



CALL TEA Machine

透晰茶韻 沖茶器

If the inspiration for artistic creation derives from life and from culture, then each of the ceramics that I create is a portion of my soul - a hyperactive soul that is constantly bounding around, never at rest; if the works that I have produced have helped to make people's lives better in any way, then that is only an accidental reflection of the good side of my personality.

現代茶器藝術

鄧丁壽老師-本身為台灣「岩砂壺」的創作大師，其手作茶器在華人世界中有著極高的評價與地位。而鄧老師本身更是現代壺器的設計發明者：古逸壺、幽壺、新概念壺…等，皆是實用及藝術美感兼具的暢銷壺器。

2012年，鄧老師與厚工育匠合作以現代人的生活時空為設計本意，希望讓世界各國人士都能輕鬆自在的沖出一杯好茶，不必手足失措的操持茶具、也不需委曲的以茶包裝權充。「透晰茶韻」乃成為現代茶器藝術的實用新典範。

Art of the Modern Tea-Ware

Teng Ting-Sou is a master from Taiwan that is renowned for his "Sandstone Teapots". Tea-wares that are hand-made by the master are highly praised amongst Chinese people around the globe. Master Teng is also a recognized modern tea-ware designer and innovator, and some of his creations include the Ancient Elegant Teapot, the Tranquil Teapot, Neo-Concept Teapot, amongst others; they are popular tea-wares that are practical and artistically beautiful.

In 2012, Master Teng is collaborating with Hou-Kung Master Craftsman to create designs that are suitable for modern-day people's living conditions, and the hope is for people around the world to be able to easily brew a cup of enjoyable tea without complex apparatuses or having to succumb to tea bags. The "Pristine Essence of Tea" is the fruit of their efforts and has become a new standard for practical and artistic modern tea-ware.

品茶-垂手可得的幸福

「茶」與咖啡、酒一樣，為上天賜予大地的瓊漿玉液；而「品茶」也是讓身心靈昇華的最佳生活藝術。「透晰茶韻」便是超脫繁文縟節的疏離感，讓「喝茶」成為垂手可得的幸福。

Tea Tasting – An Accessible Sense of Blessedness

Tea, similar to coffee and wine, are liquid nectars blessed from divine powers up above. The experience of tea tasting is a wonderful art of life that could elevate the mind, body, and spirit. The "Pristine Essence of Tea" intends to bridge the unfamiliarity and hesitation that people may have for the art of Teatism, and makes drinking tea a blessed joy in life that is readily accessible to all.

品茗無國界、無國界品茗

「透晰茶韻」將沖好茶的訣竅化繁為簡，無論是台灣小壺、中國蓋杯、日本大壺、英國瓷壺…等不同喝茶習慣，都可以輕鬆沖出好茶一壺，無論是紅茶、綠茶、花茶、高山茶、芽尖茶…等，「透晰茶韻」貼心的斟酌量杯設計，能將茶性發揮至極致，風韻猶存。

Tea Tasting Without Borders

The "Pristine Essence of Tea" has simplified the steps for brewing good tea, and it is designed to accommodate all kinds of tea drinking habits, including people that are accustomed to drinking tea from Taiwanese petite pots, Chinese tea cups with covers, Japanese big pots, or British porcelain pots. It also works well with a wide variety of teas, including black tea, green tea, herbal tea, high mountain tea, and tender tea shoots. The delicate design of the "Pristine Essence of Tea" takes into consideration the measuring aspect of tea brewing, and is able to allow tea leaves to be brewed to their best potential with rich and lingering aroma.

透晰茶韻、透晰人生滋味

「透晰茶韻」以清新皎亮的透明架體，圓洞中可明視茶葉沖泡過程中的輕飄舞動，讓等待多一份視覺享受；而茶湯轉化的時程中，輕讀鄧老師所書的茶禪詩，此時正好為最佳沖茶時間；此外，茶湯滴漏似水流年的禪味，相信也會讓您透晰出一些人生品味。

Pristine Essence of Tea for a Pristine Taste on Life

The "Pristine Essence of Tea" is comprised of a crystal clear structure, and through the circular opening, the gentle swaying of the tea leaves in brewing could be observed, and this adds a sense of visual enjoyment to the experience. While waiting for the water to transform into tea, it is the perfect time to read the zen tea poem inscribed in calligraphy by Master Teng. The duration to read the poem is also the perfect interval for brewing a perfect cup of tea. Furthermore, we also hope that the zen touch of the tea dripping delicately could also offer a moment of clarity in life.



