



Japanese Cultural and Community Center of Northern California presents:



Wagashi (Japanese Sweets) Workshop

with Kimika Soko Takechi & Larry Sokyo Tiscornia

Saturday, October 10, 2009 ~ 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 autumn sweets, *koimo konashi* and *hatsugari*. The class will include both demonstration and hands-on practice.



Koimo konashi is a traditional Kyoto autumn sweet made with kneaded sweet bean paste and then hand formed into *koimo* (taro) shaped sweets. The finished sweet is lightly dusted with cinnamon giving it a realistic appearance. This sweet is often served during autumn tea ceremony gatherings.



Hatsugari (first goose) is made with *kuzu* [kudzu starch] and black sugar. Chopped pieces of *nagaimo* (long yam) are added before steaming to represent geese flying in the autumn sky. Easy to follow recipes will be provided.

This class will include both demonstration and hands-on practice.

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 16 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.