



Japanese Cultural and Community Center of Northern California presents:

Wagashi (Japanese Sweets) Workshop

with Kimika Soko Takechi & Larry Sokyo Tiscornia



Saturday, October 4, 2008 ~ 1:00-3:30 p.m.

JCCCNC - Issei Memorial Hall

1840 Sutter Street, San Francisco (between Buchanan and Webster)

Participants will learn how to prepare two sweets, *kiku konashi* and *mushimanju*. The class will include both demonstration and hands-on practice.



Kiku konashi is a hand formed sweet in the shape of a chrysanthemum. *Konashi* is a kneaded sweet bean paste made by mixing *koshian* (smooth red bean paste) with flour. It is steamed and kneaded allowing it to be formed into various shapes.

Mushimanju is a steamed sweet with a wheat flour outer skin covering sweet red bean paste. The sweet can have various seasonal representations by changing the color or impressing a motif on the top after it has cooled.



Wagashi are usually served during a traditional Chanoyu gathering.

A bowl of matcha will be served at the end of the workshop when tasting the wagashi.

Cost: \$25 members / \$30 non-members

Workshop limited to the first 15 paid and registered participants.

Participants should bring an apron.



Kimika Soko Takechi and **Larry Sokyo Tiscornia** are instructors of the traditional Japanese art of *Chanoyu*, the tea ceremony. They teach *Chanoyu* and its many related arts in San Francisco and travel to many places sharing their knowledge with others through lectures and demonstrations. They received their professional tea names in 1985 from Sen Soshitsu XV, then the head tea master of the Urasenke School of Tea, in Kyoto, Japan and both received the *Junkyoju*, associate professor, degree in 1994. The name *Soko* translates to "fragrance" and *Sokyo* to "bridge."

Kimika is from Iyo City, in Shikoku, Japan, and came to the U.S. in 1976 to study English at Holy Names College and the University of San Francisco. She worked as an artist in traditional kimono design in Kyoto and has been studying and teaching tea for 40 years. She is also an accomplished artist specializing in watercolors.

Larry, a San Francisco native, attended both City College of San Francisco and Los Angeles. Larry began his tea study in 1976 and trained for 6 years at the Urasenke School headquarters in Kyoto from 1979 to 1985. He graduated from both the international and professional Japanese divisions of the school and returned to S.F. in 1985 as an instructor at the Urasenke Foundation of S.F. Since 1988 he and Kimika have been teaching *Chanoyu* privately in San Francisco and share the joy of tea with many.

For more information or to register, please call the JCCCNC at (415) 567-5505 or e-mail programsevents@jcccnc.org.