



Japanese Cultural and Community Center of Northern California presents:



# Wagashi (Japanese Sweets) Workshop

with Kimika Soko Takechi & Larry Sokyo Tiscornia

**Saturday, February 13, 2010 ~ 1:00-3:30 p.m.**

**JCCCNC - Issei Memorial Hall**

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

In this workshop participants will learn how to prepare two sweets, *uguisumochi* and *hichigiri*.

*Wagashi* (Japanese sweets) are usually served before drinking *matcha* (powdered green tea) during a traditional Chanoyu tea gathering. *Wagashi* can also be enjoyed with good quality Japanese steeped green tea (*sencha*).



*Uguisumochi* is made from sweet rice flour that has the *yomogi*, mugwort, herb mixed in. It has a center of sweet bean paste and is shaped like *uguisu*, spring nightingales. The *mochi* part of this sweet will be made in a microwave oven. *Hichigiri* is a traditional Kyoto style sweet served during the *hinamatsuri* Doll Festival in March. The name *hichigiri* literally means "pull and cut" and refers to the shape of the finished sweet. Sweet pink or white bean paste finishes this seasonal sweet.



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

*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](mailto:programsevents@jcccnc.org).