Hou-Kung

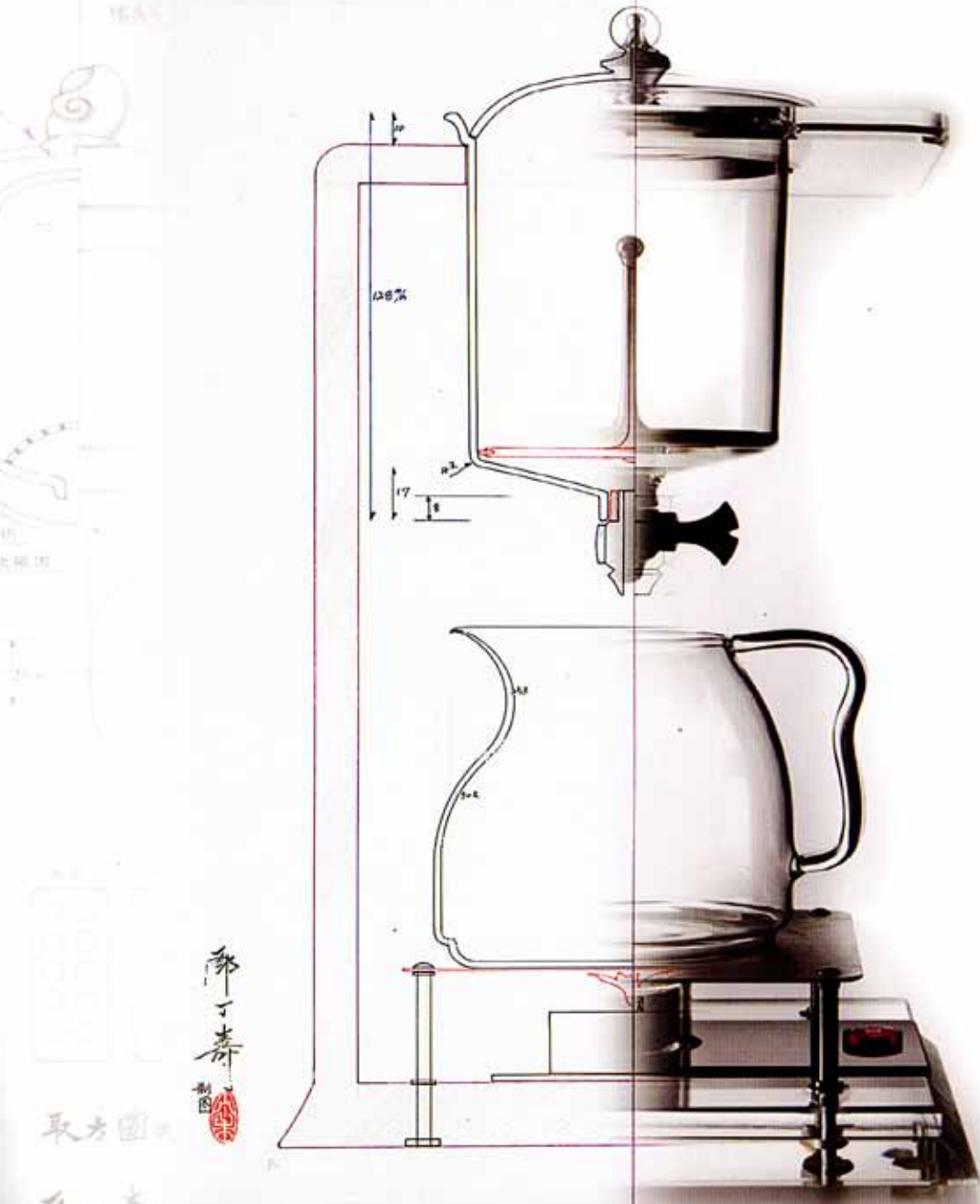


精工造藝

「厚工育匠」文創品牌，來自藝術家的直覺美感、收藏家的敏銳鑑賞、金屬精密技術與專利研發的跨領域結合，以藝術、文化、傳統，逐漸厚實並孕育了全新的文化創意產品與生活美學。

Exquisitely, refined, craftsmanship

"Hou-Kung" the brand derives its inspiration for beauty from the aesthetic intuition of artists and its sense of appreciation from avid collectors. It combines these with precision metal engineering technology and patented designs from in-house research & development to amalgamate the different disciplines of art and science. Hou-Kung products are an expression of cultural innovation and lifestyle aesthetics that incorporates and nurtures art, culture and tradition.



