

2024 New Year's Exhibition

Charcoal Equipment: Towards Achieving Delicious Tea

January 7 (Sun) – March 31 (Sun)
Term I: January 7 (Sun) – February 18 (Sun)
Term II: February 21 (Wed) – March 31 (Sun)



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In chanoyu, a highly refined set of procedures called "*sumidema*" is used to build the charcoal fire in the *furo* (portable brazier) or *ro* (hearth built into the floor of a tea room), in order to boil the water to make the tea. Among the seven key chanoyu precepts outlined by Rikyū, there is this: "Lay the charcoal so that the water boils efficiently." This precept sums up the fundamental goal of the *sumidema*, and underscores the importance of the *sumidema* within the scope of the host's concerns when entertaining guests with chanoyu.

The items needed for the *sumidema* are called "*sumidōgu*," simply meaning "charcoal

equipment.” They include charcoal containers (*sumitori*), feather dusters (*habōki*), kettle lifting rings (*kan*), charcoal handling chopsticks (*hibashi*), incense containers (*kogo*), kettle mats (*kamashiki*), ash containers (*haiki*), and ash scoops (*haisaji*). Chanoyu people have long taken pleasure in choosing the style of items they will put together for the *sumidema*, which will depend on whether the *sumidema* is for the *furo* or the *ro*, and on the theme of the tea function.

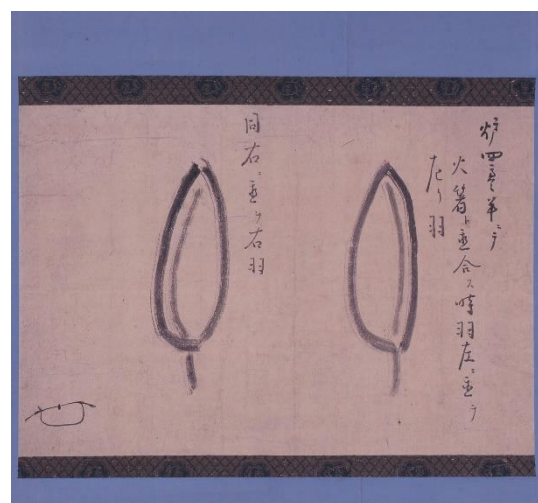
In the early history of chanoyu, the act of making the hot water for the tea was considered a part of the preparations done behind the scenes, and not something for the guests to witness. However, there occurred a change in thought as to the significance of chanoyu as an art which extended to the act of skillfully building the charcoal fire. Consequently, it became the practice for the host to carry the charcoal equipment into the tea room and build the fire in the guests’ presence. This represented the birth of the *sumidema*, and the turning point at which the charcoal equipment came to draw attention. And as chanoyu developed, a wide range of *sumidema* items of elaborate design were created.

This exhibition focuses on the differences between charcoal equipment for the *furo* and *ro*, seasonal charcoal equipment ensembles, and items designed by or known to have been favored by the past generations of Urasenke’s head masters. In addition, this exhibition touches on the history of chanoyu and charcoal, and offers visitors the opportunity to view related chanoyu items and reference materials related to "tool charcoal," the special charcoal employed in *sumidema*. We hope you will take this opportunity to explore the profound world of charcoal equipment.

Some of the exhibits



Arima-fude incense container. Nomura Art Museum collection. Terms I & II.



Illustrations of feather dusters, with explanations. By Urasenke 8th gen., Yūgensai, Konnichian collection. Term II.



Ash container. Made by Raku 3rd gen., Dōnyū. Konnichian collection. Term I & II. Photo by Ogasawara Toshitaka.



Charcoal container of *ajiro* plaiting style. bears inscription and cipher of Urasenke 4th gen., Sensō. Konnichian collection. Term I. Photo by Ogasawara Toshitaka.



Kōchi ware 'pomegranate' incense container. Terms I & II. Photo by Ogasawara Toshitaka.



Clam-shaped *jōhari-kan* type kettle lifting rings with silver inlay design of flowing water. Made by Kanamori Tokugen. Terms I & II. Photo by Ogasawara Toshitaka.



Koma (spinning top) style kettle mat. Favored by Urasenke 13th gen., Ennōsai. Konnichian collection. Terms I & II.



Paper mache *hōju* (sacred gem) incense container. Favored by Urasenke 8th gen., Yūgensai. Konnichian collection. Terms I & II. Photo by Ogasawara Toshitaka.

Hours: 9:30 A.M. to 4:30 P.M. (admission ends at 4:00 P.M.)

Days closed: Every Monday; the 1st & 3rd Tuesdays of every month.

Exhibition admission fee: ¥700 (College student discount, ¥400; Jr. & Sr. High School student discount, ¥300. Elementary school students and under, and students of membership schools, free.)

Tea service: Available to exhibition visitors only. Fee: ¥1,000 (Students of membership schools, ¥800). Note: Due to special functions taking place at Urasenke, no tea service will be available on March 6, 27, and 28.

■ For exhibition admission together with tea service, groups of more than 5 are requested to make a reservation by 3 P.M. the day before, by phone at 075-431-6474, or through the booking site (Japanese only) [exhibition + tea service reservation](#). Exhibition admission with tea service is accepted without prior reservation if the tea service venue has openings.