

Rocky Mountain Chado

Japanese Way of Tea in the Rocky Mountains

NEW YEAR/SPRING 2023

The first weeks of Spring arrive in the Rockies with bright sunshine, surprise sparkling snows and at long last the first green shoots and purple cups of wild crocus peek out from the sleeping fields.

At the start of 2023 Rocky Mountain Chado embraced the lingering calm of winter hibernation but as the days thaw, “tea life” is returning and RMC is excited to begin sharing regular updates on what the members of this growing community have been up to. We hope you will enjoy reading and letting us know what you are doing in your own Tea practice.



A New Year & First Signs of Spring with TJ Dezauche-sensei:

“Greetings everyone. We hope you are all enjoying these early days of Spring in Colorado. Our keiko-ba has been busy in the early months of 2023. On Friday, January 27th (Koshōgatsu), we welcomed the Year of the Water Rabbit with a small Hatsu-gama celebration. Our hanging scroll was “無心歸大道” – (Mu shin dai dō ni kisu – ‘no-mind returns to the great way’).” For those who might be wondering, the middle character 歸 is an older form of the modern 帰, meaning “return”. For koicha, we enjoyed Koyamaen’s “Obuku-cha (Big Luck Tea),” and our sweet was daifuku mochi.

In February, we gathered around the ro for warmth and practice, despite the intensity of Colorado’s lingering winter cold. Most recently, March has led our thoughts to upcoming care and preparation of the roji surrounding the tea house on Naropa University’s campus, as we wonder when the weather will allow us to enjoy Tea outdoors.

We hope that everyone in the Rocky Mountain Chadō community is doing well, and that you are all finding inspiration as the days grow longer and warmer. We raise a bowl of tea in your direction, as we wish you a Happy Spring.”





Fundamental Wagashi Workshop with Dario Aranguiz-sensei



“On March 4, students from both Omotesenke and Urasenke keiko-bas gathered at Dario and Kristina's house in Lafayette for a sweets-making workshop. Attendees learned fundamental sweets-making techniques by working through two different traditional Japanese sweets, daifuku mochi and chakin shibori konashi.

Both sweets took seasonal inspiration in the form of a plum-blossom to celebrate the traditional blooms in Japan. Mixing the mochi was tough work, but everybody made it through and enjoying our efforts with a bowl of tea was well worth it!

If you have a sweet you'd like to learn, we'd love to hear about it as we continue to plan for future workshops.”



In Praise of Ikebana with Kristina Aranguiz



"In November 2022, I started taking ikebana lessons at the Ikenobo Ikebana Colorado Chapter. Being someone who loves flowers, I have always valued their seasonal touch in chanoyu. In chabana, the only rule is to arrange flowers as though they were in a field, but I have always found it difficult to create natural-looking arrangements. Through my ikebana lessons, I have learned to appreciate flowers more fully. I have discovered how to use contrasting shapes and lengths, negative space, and juxtaposition. Beyond the technical skills, spending time arranging flowers, knowing that they will only last a few days, has allowed me to be more present in the moment and to appreciate the natural beauty surrounding us."

**If you are interested in learning more about the Ikenobo Ikebana Colorado Chapter check out their [website](#).*

Thank you for taking a little time out of your day for Tea. If you would like to share any “tea happenings” in your keiko-ba or your daily life with the rest of the RMC community or participate in the next newsletter email us at info@rmchado.org or join us on our [Discord server](#). You can also follow us on our Facebook Group (Rocky Mountain Chado) & Instagram (@rockymtnchado).

Submissions for our next update must be received by June 15th, 2023.