鄧丁壽
製

厚工育匠
共成

取方圓

系



CALL TEA Machine 組件說明 Parts specifications



壺蓋 Lid

透明主架體 Clear main frame

茶湯沖泡容器
(耐熱玻璃, 500c.c.)
Tea brewing vessel
(heat resistant glass, 500c.c.)

活動濾網/矽膠
Removable filter/ silicone

斷熱安全開關
Heat disconnection safety switch

出水龍頭 Water valve

茶湯盛接器
(耐熱玻璃, 550c.c.)
Tea container
(heat resistant glass, 550c.c.)

金屬承板
Insulation metal deck

玻璃燭台
Glass candle holder

燭台抽取板
Candle holder removing plate

斟酌杯—茶葉量杯
Measuring cup - for tea leaf measurement

注意 如欲以燭火保溫茶湯, 限用無煙蠟燭。
(勿使用劣質蠟燭)

Note If the use of candle to keep the tea warm is desired, only smoke-free candles should be used. Please refrain from using candles of poor quality.

■ 適用茶品 Suitable types of tea

綠茶 高山茶 芽尖茶 紅茶 花果茶 水果茶 煎茶 茶包裝

Green tea High mountain tea Tender tea shoots Black tea Floral herbal tea Fruit tea Sencha Japanese green tea Tea bags

■ 適用場所 Suitable for the following occasions

茶藝館 辦公室茶水間 會客室 居家沖泡 下午茶 飯店 包廂

Tea house Office Conference room Home use Afternoon teatime Hotel Suite

■ 使用方式及注意事項 Instructions and Notices

固定濾網
Secure the filter

鎖上龍頭
Fasten the valve

置入適量茶葉
Place the appropriate
amount of tea leaves

注入適溫開水
Pour in water of
suitable temperature


等待適當
沖泡時間
Wait while
the tea brews

扭開龍頭
盛接茶湯
Loosen the valve
to pour the tea

■ 建議沖泡方式 Suggested brewing method

茶葉用量、沖泡時間、適用溫度，請見下方對照附表；此外，亦可依個人喜好及沖茶經驗使用。

For details on measuring tea leaves, brewing time, and temperature, please refer to the chart below. These details could be altered based on personal preferences and brewing experiences.



	綠茶 Green tea	高山茶 High mountain tea	芽尖茶 Tender tea shoots	紅茶 Black tea	花果茶 Floral tea	煎茶 Sencha	茶包 Tea bag
容量 Volume	1/2	1/3	1/2	1/2	1/2	1/2	2包
時間 Steep Time	30-50sec.	1min	30-50sec.	1min	1min	30-50sec.	1min
溫度 Temperature	80°C	95°C	80°C	90°C	95°C	80°C	90°C

本產品所使用之(耐熱玻璃、不鏽鋼、矽膠)符合食品級認證材質，請安心使用
This product's glass, stainless steel, and silicone parts all meet food grade safety certification standards, please use with ease.

茶葉分類

茶葉若以茶湯的顏色及發酵程度區分，大致可分為六大類：

綠茶

發酵程度為0，完全不經任何發酵過程，採摘後直接殺菁、揉捻、乾燥，風味清新爽口。依照工法不同，還可以分為鍋炒而成的殺菁綠茶，如龍井、碧螺春，香氣較為濃厚，以及蒸汽蒸煮的蒸菁綠茶，如日本的煎茶、玉露，較有新綠感。



白茶

發酵程度約為10%到30%，採摘葉片後，只經過輕微的發酵，不經過任何炒菁、揉捻動作，便直接曬乾或烘乾的輕發酵茶，帶有細緻茸毛，滋味清淡爽滑，產於中國福建一帶，代表茶款包括白毫銀針、壽眉牡丹等。



青茶

發酵程度約為20%~60%，就是俗稱的烏龍茶，是介於綠茶與紅茶之間的半發酵茶類，風味也融合了綠茶的清爽與紅茶的醇厚，常帶有花香、果香、穀香等豐富香氣。代表茶款除了烏龍茶之外，還有鐵觀音、水仙、武夷岩茶等。



