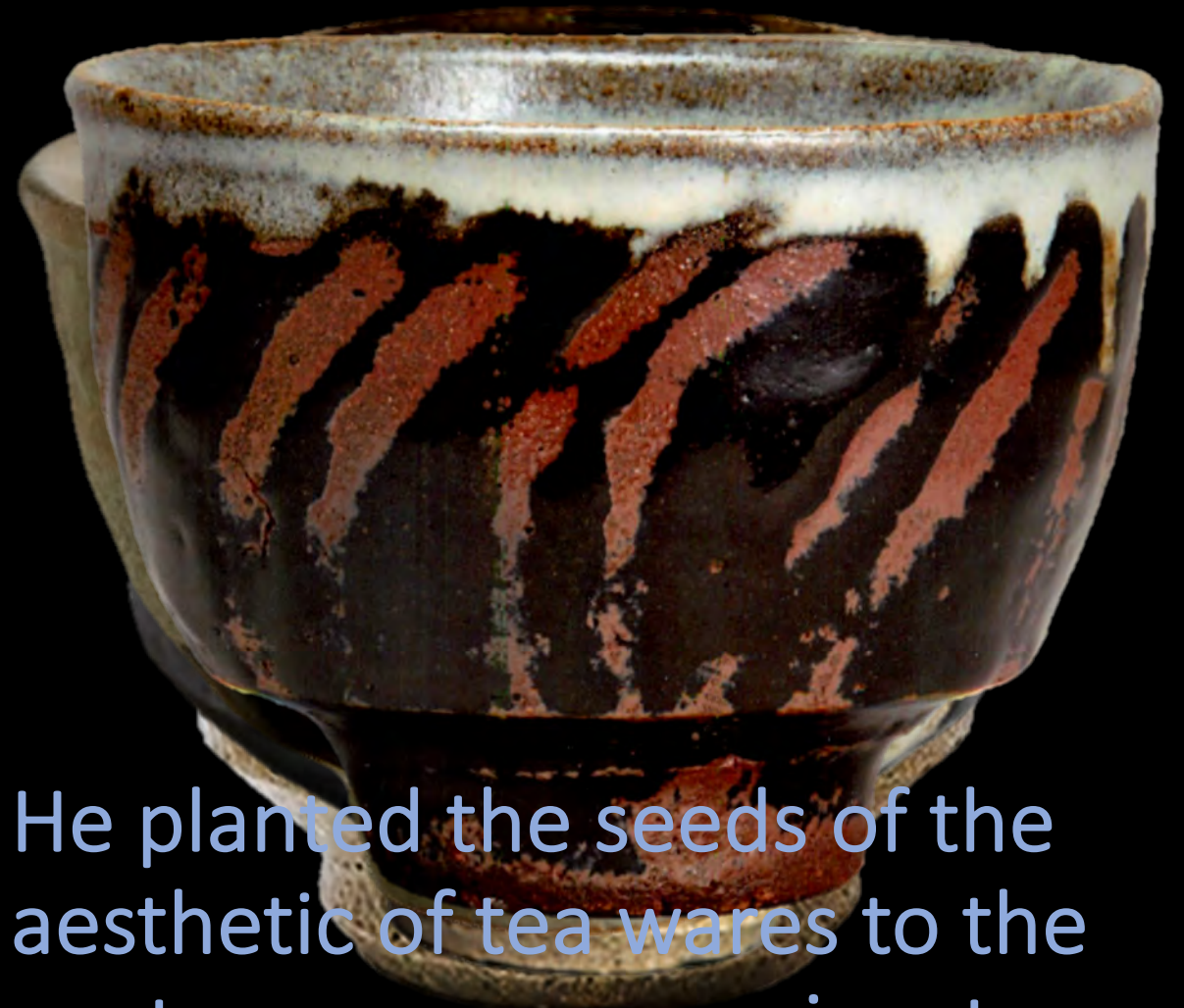


濱田庄司 Shouji Hamada



Wabi Sabi (侘寂)



He planted the seeds of the aesthetic of tea wares to the contemporary ceramic arts

Potters are making Tea
Bowls

But, no Tea



The requirements to make a real teapot

It has to be suitable for the tea brewing culture.

- 1. The study of tea cultures ; understanding how the tea will develop in the pot, the taste and the fragrance.

You must be a tea drinker first.

- 2. The technique and the processing of tea brewing, (tea ceremony, tea Dow, tea tasting). ***Brew tea by yourself.***

- 3. The study of the teapot art tradition in the world. Collection and antiques -- ***Teapot art research.***

- 4, The **a**esthetic and **e**rgonomic functions of modern teapot arts; Looking for the balance from **A & E**

Might it be a cultural tight to the oriental potters to make tea pots and tea wares with limitations (300ys Tradition)

- The form has to be simple. Functioning is first necessity.
- The parts has to be in proportion and fits well
- The size has to meet the tea brewer's requirements
- The vessel has to be thin
- The pouring has to be fluent like a stream
- bbbbbb.....

