

Chapter 1 : Tranquil Zen Aesthetics Welcome You at this Contemporary Chinese Teahouse

The Tea room or the Teahouse is an essential component of Chinese culture and tea is viewed as an entity that drives away negative force from your body, cleanses it and fills one with positive energy. The serene backdrop in which one shares tea with friends and family has plenty of cultural.

Why not visit one of the many teahouses featuring the centuries old Chengdu teahouse culture that local residents enjoy on a daily basis. Chengdu teahouses are both indoor and outdoor and are open year round in spite of the chilly winters. The ambience of the teahouse is just as important as the quality of the tea. CNNGo visited numerous teahouses that dot the city and unearthed the most interesting, eye catching and fun of the bunch. A stroll through Wenshu Monastery area is home to a hidden gem of a teahouse. Visitors read books and newspapers, play mahjong and cards and talk amongst themselves. If you guessed the middle, you would be right. The key to a fragrant tea is to make sure that the water level does not get too low or else the bitterness will be concentrated at the bottom. While there are various outdoor teahouses in the park, our favorite by far is the He Ming Teahouse. Enter the park from the main entrance and hang a left when you see the bronze kettle opposite the photo stand. The sisters have been coming to the park for tea at least twice a week for the last 30 years and their children and grandchildren frequent the park as well. They use metal tweezers and feathered sticks as well as tongs that they vibrate to get the wax out of your ears. You would be surprised by the amount of wax that they can extract, and yes, the cleaners will hand over your ear wax so you can take it home as a souvenir. While the Milligas enjoyed their tea and massages, surprisingly, none of them took up an offer for ear cleaning. The tea menu is printed on bamboo and prices reflect the quality of the teas available. The wood carvings, artwork, lighting and flooring are all reflections of traditional Sichuan teahouse design. There are numerous high quality hostels, mid-priced hotels and five star business hotels as well. Shangri-La Hotel Chengdu , No. He enjoys hiking from one mountain village to another, waiting for the golden light and dining on street food. Read more about Derrick Chang Tags:

Chapter 2 : Contemporary Teahouses in China by Chen Ci Liang

The teahouses in China have taken up many traditional forms, such as those of a Chinese place, garden, or communal hall. Other commonly seen forms include the traditional teahouses, Europe cafes and forms of joint lineage.

The site was extremely constricted with walls on three sides, and with only one side facing towards a nopen space that contains a pool. The space was further restricted by a mature tree. The design tries to embody harmony by integrating enclosure and openness, delightful space and logical construction and other complicated relations. It is divided into three parts. A covered public area is formed towards the open space with the pool, with an enclosed tea house at ground level and library on the first floor where a small triangular balcony extends around the existing tree. Other more private spaces exist such as a lounge, reading room and service room which are arranged towards the rear of the building; a delightful transitional space was created to connect the public space and the private spaces. The transitional space was designed around a twisted nonlinear hexahedron staircase, which connects the functional spaces. The stair resolves the vertical transportation issue from the tea house and the library and provides an inner courtyard near the reading room for viewing the existing tree. The space was designed to bring a new experience to an ordinary functional space. Linear space suddenly changes into an expressive form, surging from the tea house then transforming into a tranquil space for the library on the floor above, making the reading room a special place to sit. The volume is a three-dimensional irregular shape which is impossible to be understood through plans. The twisting shape was designed by scripting in Grasshopper an algorithmic plug-in for Rhino. However such a shape is difficult to translate into quantifiable information for guiding construction. The constraints of manual construction obliged us to invent solutions at the time of construction to realize the advanced digital design with local low-tech construction techniques. Firstly we abstracted the structural skeleton which was subsequently scanned with digital software. This curved shape was then recalculated through interlacing straight lines; these lines were then formed into ruled surfaces filling the void. The form work was built through a series of upper and lower layers according to the construction sequence. The casting was almost the same as ordinary concrete casting, reinforced with re-bars following the straight lines of the ruled surface. Concrete casting after the reinforced bar was completed by manual labor and the final physical effect was achieved. The traces of the timber formwork remained imprinted on the poured concrete after construction, with quality defects such as bubbles, adhesive failures and re-bar exposure present due to the manual construction. However, these defects, however, that are obscured by the unique curved shape. Although there are errors in the formwork, planning and manual casting the combination of digital design and low-tech manual construction provided a great opportunity to study the possibilities of digital architecture.

