

Japanese Artisan Works

Kama-Teakettles Kamahiko, Hikobe Sasaki the 6th -supporting CHADO

釜の世界 六代釜彦 佐々木彦兵衛 -茶の湯を支える職人の技



EXHIBITION 27~31 March 2011

Time: 11:00am-4:00pm (1:00pm- on 27 March)

Admission: Free (tea&sweets will be served)

Guide(Eng/Jpn) 1:30pm/3:30pm (27 March)

11:30am/1:30pm/3:30pm (28-31 March)

*Venue: Chado Urasenke Tankokai Singapore Association
(177 River Valley Road #02-11 Liang Court / tel: 6334 4175)*

LECTURE Sat 2 April 2011

2:00pm-4:00pm (Admission from 1:00pm)

\$10 (tea & special sweets will be served)

*Tickets are available at Urasenke Tea Room
or email: urasenke.ex.ucc2011@gmail.com*

*The University Cultural Centre, National University
of Singapore (50 Kent Ridge Crescent)*

Please visit our website at <http://www.chadourasenketankokaisg.com/> for further details.



Kamahiko, Hikobe Sasaki the 6th started full-dress practice of making "Kama-teakettles" on 1970. He succeeded to the traditional name: Onkamashi the 6th, Kamahiko, Hikobe Sasaki on 1975. He has created "Kama" for Senke Tea as one of "Kama" artisans. He exhibited his "Kama" for Tea Special Event as a part of Japan-UK 150 at The British



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