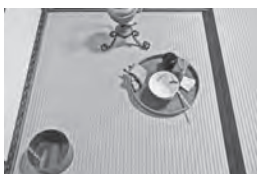


*toshi\**, dry the bowl with the wiping cloth, put the tea bowl back, as well as the cloth. (9) Hold the tea scoop with the right hand above your right knee, pick up the tea caddy with the left hand, remove the lid with the right hand, scoop tea powder into the tea bowl, put the lid back on, put the tea caddy and the scoop back in place, pour hot water from the kettle, use the whisk to make good tea, and offer the tea to the first guest. (10) When the bowl is returned empty, pick it up, put it on the tray, pour hot water into it, discard the water into the portable basin. (11) If the main guest announces he or she has had enough tea, respond with a slight bow, put the bowl back and say, "Allow me to finish" with a slight bow. (12) Pour hot water into the bowl again, perform *chasen-toshi*, discard the water, and put the bowl back on the tray. (13) The rest of the procedure is identical to the regular *temae*, except that the utensils are not handed to the guests for inspection. **【PROCEDURE FOR OTHER SCHOOLS】** Schools other than Urasenke have similar procedure, with slightly different initial set-ups (See fig.2-4) and procedures, but the spirit of serving matcha in a casual way is shared.



1. Set-up for Urasenke



Progress for Urasenke



2. Set-up for Omotesenke



Progress for Omotesenke

3. Set-up for  
Mushakouji SenkeProgress for  
Mushakouji Senke

4. Set-up for Sohen



Progress for Sohen

棗と仕込み茶碗を盆に載せて、その盆のうえで、鉄瓶を用いて薄茶を点てる最も簡単な点前。最近では、オイルヒーターや魔法瓶などが使用されることもある。略盆点、略瓶点、鉄瓶点、瓶点とも呼ばれる。【裏千家の盆略点前概要】(1) 茶巾、茶筌、茶杓を仕込んだ茶碗を盆の中央手前、棗を盆の中央向こうに置き、盆を戸口建付側\*に置いて、「お薄をお入れます」と挨拶する。(2) 瓶掛の前に進んで瓶掛正面に盆を置く。(3) 建水

を取りに戻り、盆の前に座り、建水を使う位置に置く。(4) 帛紗を草にさばき、棗を清め、棗をもとの位置のやや左に置く。(5) 茶杓を清め、茶杓を盆の手前5時の位置に立てかけて置く。(6) 帛紗で鉄瓶の蓋をきちんと閉め、帛紗を盆の上9時の位置に預ける。茶筌を棗のやや右に置き、茶巾をその手前側に置く。(7) 帛紗を右手で取り、鉄瓶を左手で取り、帛紗で蓋を押さえながら湯を茶碗にそそぎ、鉄瓶を戻す。帛紗を盆の上に戻す。(8) 茶筌通し\*をする。(9) 湯を建水にこぼし、茶巾で茶碗を清め、茶巾を置いた手で茶杓を取り、棗を左手でとり、茶を掬う。以下、茶を点てて呈する。(10) 茶碗が戻ったら、湯を注ぎ、建水に空ける。(11) おしまいの声があれば、このとき草のお辞儀で受け、茶碗を盆に置いて、おしまいの挨拶をし、(12) 湯を入れて茶筌通しをする。(13) 以下、通常と同じに仕舞っていく。棗、茶杓の拝見はしない。【裏千家以外の点前】ほとんどの流派が盆略点前の手順をもっている。盆の上の道具の配置や手続が若干異なっているが、客に気軽に薄茶を提供したいという精神は共通している。

### bontsuki 盆付き underside

The part of a vessel (e.g. *chaire*) that touches the tray when the vessel is placed upon it. Virtually synonymous with *tatamitsuki*.

茶入などの底部。盆に載せたときに盆に触れる部分という意味の呼称。畳付とほとんど同じ。

### Bosen 忘筌

Tea hut in Koho-an\*, Daitokuji temple, Kyoto, considered KOBORI Enshu's\* best design. Destroyed by fire in 1793, it was later reproduced by MATSUDAIRA Fumai\* and others. The tea room is twelve mats large, with an alcove of the usual size. The sunken hearth is also located in the usual position. The sight of the inner *roji* is closely associated with this tea room. It is considered a masterpiece of *shoin\** style due to its powerful design (e.g. six-faceted pillars, linked by long wooden beams) and graceful harmony (e.g. the sand-coated ceiling). The placement of the garden and the *naka-shiki'i* (outer corridor) clearly express Enshu's view of tea ceremony. It is classified as an important cultural property.

