The Journey of Chanoyu: An International Symposium on Tea Culture of Japan, Past and Present

Symposium organized in conjunction with the exhibition Tea Culture of Japan: Chanoyu Past and Present
Yale University Art Gallery 1111 Chapel Street, New Haven, CT January 20–April 26, 2009

Friday, April 17, 2009
9:00 AM–5:00 PM
The Journey of Chanoyu: An International Symposium
Robert L. McNeil, Jr., Lecture Hall, Yale University Art Gallery

Saturday, April 18, 2009
2:00–4:30 PM
Tea Demonstration followed by the serving of matcha tea
Jan and Frederick Mayer Lobby, Yale University Art Gallery

Friday, April 17, 2009
SYMPOSIUM PROGRAM:

8:30 AM
Breakfast and Registration
Jan and Frederick Mayer Lobby

9:00–9:15 AM
Opening Remarks
Sadako Ohki, the Japan Foundation Associate Curator of Japanese Art, and David Sensabaugh, the Ruth and Bruce Dayton Curator of Asian Art, Yale University Art Gallery

9:15 AM–12:30 PM
SESSION I: AESTHETICS, COLLECTING, AND THE WAY OF TEA

9:15–9:55 AM
Nishida Hiroko, Nezu Museum
The Transformation in Tea Ceramics: Mid-Sixteenth Century to Early Edo Period

9:55–10:35 AM
Nagoya Akira, Gotoh Museum
Calligraphy in Japanese Tea Culture
（presented in Japanese, with projected closed captioning in English）

10:35–10:50 AM
Tea break in the Mayer Lobby

10:50–10:50 AM
Samuel Morse, Amherst College
Matsudaira Fumai and “Treasures of the Nation”: Collecting Tea Wares in Late-Edo Japan

11:30 AM–12:10 PM
Fujimori Terunobu, University of Tokyo
In Search of an Extremely Small Space
（presented in Japanese, with English translation presented by Mira Locher, University of Utah）

12:10–12:30 PM
Remarks and Discussion
Chair: Isao Setsu, Setsu Gatodo Company

12:30–2:00 PM
Lunch

(continued on back)
SESSION II: CHANOYU TODAY AND IN THE FUTURE

2:00–2:40 pm
Tsujimura Shirō, ceramic artist
Handling of tea bowls and viewing of a DVD on the making of chawan followed by a short question-and-answer session (presented in Japanese, with English translation presented by Samuel Morse)

2:40–3:20 pm
Christine Guth, Royal College of Art and the Victoria and Albert Museum
Recycling as Design Practice in the Japanese Tea Ceremony

3:20–3:35 pm
Tea break in the Mayer Lobby

3:35–4:15 pm
Sen Sō-oku, Mushakouji Senke School
The Practice of Chanoyu Today
(presented in Japanese, with English translation presented by Takeshi Watanabe)

4:15–4:45 pm
Discussion
Chair: Takeshi Watanabe, Connecticut College

4:45–5:00 pm
Concluding Remarks
Sadako Ohki

5:00–6:00 pm
Gallery hours are extended to allow symposium participants to view Tea Culture of Japan: Chanoyu Past and Present.

6:30 pm
For those traveling to the Tang Center for East Asian Art, the bus to Princeton University departs from the steps of the Yale University Art Gallery.

For more information, please visit our Web site at http://artgallery.yale.edu/pages/info/teaculture.html

The symposium is organized by Sadako Ohki, the Japan Foundation Associate Curator of Japanese Art, Yale University Art Gallery, and is made possible by the Yale University Council on East Asian Studies, with the collaboration of the Tōdai-Yale Initiative, and the Japan Foundation, New York.
Short list of Restaurants
near the Yale University Art Gallery

A The Union League Café
1032 Chapel Street
203.562.4299
Contemporary French cuisine—historic building, fine wine

B Scoozzi Trattoria and Wine Bar
1104 Chapel street
203.776.8268
Contemporary Italian—fresh pasta, seafood, good wines

C Zinc
964 Chapel Street
203.624.0507
Modern American food—“market inspired and globally infused”

D Sushi on Chapel
Restaurant and Bar
1022 Chapel Street
203.776.4200
Wide variety of sushi and sashimi; lunch menu available

E Atticus Bookstore/Café
1082 Chapel Street
203.776.4040
Soups, sandwiches, salads, coffee, and desserts

F The Book Trader Bookstore/Café
1140 Chapel Street
203.787.6147
Homemade soups, sandwiches, salads, coffee, and pastries

G Thai Taste
1151 Chapel Street
203.776.9802
Thai curries and seafood; lunch menu available

H Bangkok Garden
172 York Street
203.789.8684
Thai curries and vegetarian specialties; lunch menu available

I York Street Noodle House
166 York Street
203.776.9675
Steaming bowls of noodles and a cozy atmosphere; inexpensive

J Bar and the Bru Room
254 Crown Street
203.495.8924
Thin crust pizza (specialty mashed potato pizza) and craft brews

K Thali Too
65 Broadway
203.776.1600
Vegetarian South Indian dishes, including crisp dosas and idly

L J & B Deli
1147 Chapel Street
203.773.0709
Sandwiches, Salad bar, Cold drinks, Coffee.
Downtown New Haven