

There are two ways of powdered green tea.



(strong tea)



(weak tea)

Strong tea was normally drunk by persons of high social status. Strong tea is “kneaded”, and has a rich taste and smell. If you want to make the strong tea, you will need to buy powdered green tea of high quality. It is very bitter, but it tastes good. It is the most important tea in the tea ceremony. During a tea ceremony it is the traditional etiquette to pass a cup of powdered green tea around, each drinking from it turn. This is called “Suicya.”

Weak tea was normally drunk by “common” people and people of lower social status, because it was more reasonably price. Weak tea for many people is easier to drink than strong tea. After drinking weak tea, you will see the bottom of the tea cup. For this reason the tea cups made for weak tea have a beautiful patterns which are changed according to the seasons.



Now, I will explain how to make a powdered green tea.

First, put two spoons of powdered green tea in the tea cup. Then put some water in the tea cup and mix the tea using a special whisk. Your wrist should be shaken to the top and bottom to perform this action correctly. You will be able to see foam forming on the surface of the tea.

At this time the tea is complete. Before it is drunk, it will be placed with the reverse side of the tea cup to the guest, so that they can turn the tea cup 90° by two quarter turns. This will place the cup in the correct position to drink from.