Chapter 3 : Bali Tea house | Gazebos | Summerwood Products

The history of tea culture runs long and deep in China it is not only a traditional art form intertwined with daily living, but drinking tea also serves as a way for the contemporary Chinese to relax. As China is the original land of tea culture, its teahouses are primarily concerned with spreading.

Not our houses and clothes, not the books we read he never saw paper in his life , not many of the characters we use, and not the way we talk. But if he were to be given a reception in a Beijing tea house, he would easily recognize the fragrance. Tea has not changed. Those tiny dry leaves in dark green and light brown date reportedly back five millenniums, both as a healing drink an antidote and a sacrificial item in religious rituals. Tea is older than the name of China, but in the face of modernization and competition from global giants like Starbucks, can it survive? This used to be a major concern in the s. That was a time when "local people used to drink jasmine tea with a big bowl," Tan said. Elsewhere in Beijing, the number of tea houses registered with the municipal market regulatory agency rose from in to in Tea is becoming increasingly popular for middle-class homes and for conferencing and catering services. But certainly the most salient feature of the tea renaissance this decade is being able to sip tea in a tea house. For example, customers can choose green tea, black tea, Oolong tea, white tea, Pu Erh or other fruit blend tea. The tea ceremony, consisting of at least 18 procedures, is also a visual enjoyment for customers. Green tea, which has been used as a medicine in China for at least 4, years, is known for reducing the risk of cancer, infection and impaired immunity. Drinking tea is very healthy, "making a tea house the perfect place to go after a greasy dinner," she said. Liu is a frequenter of Wufu and holds its golden VIP card. Since then, increasing numbers of new tea houses in the capital have heated up the competition. The key to success in the tea house business is how well you can serve the middle-aged business community. Eyeing growing business customers, even famous tea houses followed suit. At Laoshe, visitors can watch traditional Chinese performances, drink jasmine tea from a teacup with a lid, and enjoy traditional Beijing-style snacks and delicacies. Clearly, tea at Laoshe is not the only element. In s, Yin junior worked in the Beijing Hotel before grudgingly joining her family business. With this level of demand for tea houses, what price all the tea in China? China Daily February 3,

