**Instructor: Lawrence Zhang** 

Spring 2020

Office: Rm 2385, Academic Building

Email: hmlczhang@ust.hk

Office Hours: Fridays, 2:30-4:30pm

**HUMA2520: History of Tea in East Asia** 

Tea is the most widely consumed beverage in the world. Its consumption began in China, and the first book on tea, Lu Yu's *Classic of Tea*, was written in the 8<sup>th</sup> century. Since then it is a custom that has spread far and wide, and its cultivation spans the globe from Japan to Argentina. This course is designed to explore the origins of tea drinking, the transmission of tea culture to the rest of the world, and the role tea played in trade and commerce, with a focus on its development in East Asia. Through an understanding of the context in which tea drinking took place it also gives us insight as to the changes that were taking place in the societies that enjoyed this beverage and the greater forces affecting world history.

One is the objective of exposing students to the subject at hand, but the other and arguably more important goal is to familiarize students with the practice of history and historical analysis. Through the subject matter of tea, students are exposed to academic arguments based on original sources as well as given an opportunity to present their own thesis based on such materials.

### **Course Hours:**

Monday: 1:30pm - 2:50pm

Friday: 9:00am - 10:20am

Classes on Monday will primarily be lectures. Classes on Fridays will be tutorials, involving various activities or discussions.

#### Location:

Rm 2304, Lift 17-18

## **Evaluation:**

10% tea diary assignment

25% film comparative paper

15% William Melrose assignment

30% final project

#### CILOs:

- 1. Explain the history of tea from a broad, interdisciplinary perspective
- 2. Analyze and critique academic arguments based on original sources
- 3. Present coherent arguments using primary or secondary sources on subjects related to the course both in writing and oral presentation

# Late assignments:

Assignments are due at the beginning of class of the days when they're due, and anything submitted subsequent to the due time is considered late. For each day of lateness, one third of a letter grade will be deducted from the assignment's grade, including weekends.

# **Laptops & electronic devices:**

Cell phones and other devices that will make noises during the class need to be shut off (no vibrating backpacks, please!)

#### Written Work:

## Tea Diary

Tea is ubiquitous, but how ubiquitous is it exactly? This assignment asks you to keep track of what you drink for a week, and to reflect on the biggest source of tea drinking in your daily life. How often are you offered tea, and how often are you drinking or consuming tea in some way (green tea ice cream, for example) without really considering it?

## Film Analysis

We will be watching two films this semester with a 5-7 pages written assignment on issues surrounding the films' portrayal of the central figure of tea in Japan – Sen no Rikyu. The two movies are:

Rikyu, directed by Teshigahara Hiroshi, 1989. 利休, 松竹映画;原作野上彌生子;脚本赤瀬川原平, 勅使河原宏;監督勅使河原宏. (HKUST Library call number: PN1997.A124 R55 1989a)

Ask this of Rikyu, directed by Tanaka Mitsutoshi, 2013. (On order at our library, delayed due to office closure - should be available soon). 利体にたずねよ 一代茶聖千利休 (Links to an external site.)

### William Melrose assignment

William Melrose was a Scottish trader who worked in China from 1845-1855. The book *William Melrose in China* is a collection of his letters from this period. Open any page, and you can see his concerns as a tea trader living in a foreign country at the time. What were his concerns? What, if any, can we as historians tell about the past using these letters as an aid? I would like you to pick a few

letters from a selection and analyze them – how can those of us trying to learn about the past use the letters in creative ways?

# Final project

Students will be asked to conduct a "market research" in small groups. It will be for a hypothetical tea business trying to establish a presence in Hong Kong. Details will follow as we begin the semester.

#### Class schedule:

21st Feb: Introduction to Camellia Sinensis

24th Feb: Origins of tea drinking and early records

Lu Yu, The Classic of Tea, trans. Francis Ross Carpenter, Boston: Little Brown, 1974. Selections

Mair, Victor and Erling Hoh. A True History of Tea. London: Thames & Hudson, 2009. ch. 4

28th Feb: The Song legacy of powdered tea

Mair, ch. 5

2<sup>nd</sup> Mar: Switching to leaf tea in the Ming

\* Tu Long (1542-1605), Cha jian (Notes on Tea), selections.

