Japanese-English Interpreter: Maiko Behr

Technical and Floor Director: Masahiko Minami, San Francisco State University
Facility and Technical Support
College of Liberal & Creative Arts’ Team of Specialists:
Open to Public 一般公開

8:30 Registration Desk Opens 受付開始
Main Lobby, Humanities Building
Morning Registration Chief: Makiko Asano, San Francisco State University
Afternoon Registration Chief: Seiko Kosaka, San Francisco State University
Morning Session 午前の部
Humanities Auditorium (HUM 113)

Chair: Stephen Roddy, University of San Francisco

9:00-9:05 Opening Remarks/Welcome Address 開会の辞と歓迎のご挨拶 HUM 133
Stephen Roddy, University of San Francisco

9:05-10:05 “Historical Review of the Spread of Tea (Chāy) and its Consumption in the Persian World” HUM 133
Mitra Ara, Associate Professor of Persian, Department of Modern Languages and Literatures, San Francisco State University
「ペルシア圏における茶の伝播と消費に関する歴史的考察」
サンフランシスコ州立大学近代言語文学部ペルシア語科准教授 ミトラ・アラ

10:05-10:20 Break

10:20-12:20 "From North and from South: The Reception of Karamono Tea Wares in Japan imported from China" HUM 133
Tamaki Yano, Professor of Cultural Informatics, Doshisha University
「日本における唐物の受容 北からと南から」
同志社大学 文化情報科学大学院教授 矢野環

12:20-12:25 Address of Thanks and Business Announcements HUM 133
Midori McKeon, Conference Organizer, San Francisco State University

12:25-12:30 Group Photo Session HUM 133
Audience, please remain seated; pictures are taken from the stage.

12:30-14:00 Lunch Break 昼休み

Bento Lunch Rooms

<table>
<thead>
<tr>
<th>HUM 117</th>
<th>HUM 111 &amp; HUM 113</th>
<th>HUM 582</th>
<th>HUM 132</th>
</tr>
</thead>
<tbody>
<tr>
<td>Your bento will be delivered to the room. Tea Room flower prepared by Larry Tiscornia and Kimika Takechi.</td>
<td>Please receive your bento in exchange for your lunch ticket in either of these two rooms. Enjoy your bento right in the same room!</td>
<td>Your bento will be delivered to the room. No need to P/U.</td>
<td>Your bento will be delivered to the room.</td>
</tr>
</tbody>
</table>
| Tamaki Yano  
Andres Maske  
Kazuhiro Suzuki  
Sandra Sanborn  
Noriko Nagata  
Maiko Behr  
* * *  
Matcha served by John Larissou  
Motomi Ui | Audience who ordered bento lunch | Frederik Green  
Mitra Ara  
Ernesto Orzco  
Tea Helpers  
All Conference Staff | Student Helpers  
Kamille Fernandez and her group. |
For attendees who did not order bento, visiting City Eats Dining Center may be an option.

City Easts is an all-you-care-to-eat buffet-style residential dining commons on campus that serves an array of selections including regular, vegetarian, vegan, and allergen-free dishes, hot entrées, sandwiches, burgers, salads, soups, beverages and deserts. There are 250 seats.

Open 10 a.m. – 2 p.m. for Sunday Brunch.

Please refer to the campus map on p. 4 of this Program. The small circle indicates the location.

13:10-13:40 Tea Tasting and Matcha Tea Service (HUM 587)

<table>
<thead>
<tr>
<th>1. Tea Tasting</th>
<th>各種お茶の試飲</th>
</tr>
</thead>
<tbody>
<tr>
<td>Persian Tea</td>
<td>Chinese Oolong Tea</td>
</tr>
<tr>
<td>Compliments of the Center for Persian Studies SFSU</td>
<td>Compliments of Frederik Green Chinese Program SFSU</td>
</tr>
<tr>
<td>Served by Mitra Ara and Ernesto Orzco</td>
<td></td>
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</tbody>
</table>

Due to the limited amount of tea, all tastings will be offered in a small cup.

<table>
<thead>
<tr>
<th>2. Matcha Tea Service</th>
<th>呈茶</th>
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<tbody>
<tr>
<td>Ito Ryuoen Cha Ho, Kyoto, Japan, has donated premium matcha named “Seiyû no Shiro,” favored by Yûyûsai Sôsa, the 15th-generation Grand Tea Master of Omotesenke. We will serve this special tea with dorayaki (Japanese mini-pancakes sandwiching sweet bean paste), delicious gifts from the head office of the Imuraya Group Co., Ltd. in Japan.</td>
<td></td>
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</tbody>
</table>

表千家第15代家元猶由斎宗左宗匠お好みの「清友の白」を京都の柳櫻園茶舗からご寄贈いただきました。この特別な薄茶を、日本の井村屋グループ本社から頂戴いたしましたお菓子「煮小豆どら焼」と共にご賞味ください。

* * *

Tea Service Volunteers
Urasenke: Larry Tiscornia, Kimika Takechi, Catherine Pantsios, Michi Takahara, Hazuki Murakami
Dai Nippon Chado Gakkai: Ikuko Thomas
Edo Senke: Kanako Nishimura
Omotosenke: Takako Uewda, Yukiko Sakakura, Maya Leonard, Mayumi Tanaka, Brittany Wong
**Afternoon Session 午後の部**

**Lectures: 14:00-16:45** HUM 133 (Humanities Auditorium)
**Exhibit: 17:05-17:35** HUM 587 (Symposium Room)
**Networking: 18:00-18:30** HUM 587 (Symposium Room)

Chair: Frederik Green, San Francisco State University

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<tr>
<th>Time</th>
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| 14:00-15:00 | "Vessels Transformed: Chinese Tea Caddies and Korean Tea Bowls in Japan."
Andrew L. Maske, Associate Professor of Art History, School of Art and Visual Studies, University of Kentucky

「器の使用変化:日本での唐物茶入と高麗茶碗」
ケンタッキー大学美術視覚学学院東洋美術史准教授 アンドルー L. マスキ

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<th>Time</th>
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| 15:00-15:15 | Break  
Chair: Noriko Nagata, University of San Francisco

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<th>Time</th>
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| 15:15-16:45 | "Imported Textiles and Japanese Tea Culture."
Kazuhiro Suzuki, Director, Suzuki Research Institute of Ancient Textiles

「舶載された染織品」
鈴木時代裂研究所長 鈴木一弘

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| 16:45-17:05 | Break (Move to HUM 587, on the 5th floor)

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<thead>
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| 17:05-17:35 | Exhibit of Textiles by Suzuki Research Institute of Ancient Textiles
鈴木時代裂研究所による裂地の展示
Kinran金襴, donsu緞子, nishiki錦 鎖, kanto間道, etc.

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| 17:35-17:40 | Closing Remarks 閉会の辞
Noriko Nagata, Chair, University of San Francisco

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| 17:40-17:45 | Group Photo Session グループ写真撮影

----------------------------------------------------End of the Academic Program----------------------------------------

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| 17:45-18:30 | Networking ネットワーキング

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| 17:55-18:00 | Greetings  ご挨拶
Christopher Weinberger, Executive Director, Dilena Takeyama Center for the Study of Japan and Japanese Culture

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</table>
| 18:30 | End of the Conference 散会

Please return your name tag case.

See you at the next year’s Ocha Zanmai Conference on Tea Cultures of the Edo Period