Beautiful Yixing tradition



Three Golden points (水平壺)

A lovely classical rule



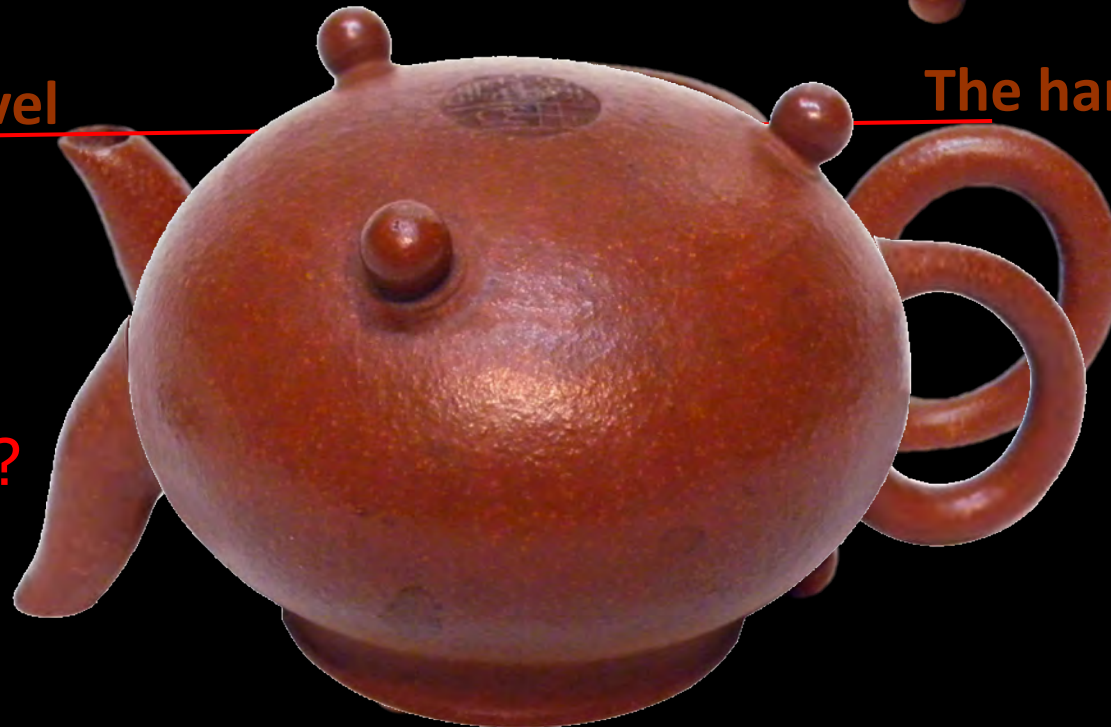
The spout rim has to reach the level

The handle as well

Is it only for that? Or just to meet the rule?

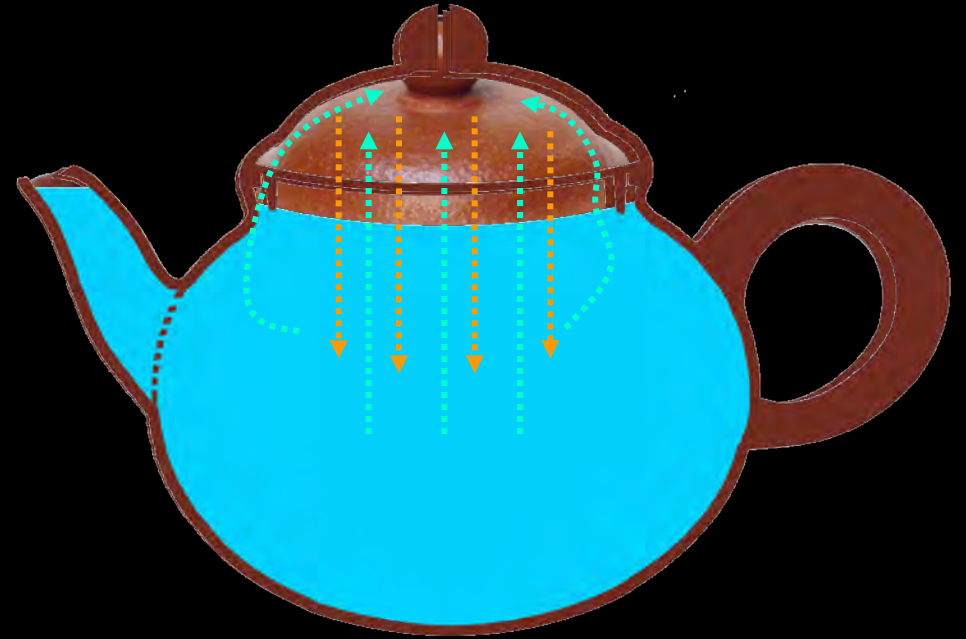
Or there is some reason for tea?

Or potters had their thoughts?



For example
(you might not know)

“The Ocean Breath” in the pot
Why is it necessary to have the lid dome shaped?



**Flat lid attaching the water in the pot , it becomes a solid space
The vent hole on the knob can not get any air into the pot.**

How to handle the tiny teapot by one hand ?

You might like to know

Manipulated (摯巧- 摯點)

Soft fingers (柔美- 姿態)

Light pouring (斟輕- 點茶)

