Hagiyaki



Noborigama

Enjoy Hagiyaki! (Hagi Pottery)

Introduction

History

Hagiyaki originated in Korea and was introduced to Japan by two Korean potters, Yi Chak-Kwang and Yi Kyong. They were taken to

> Japan at Mori Terumoto's command in the late 16th century.

> They constructed pottery kilns in and near Hagi City. Hagiyaki flourished during the Edo period, and it has been highly appreciated among those interested in the tea

> It is often said that "Ichi Raku, Ni Hagi, San Karatsu," which means Rakuyaki (Kyoto) first, followed by Hagiyaki, and then Karatsuyaki (Saga).

Character (The Seven Changes in Hagi)

Hagiyaki is generally noted for its soft colors and the glazing which is a secret of each kiln. The soil of Hagiyaki is characterized by its high water content. That is why Hagiyaki is fired at a relatively low temperature. Traditional tea wares are fired for approximately 30 hours in Noborigama, or wood-burning climbing kiln, at the

temperatures of 1200~1300°C (2200~2400°F). Therefore the more often Hagiyaki is touched and used, the more the surface coloring changes. This is known as "the seven changes in Hagiyaki."



Events

Events	Term	Place	
Hagiyaki Festival	May 1~5	Hagi Citizens'Gymnasium	
	2nc Monday, October	Tamachi Arcade Street	
Hagi Grand Tea Ceremony	May 3~4	Shizuki Park	



Hagiyaki Tour Departure from Hagi Museum @

Before beginning this tour, be sure to take open and a close look at the Hagiology Boxes in the Exhibition Room. These boxes will help you understand the entire process of making Hagiyaki. Here you will get an appreciation for the materials-types of soil, clay, and glazing. To visualize this process, a small replica showing the principle of firing Hagiyaki is displayed. A good understanding of the complexity of the firing process will give you a better appreciation for the finished product of Hagiyaki. Today Hagi has about 100 kilns scattered around the city. Many of them have small exhibition rooms where Hagiyaki collections can be seen, and there are some kilns that will let you have a tour at the wheel. Prices range from millions to a few hundred yen. What you buy is up to you!

Opening Hours 9:00~17:00 (Last admission 16:30) Open Every day Admission Fees Adults-500ven

Information for a Guide Map

Pottery Studio

Tea Ceremony

Contents	A tour of the kiln	Experience of making pottery	Opening hours	Reservation	Charge	Features
Magiyaki Kaikan	0	0	8:00~15:30	In case of over 10 people	¥1,680 cne teacup	You can enjoy and buy nice one in a variety of Hagiyaki at the dramatically spacicus shop. This studio has a seating of 300 people.
Hattori Tenryu Pottery Studio	(Noborigama)	0	9:00~17:00 Except from December 30 to January 3	Necessary only on Saturday and Sunday	From ¥2,000 to ¥4,000	You can enjoy turning a potter's wheel and making your own teacup, dish or vase. Many fine works of potters are on display in the exhibition room. You can buy them at reasonable prices.
Jozan Pottery Studio	(Noborigama)	0	9:00~17:00	Required (TEL.25-1666)	From ¥945 to ¥5,250	This studio has well-equipped facilities for making Hagi pottery and also holds international-friendly pottery classes. A lot of antique and more recent Hagi pottery is on exhibit in a peaceful atmosphere.
Shutouen (Chinshu kiln)	(Noborigama)	×	9:00~17:00 Except from December 30 to January 3	Not necessary		A variety of Hagi pottery for daily use is displayed in the beautiful gallery. Teacups,vases,dishes and so on can be purchased at reasonable prices. "Fill your cupboard with our ceramics" s their wish.
Tempozan Pottery Studio	(Noborigama)	0	8:00~16:00	Required (TEL.25-0446)	From ¥840 to ¥5,000	This studio is in a scenic area and commands a fine view of the sea. It has a long history as an on-site pottery producer and seller. A variety of Hagi pottery is displayed in the gallery.
Yoshika Taibi Memorial Museum	(Noborigama)	0	9:00~17:30	Required (TEL.22-0541)	¥2,000 two teacups	You can enjcy a series of works of the most eminent Hagiyaki artist, Yoshika Taibi. You can challenge to make pottery using the propretary scil, clay, glazing and traditional Noborigama kiln there.

Tea House



Aibaan

Aibaan is a very old tea house on the Aibagawa or the Aiba waterway. We recommend you to walk along the Aibagawa with many colorful carp in it before drinking tea. You will enjoy peace and tranquility. You can drink matcha (powdered green tea), umecha (plum-flavored green tea), or Hagi orange juice with sweet cake for 300 yen.

Many Hagiyaki teabowls, dishes, vases, and so on in the exhibition room will attract your attention. You can buy them at reasonable prices.

Open daily from 9:00 to 17:00.



O-cha Dokoro

Matcha is served with sweet bean jam cake in a valuable Hagiyaki teabowl in the quiet tearoom.

Very old Hagiyaki teabowls in the exhibition room will attract your notice. The owner is a teacher of tea ceremony, so she will show you how to drink tea and how to make tea when she has time.

Open daily from 9:00 to 17:00 (Thursday from 10:00 to 17:00)

Matcha: from ¥500 to ¥600

Sencha: (made from steamed and dried tea leaves) ¥600

Bancha: (made from hard leaves and stalks) ¥500

