Tea and Zen
Have One Taste –

Practicing Tea Ritual

Tea Bowl named *Buji, “Nothing to Do”* by Tanaka Genya
Preparing tea for guests is similar to learning tea ritual.

Kitchen Crew

Tea Preparation Area at Kōtō-in
A successful tea gathering symbolically follows the journey of the Zen adept as he or she leaves the ordinary world . . .
Rests in a liminal space...
. . . Is purified . . .
... and enters the place of practice.
Sumidemae – The arrangement of charcoal
The meal offered to the guests during the first part of a formal tea gathering is based on temple fare.
One of the ways that nature is brought into the tea room is through a seasonal sweet served after the meal.
After the meal and break in the garden, guests are summoned back to the tearoom with the same kind of gong used to call monks to “dharma combat” with their spiritual teacher (rōshi).
Some of the utensils used to prepare thick tea

An old Korean Tea Bowl

Thick Tea Container named *Unsui*, Clouds and Water

Brocade Bag for the Thick Tea Container

Tea Scoop named *Dai Yu Ho*, “Big Mountain”
The sharing a bowl of thick tea is the high point of a tea gathering—ideally a kind of shared *kensho* or seeing one’s true nature.
Thick tea is followed by thin tea.
Tea Master Gary Cadwallader makes tea in the park
References:
