

下段に漏斗、茶合をしましう。抹茶を茶入や薄器に入れる所作を「掃く」というところからの名称。

chahan-gama 茶飯釜 cauldron for tea and rice

Cauldron used to cook rice as well as to boil water for tea ceremony. Many have two kinds of lids: one large, and the other with a smaller diameter. The large lid is used when cooking rice, and the small lid for tea. The named cauldron *Shutoku-gama* is of this type. The Chinese characters “Jizai-an Sotoku” are inscribed in relief on it. Another cauldron of the same type, made by NAGOSHI Kenpuku, is inscribed with the words “Kiraihan” in relief.

茶湯釜の一種。炊飯と茶の湯の両方に用いられる釜で、炊飯用の皆口蓋と茶の湯用の輪口蓋（外輪蓋と内輪蓋）の2種類の蓋をそなえているものが多い。「自在庵宗徳」の文字が陽鑄されている茶飯釜は宗徳釜とも呼ばれる。名越建福の作で「飢米飯」銘の釜が伝わっている。

chahan-gama no chaji 茶飯釜の茶事 tea gathering with rice cooking

Tea gathering at which rice is cooked over the sunken hearth in the presence of the guests during the first half (*shoza*). It is considered an extraordinary procedure separate from the seven standard *chaji* procedures. As a rule, a *chahan-gama* cauldron is used with a *tsurigama* chain, because the heat can be adjusted by changing the height of the cauldron on the chain. **【PROCEDURE EXAMPLE】** Although there is no standard procedure, the general principle is as follows. When the guests take their seats at the beginning of *shoza**, the host greets them and carries out *sumi temae* as in a regular *chaji*. After *sumi temae*, the host brings washed rice, puts it in the cauldron with water, and start cooking it over the hearth. While the guests wait for the rice to cook, the host serves them *muko-zuke* and *sake*, and exchanges pouring *sake* with each guest following the *hassun* procedure. When the rice is cooked, the host serves rice to each guest in the tea room, and sets another cauldron with *miso* soup on the hearth to heat. In this way, the irregular procedure of *chahan-gama chaji* can be converged into the regular procedure. The rest period and the latter half of the gathering with thick and thin tea are the same as a regular *chaji*. Since this is one of the least formal *chaji*, a hanging scroll with a relaxing poem may be preferred. Some tea ceremony practitioners do not consider it a form of *chaji*.

席中、客の目の前で米を炊きあげる茶事。茶事七式の外とされる。飯を蒸したりする温度調節のために釜の小上げなどが必要なので、炉の季節に釣釜で行なわれる。【手続概略】主客挨拶の後、通常どおり炭手前を行い、香合拝見の前に、ざるに入れて持ち出した洗い米を釜に入れ、炊飯を始める。その後、香合を拝見に供し、向付と燗を持ち出し、千鳥の献酬もしながら、炊きあがりを待つ。炊きあがった飯を飯椀によそい、みそ汁鍋を炉にかける。この後、通常の茶事の流れに収斂していく。炊きあがりを待つ間の時間を楽しみにする趣向がこの茶事の見どころである。

chaire 茶入 茶盛 thick tea caddy

One of the essential tea ceremony utensils. A small ceramic container that can hold a small amount of thick tea powder, generally 30–150 mm in height, with a diameter of 45–75 mm. The lid is made of ivory, and is kept in a pouch (*shifuku*) made of masterpiece fabric (*meibutsu-gire*). In old times, *chaire* was considered the most important of all the tea ceremony utensils, so much so that during the

Momoyama period some *chaire* were worth as much as a castle or a prefecture, and owning a caddy of significance was often considered sufficient qualification to become governor of a prefecture. Hence, the accompanying objects – ivory lid, pouch, inner and outer boxes, written correspondence about it, and such a letter made into a hanging scroll – were also highly valued. **【POINTS OF APPRECIATION】** **【Origin】** *Chaire* are divided into three categories by origin: *Karamono* (ancient Chinese), *Wamono* (Japanese), and *Shima-mono* (Luzon, Annam, and India). (a) *Karamono*: *Karamono chaire* are further divided into *Kansaku karamono* (Han dynasty style) and *Karamono* (ancient Chinese). (b) *Wamono* (Japanese): The main kiln was Seto. Seto caddies are classified as *Furu-Seto*, *Machuko*, *Chuko* (Kinkazan, Hafu), and *Nochi-gama*, according to the generation of the kiln master. Besides Seto, tea caddies were produced by kilns in Bizen, Karatsu, Takatori, Satsuma, Shigaraki, Iga, Zeze, Agano, and Tamba, as well as by Ninsei and RAKU kilns in Kyoto, although the latter were of relatively minor importance. (c) *Shima-mono*: caddies made in other places are generally called *shimamono*. Most are from Luzon, Annam, or India. **【Style】** The shape and style of thick-tea caddies vary greatly, and many terms are used to describe them. *Katatsuki* (square shoulder), *nasu* (eggplant), *bunrin* (apple), *tsurukubi* (crane neck), *hyotan* (gourd), *marutsubo* (ball), and *daikai* (wide mouth) are the main categories. Of lesser importance are *bun'na* (apple and eggplant), *heishi* (flat top), *uchiumi* (large mouth), *mimitsuki* (lugs), *minakuchi* (wide

Some styles of chaire



katatsuki
肩衝



nasu
茄子



bunrin
文琳



tsurukubi
鶴首



daikai
大海



hyotan
瓢箪



mimitsuki
耳付



uchiumi
内海



rotei-guchi
驢蹄口



anko
鮫鱈



heishi
瓶子



marutsubo
丸壺