黃茶

發酵程度約為10%~20%，製作方式與綠茶接近，但須經過悶黃的步驟，使茶葉與茶湯的顏色呈現黃色，滋味清香甘甜，如君山銀針、蒙頂黃芽等都是知名的黃茶。



紅茶

發酵程度高達80%~90%的全發酵茶，製程中不經殺菁，而是直接萎凋、揉捻、發酵，茶葉中的茶多酚會氧化成茶紅素，茶葉、茶湯也轉為暗紅色。



黑茶

在殺菁、揉捻、曬乾後，再經過堆積存放等再次發酵過程的後發酵茶，茶葉與茶湯的顏色更深，滋味也更強烈濃厚，代表茶款包括普洱茶、沱茶、湖南黑茶等。



Types of Tea

Depending on the color of the tea and its fermentation level, teas could be generally categorized into six types:

Green Tea

With no fermentation processing, after the tea leaves are picked, they are unoxidized, rolled, and dried, and this kind of tea is known for its refreshing flavor. Depending on the process, green tea could be further categorized into leaves that are processed in a pot with dry heat, such as Long-jing and Spiral teas, which have a robust flavor. Also there are green teas that are steamed, such as Japanese Sencha and Gyokuro, which have a refreshing delicate flavor.

White Tea

With a fermentation level around 10% to 30%, after the leaves are picked, they go through a very light fermentation process, and are not treated with any heating or rolling processes. They are directly sun-dried or oven-dried, and these leaves of light smooth flavor are covered in a layer of delicate fuzz. Fujian Province of China is known for producing white teas, and some iconic white teas include Silver Needle and Peony White Tea.

Blue Tea (Oolong Tea)

With a fermentation level around 20% to 60%, this kind of tea is semi-fermented and falls between green and black teas, as it encompasses freshness found in green teas and also robustness in black teas. It also has the rich aromas of flowers, fruits and grains. Other known teas in this category beside the Oolong tea are Iron Guanyin, Narcissus, and Wuyi Rock Tea.

Yellow Tea

With a fermentation level around 10% to 20%, its process is similarly to green tea, but the damp tea leaves are allowed to sit and yellow allowing for a yellow hue tea when the leaves are brewed. With a light and sweet taste, some renowned yellow teas include Junshan Silver Needle and Mount Meng Yellow Sprout.

Black Tea

With a fermentation level around 80% to 90%, black tea is a fully fermented tea and does not go through the process of unoxidization; it is wilted, crushed, and fully fermented. The polyphenols in this tea are oxidized, whereby its leaves and brewed tea are turned into dark red colors.

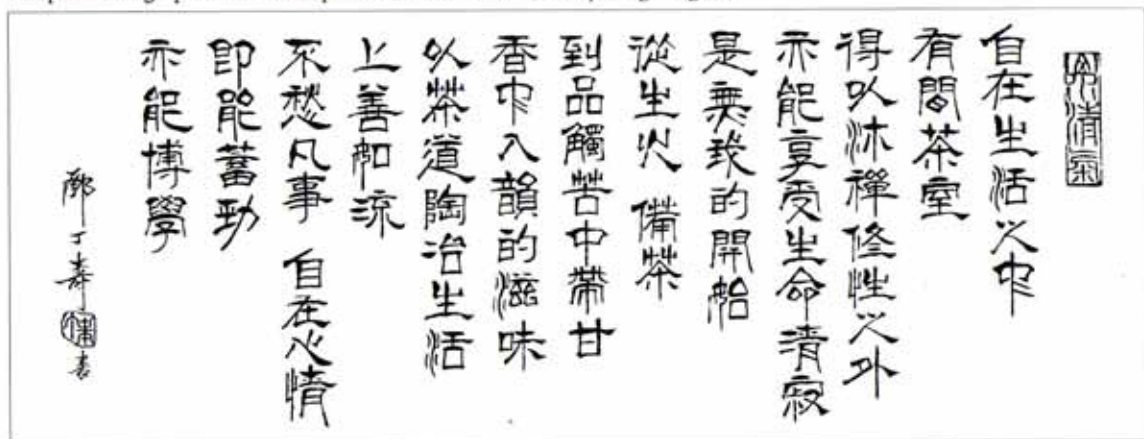
Dark Tea

After unoxidization, rolling, and drying, dark tea goes through a piling process for further fermentation to take place. With a dark hue to its leaves and brewed tea, this type of tea has a strong robust flavor, and some renowned dark teas include Pu-erh, Tuo Tea, and Hunan Dark Tea.