Chapter 4 : Chinese tea culture - Wikipedia

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Etymology[edit] The concept of tea culture is referred to in Chinese as *chayi* "the art of drinking tea", or *cha wenhua* "tea culture". **Tea drinking customs**[edit] A set of equipment for drinking tea A hostess serves tea at a traditional Chinese tea house. There are several special circumstances in which tea is prepared and consumed in Chinese culture. A sign of respect In traditional Chinese society, members of the younger generation show their respect to members of the older generation by offering a cup of tea. Inviting their elders to restaurants for tea is a traditional holiday activity. In the past, people of a lower social class served tea to the upper class in society. Today, with the increasing liberalization of Chinese society, this rule and its connotations have become blurred. Sometimes parents may pour a cup of tea for their children to show their care, or a boss may even pour tea for subordinates at restaurants to promote their relationship; however, on formal occasions, the basic rule remains in effect. **Family gatherings** When sons and daughters leave home for work or marriage, they may spend less time with their parents; therefore, going to restaurants and drinking tea becomes an important activity to reestablish ties at family gatherings. Every Sunday, Chinese restaurants are crowded with families, especially during the holiday season, for this reason. This phenomenon reflects the function of tea in Chinese family values. **To apologize** In Chinese culture, tea may be offered as part of a formal apology. For example, children who have misbehaved may serve tea to their parents as a sign of regret and submission. **To show gratitude and celebrate weddings** In the traditional Chinese marriage ceremony, the bride and groom kneel in front of their respective parents and serve them tea and then thank them, which is a devout way to express their gratitude for being raised. This process symbolizes the joining together of the two families. **Finger tapping**[edit] **Four Chinese tea cups** Light finger tapping is a customary way to thanking the tea master or tea server for tea. In other parts of China, it is only acceptable if the person wishing to express gratitude is preoccupied with conversation or cannot actually say "thank you" when the cup is filled. To that servant it was a huge honor to have the emperor pour him a cup of tea. Instead, he bent his fingers and knocked the table to express his gratitude and respect. In this sense, the bent fingers supposedly signify a bowing servant, one finger representing the head and the others the arms. In formal tea ceremonies nodding the head or saying "thank you" is more appropriate. **Brewing Chinese tea**[edit] **Main articles: Tea preparation and Tea culture** The different ways of brewing Chinese tea depend on variables like the formality of the occasion, the means of the people preparing it, and the kind of tea being brewed. For example, green teas are more delicate than oolong teas or black teas; therefore, green tea should be brewed with cooler water. The most informal method of brewing tea is to simply add the leaves to a pot containing hot water. This method is commonly found in households and restaurants, for example, in the context of dim sum or yum cha in Cantonese restaurants. Another method for serving tea is to use a small lidded bowl called a *gaiwan*. The Hongwu Emperor of the Ming dynasty contributed to the development of loose tea brewing by banning the production of compressed tea. **Gongfu cha** **Kung fu tea** [edit] **Main article: Gongfu tea ceremony** **Gongfu cha**, meaning "making tea with skill", is a popular method of preparing tea in China. It makes use of small Yixing teapots holding about 4 or 5 fl. oz. Brewing tea in a Yixing teapot can be done for private enjoyment as well as to welcome guests. Depending on the region of China, there may be differences in the steps of brewing as well as the tools used in the process. For example, Taiwanese-style gongfu cha makes use of several additional instruments including tweezers and a tea strainer. **Influence on Chinese culture**[edit] Tea has had a major influence on the development of Chinese culture, and Chinese traditional culture is closely connected with Chinese tea. Tea is often associated with literature, arts, and philosophy and is closely connected with Taoism, Buddhism and Confucianism. Roughly since the Tang Dynasty, drinking tea has been an essential part of self-cultivation. Chinese Chan similar to Japanese Zen philosophy is also linked with drinking tea. The practice of drinking tea was considered to be an expression of personal morality, education, social principles, and status. Increased enthusiasm for tea drinking led to the greater production of teaware, which significantly

popularized Chinese porcelain culture. Teahouse[edit] Ancient Chinese scholars used the teahouse as a place for sharing ideas. The teahouse was a place where political allegiances and social rank were said to have been temporarily suspended in favor of an honest and rational discourse. The leisurely consumption of tea promoted conviviality and civility amongst the participants. The teahouse is not only a minor by-product of Chinese tea culture; it offers historical evidence of Chinese tea history. The teahouse atmosphere is still dynamic and vigorous. Modern culture[edit] In modern China, virtually every dwellingâ€”even down to the simplest mud hutâ€”has a set of tea implements for brewing a cup of hot tea. They are symbols of welcome for visitors or neighbors. Traditionally, a visitor to a Chinese home is expected to sit down and drink tea while talking; visiting while remaining standing is considered uncouth. Folding the napkin in tea ceremonies is a traditional act in China performed to keep away bad qi energy. Tea was regarded as one of the seven daily necessities, the others being firewood , rice , oil , salt , soy sauce , and vinegar. There are several types of tea: Traditionally, fresh tea leaves are regularly turned over in a deep bowl. This process allows the leaves dry in a way that preserves their full flavor, ready for use.

Chapter 5 : Teahouse - Wikipedia

Specializing in pesticide-free tea, TEA MASTER is a new modern teahouse located in Hangzhou, China, that was designed by kooo www.nxgvision.com Hangzhou area is known for their Long Jing tea covering the surrounding steep hills and terrace farms, which inspired the landscape-like interior.