Mair, ch. 9

## Tea diary due

6<sup>th</sup> Mar: The Japanese tradition

Mair, ch. 7-8

Ludwig, Theodore M., "Before Rikyu. Religious and Aesthetic Influences in the Early History of the Tea Ceremony," Monumenta Nipponica, Vol. 36, No. 4 (Winter, 1981), pp. 367-390.

9th Mar: Making tea Tang style

13th Mar: Making powdered tea

16th Mar: Teaware and the transmission of knowledge

Cort, Louise Allison, "Shopping for Pots in Momoyama Japan", in *Japanese Tea Culture: Art, History, and Practice*, edited by Morgan Pitelka. London: RoutledgeCurzon, 2003.

Graham, Patricia J. "Karamono for Sencha: Transformations in the Taste for Chinese Art", *Japanese Tea Culture: Art, History, and Practice*, edited by Morgan Pitelka. London: RoutledgeCurzon, 2003.

20<sup>th</sup> Mar: Preparation for the paper – two movies about Rikyu Mair, Ch 8

23rd Mar: Preparation for the paper – two movies about Rikyu

27th Mar: Discussion of the two films

# **Comparative Paper Due**

30<sup>th</sup> Mar: *Gongfucha* demonstration

3<sup>rd</sup> Apr: A whirlwind tour of famous teaware

6th Apr: Early Western understanding of tea

Ellis, Markman, et al. *Empire of Tea: The Asian Leaf that Conquered the World*. London: Reaktion Books. Chapters 1&2.

17th Apr: The rise and fall of the Canton trade

Ellis, Markman, et al. *Empire of Tea: The Asian Leaf that Conquered the World*. London: Reaktion Books. Chapters 3&4.

20th Apr: Robert Fortune and Indian tea

Gardella, Robert, "Introduction", *Harvesting Mountains: Fujian and the China Tea Trade, 1757-1937*, Berkeley: University of California Press, 1994, pp. 1-20, 177-181.

Cook, Walter F., "The Study of Retail Prices in Boston and Vicinity", *Publications of the American Statistical Association*, Vol. 2, No. 11/12 (Sep. - Dec., 1890), pp. 116-119

24<sup>th</sup> Apr: Evaluating tea as a science

Mair, ch. 16

27th Apr: Tea trade in the 19th century

Melrose, William, William Melrose in China, 1845-1855, Edinburgh: Scottish History Society, 1973, xlvi-lxix, 34-85.

https://digital.nls.uk/scottish-history-society-publications/browse/archive/126160627#?c=0&m=0&s=0&cv=0&xywh=-1426%2C-226%2C3727%2C4515 (Links to an external site.)

4th May: Lipton and its magic

8th May: Is tea good for you?

Zhang, Lawrence. "Becoming Healthy: Changing Perception of Tea's Effects on the Body," in *Moral Foods: The Construction of Nutrition and Health in Modern Asia*. Edited by Angela Ki Che Leung and Melissa L. Caldwell, Honolulu, HI: University of Hawaii Press, 2019.

11th May: Rediscovering Chinese tea ceremony

Hobsbawn, Eric, et al., "Introduction: Inventing Traditions", *The Invention of Tradition*, Cambridge: Cambridge University Press, 1992, pp. 1-15.

Zhang, Lawrence. "A Foreign Infusion: The Forgotten Legacy of Japanese Chado on Modern Chinese Tea Arts." *Gastronomica: The Journal of Critical Food Studies* 16:1, Spring 2016, pp. 53-62. DOI: 10.1525/gfc.2016.16.1.53

15<sup>th</sup> May: Science and technology in the tea industry

Misra, Sib Ranjan, "Origin, Development and Importance of the Tea Industry in India", *Tea Industry in India*, New Delhi: Ashish Publishing House, 1986, chapter 1.

## William Melrose assignment due

18th May: Seeking authenticity and tradition

Surak, Kristin. "From Selling Tea to Selling Japaneseness: Symbolic Power and the Nationalization of Cultural Practices." *European Journal of Sociology* 52:2, August 2011, pp. 175-208. DOI: https://doi.org/10.1017/S0003975611000087 (Links to an external site.)

Zhang Jinghong. *Pu'er Tea: Ancient Caravans and Urban Chic*. Seattle: University of Washington Press, 2013. Introduction.