— 厚工育匠 / 藏茗鑽系列 —



鄧丁壽老師的茶詞書法、銘刻於器架體上
Tea poem calligraphies and inscriptions on this tea-ware are by Teng Ting-Sou



CALL TEA Machine 鄧丁壽藝術家背景簡介

Introduction of the Artist, Teng Ting-Sou

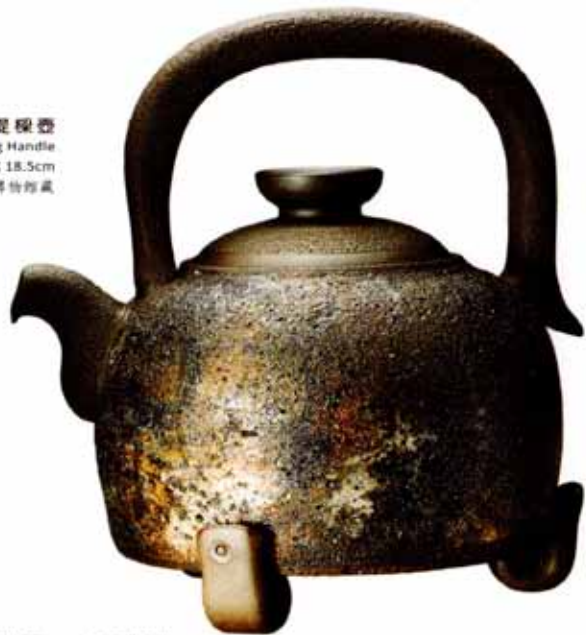
- 1995 新加坡世貿會台灣壺藝展
Singapore World Trade Convention Taiwan Pottery Art Exhibition
- 1996 日本東京台灣壺藝展
Tokyo Japan Taiwan Pottery Art Exhibition
- 1999 中國北京茶藝季-台灣壺藝傳奇
Beijing China Tea Art Festival - Legends of Taiwan Pottery Art
- 2000 中國蘇州富貴園-鄧丁壽壺藝展
Suzhou China Elegance Garden - Teng Ting-Sou Pottery Art Exhibition
- 2003 台北國際茶藝季-茶器代表展
Taipei International Tea Art Festival - Tea-Ware Representative Exhibition
- 2004 台中文化中心-台灣岩礦茶器展
Taichung City Culture Center - Taiwan Rock and Mineral Tea-Ware Exhibition
- 2004 宜蘭傳藝中心-國家工藝師茶器展
Yilan County National Center for Traditional Arts - National Craftsmen
Tea-Ware Exhibition
- 2005 台中新月梧桐文化走廊-岩礦陶藝展
Taichung New Moon Firmiana Cultural Corridor - Rock and Mineral Ceramics Exhibition
- 2006 安徽江壺-台灣岩礦壺藝展，每年一展，迄今
Taiwan Rock and Mineral Pottery Exhibition, continuing annual event
- 2006 台北晶華貴賓廳-鄧丁壽茶器展
The Regent Taipei VIP Hall - Teng Ting-Sou Tea-Ware Exhibition
- 2007 國立歷史博物館-茶器創作展
National Museum of History - Creative Tea-Ware Exhibition
- 2008 立法院國會藝廊
National Legislative Yuan Art Gallery