Running in parallel with the 54th Venice Biennale, the event invites globally acclaimed designers and architects to express their ideas through the medium of glass. What struck me as significant was not that Yoshioka, who has amassed a great deal of influence, was presenting a tea house, but the continued succession of designers, both large and small, driven by either commission or self-will, jumping at the opportunity to design a tea house. The tea ceremony, or cha-no-yu, and the tea house share the relationship that art has with a museum. Although they are certainly not mutually exclusive, in many settings the tea house plays an important role in heightening the significance of the former. The tea ceremony originally began in the late Kamakura period and, for a couple hundred years, took on various roles ranging from the highly spiritual to the obscenely vulgar. It was a narcissistic and indulgent form of tea that produced a strong response from a few. Small and secluded huts began to appear in the outskirts of urban centers with a primary intent not of abandonment, but what we would describe almost as a summer retreat. The ruinous huts offered an escape from the everyday bustle and provided individuals with the means to seek out a different perspective. These iori, or hermitages, were the first form of the tea house. Expensive karamono, or Chinese ceramics, began to be incorporated into the design of tea houses, along with various other intricate displays such as the use of expensive wood and washi paper for the structure, latticework on the windows, and the application of lacquer to utensils and other elements. But during the early-to-mid-Muromachi period a significant change took place, which shifted the direction of the tea house. Rikyu preceded to, one by one, strip strip each aforementioned trait, distilling the tea house down to his ideal space: Hako-ie In, Eyes-Japan, a company who prides itself in its fusion of traditional and modern, announced that they had created Hako-ie. Literally, box house, the structure is meant to serve as a temporary tea house within its larger dwelling. Hako-ie is a sealed off space that filters out and mutes activity in the rest of the home. It acts as a miniature man-made universe. Being eminently erasable in nature, the structure boasts easy assembly and disassembly without the need for a single screw or nail. That year it was awarded a Good Design Award. You start out with something like this: bypass a few steps and voila! The interior was anything but glamorous. In fact, it resembled a tiny cave more than anything else. It was the first time that a nijiriguchi had been used for such a powerful figure. The result was a 2-tatami mat space, just enough room for Rikyu and his master, the most powerful man in Japan, to conduct an intimate tea ceremony. Weighing in at a mere 11 grams per square meter, the weight of the material counteracts the upward pressure of the helium, creating a perfectly balanced structure without walls or pillars. Kuma occasionally exhibits his floating tea house usually in locations of chaotic activity, such as department store, inviting spectators to join a real tea ceremony in a seemingly paradoxical space of virtual reality. I can only imagine, but Fuan must offer quite a different perspective on the world as it looks into itself and away from its surrounding environment. Primarily led by his many disciples who, perhaps freed from the monumental and regal authority that Rikyu represented, branched out into different experimental directions. Paradoxically, the tea preparation area is small, dark and intimate but as the tea is moved to be served the space intrinsically unfolds, allowing for the infinitely vast environment to enter into the ceremony. A motif of a home was used to create the concrete structure while the rust-colored roof doubles as a table. Almost all through the Edo period the tea rooms being built were copies and imitations of what Rikyu had done. In the s Japan saw the emergence of several architects who had been deeply influence by European modernism. These architects ignited a brief interest in the tea house but it was short-lived and the dry spell was once again upon us. By and large his position was shared by most post-war architects, and the tea house was dismissed as irrelevant. Terunobu Fujimori Takasugi-an Terunobu Fujimori is perhaps one of the more academic architects working in Japan today, both conceptually and in practice. He has been deeply influenced by the tea house, which makes him a perfect subject as we wind down our discussion. Although

Rikyu preferred the even smaller 2-mat space for floor area, Fujimori went with the iconic yojohan 4. The house was erected upon 2 trees that were cut and brought in from a nearby mountain. In order to reach the room, guests must climb up the freestanding ladders propped up against the tree. Using paradox to guide the consciousness of his guests, he takes them from an exhilarating climb to a serene and spiritual setting high above ground. Current-day homes incorporate tea houses in order to provide a physical separation between noise and tranquility, the everyday and the spiritual. The tea room can be stand-alone or connected to a home. But as we have seen, there are various rules that determine its shape and form. And much akin to the way western architects approach a bathroom or kitchen, tea houses are typically built using the best of materials. My designer friends have told me that they like the challenge of making something artistically beautiful that also has to perform a task. In fact, psychologists have argued that, when forced to come up with something under extreme constraints, we rely on different, often subconscious, parts of the brain. Roughly years ago tiny huts appeared in urban centers that looked away from the city and into itself. In essence, the tea house symbolized a piece of non-urban architecture within an urban setting. And at the same time, with all its tiny entrances, rustic ruin, ironic lack of accoutrements and paradoxical spaces that somehow balance large and small, interior and exterior, the tea house appears to contradict the very foundation that architecture was built upon. In fact, Terunobu Fujimori Takasugi-an has argued that, as a form of architecture, the Japanese tea house is the only arena in which paradox, irony and ruin come together in a single subject. The tea room, so small and intimate, represents a balance that architects strive to achieve in every residence they design. The tea house allows architects to flirt with the surreal in ways they will never be able to in traditional practice.

Chapter 6 : Visit LONG JING Modern Tea House & Cockteal Lounge on your trip to Beijing

Modern Chinese Tea House Is an Elegant Oasis That Merges Past and Present By Jessica Stewart on January 27, The architects of Atelier Deshaus have transformed a small, unusable space between office buildings in Shanghai into a tranquil oasis.

There is no doubt that tea is important in the discussion of China, present and past. Chinese culture and history advanced hand-in-hand with tea culture and teahouses. Why Go to a Tea House? Tea houses are not as popular as they used to be modern coffee shops are crowding them out , though they can still be interesting places to see Sichuan Opera, and, naturally, they are great places to hang out if you happen to be a dyed-in-the-wool lover of tea. If life in the relaxed lane is what pleases you, then a tea house is the place to go. The tea houses of Chengdu serve all the major teas, including the famous Chinese teas such as jasmine, maofeng and zhuyeqing. Below is a short list of tea houses in Chengdu. If you are looking to experience a traditional part of Chinese culture, one that still exists today, then here are the best teahouses in Chengdu. Of course different people have different tastes so this list will serve as a guide for finding your own best teahouse in Chengdu. The "Living Room" Teahouse Most Chengduites go to tea houses to lean back in their bamboo chairs relax, smoke, watch TV, play cards, play Majiang, and just generally let the day pass by. Sometimes the tea itself is almost totally neglected, except of course for the rule "one tea one seat". These teahouses are everywhere. In some places you can even find five tea houses right next to each other on one street. They even offer Gongfu tea on the first floor. But perhaps most people will want a little something more in a teahouse: For a long time this teahouse has provided the permanent expats of Chengdu with the romantic atmosphere necessary to fall in love with the city itself. This is also true of many teahouses in the Wenshu Monastery area. Because of this slight annoyance try the teahouses in Culture Park. The environment and atmosphere of the teahouses Zhiji for example there are much more enjoyable. Also, not too far from Culture Park there is a teahouse tower Sanhua next to the river that will give you a very satisfying tranquil riverside experience. Zhiji Teahouse is located in Culture Park. However one teahouse has something very special to offer. But just staying there for a few minutes you can travel back in time to an ancient China. As mentioned above the Wide Narrow Alleys offer every kind of teahouse you could ask for. However, if you are looking for the best place to watch the Sichuan Opera there is only one answer: The Yuelai teahouse should also be mentioned as a cheap alternative, but the entertainment value heavily depends on understanding the Sichuan dialect. There are a handful of Starbucks in Chengdu, and as many coffee shops of similar foreign brands. Chengdu also has its own non-chainstore coffee shop called The Coffee Beanery, located on the second floor of the Gaobang Department Store on Chunxi Road.

Chapter 7 : Tea Houses Learn to Infuse Ancient with Modern

History. Chinese teahouses enjoy a long-standing history, dating back to the Tang and Song dynasties. Chinese teahouses originated in the Western Jin Dynasty, took shape in the Tang Dynasty and developed and completed in the Song, Yuan, Ming and Qing dynasties.

Chapter 8 : Contemporary Tea House in Yangpu District, Shanghai, China | Home Inspiration

"All the tea in China". There is no doubt that tea is important in the discussion of China, present and past. Chinese culture and history advanced hand-in-hand with tea culture and teahouses. Why Go to a Tea House? Tea houses are not as popular as they used to be (modern coffee shops are crowding.

Chapter 9 : Top Teahouses You Should Go in Chengdu

Contemporary tea house architecture and interiors curated by Dezeen the backdrop for this tea house created by Chinese studio CutscapeArchitecture in used inside traditional Japanese tea.