流岩提壺

Flow Rock Teapot with Protruding Handle

13 X 16.5 X 18.5cm

歷史博物館藏

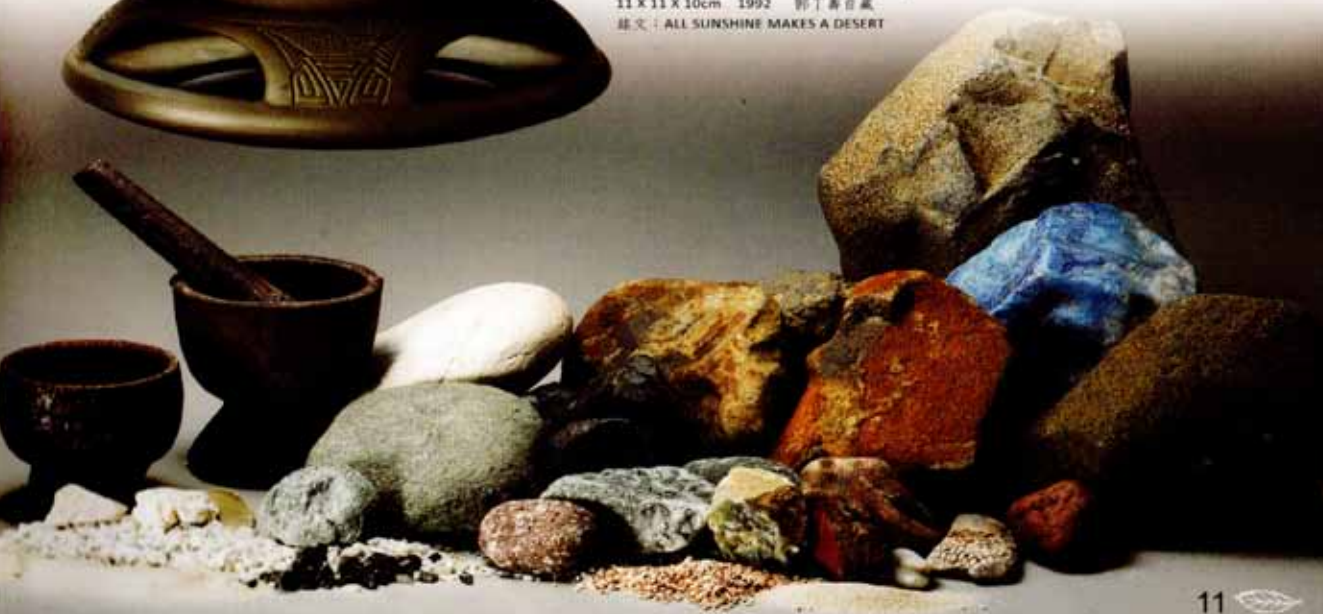


吉逸107型壺 英文特刻

Gu-yi Teapoto - Type 107 with English Inscription

11 X 11 X 10cm 1992 郭丁壽白藏

銘文：ALL SUNSHINE MAKES A DESERT



品茶與茶道

中國品茶學者主張“和、靜、怡、真”為中國茶道的四諦。「和」是中國茶道哲學思想的核心，是茶道的靈魂。在儒家思想裡，和是中，和是柱，和是宜，和是當，和是一切恰到好處，無過亦無不及。

「靜」是中國茶道修身的必備途徑。如何從小小的茶壺中去領悟宇宙的奧妙？如何從淡淡的茶湯中去品味人生？如何在茶事活動中明心見性？如何通過茶道的修身來昇華精神，鍛鍊人格，超越自我？答案就是“靜”。

「怡」是中國茶道中茶人的身心享受，“怡”者和悅，愉快之意。在茶道中，可撫琴歌舞，可吟詩作畫，可鑑花賞月，可論經對弈，可獨對山水，可製酒助興。

「真」是在茶道活動中一切求真。茶葉是真茶，真味，真香；環境是真山真水，器具是真竹，真木，真陶，真瓷；還包括了對人的真心，敬客要真情，說話要真誠，新敬要真賢。茶事活動的每一個環節都要認真，求真。

中國歷代文人雅士愛茶成習，有些文人功力奇高，能把品茶的精神融入棋琴書畫，詩詞歌賦中。也就是說在文人的茶禮中，每杯茶中另有乾坤，都充滿了學問與藝術的靈動與寓意，此乃文人雅士茶道之精華所在。

柴米油鹽醬醋茶，茶乃開門七件事之一。茶能養生保健，醒腦提神，清心修身，國人不可一日無茶。茶有萬種風情，無窮魅力。讓人孜孜以求，令人銷魂也啓人心智。

茶是天賜的靈物，可助詩興而使雲山增色；可伏睡魔而使天地呈祥；可消虛火而使人延年益壽。飲茶的生物效應在使人輕鬆，寧靜，自在；既可在清香中自得其樂，亦可將心得與人共享。品茶的藝術在於“和靜怡真”的心境。茶人可由清茶一杯感受心靈的頓悟，亦可將染塵的心扉滌蕩的飄逸與空靈，妙哉品茶！

Tea Tasting and Teatism

Chinese tea advocates promote the four virtues of Chinese Teatism, which are "harmony, tranquility, contentment, and genuineness". "Harmony" is the core of Chinese Teatism philosophy; it is its essential spirit. In Confucius teachings, harmony is about finding the center, the depth, the bliss, and the equilibrium; in other words, harmony is when everything is balanced perfectly. "Tranquility" is the necessary route for the training of Chinese Teatism. How could we reach the realization for the mystique in the universe from a small tea pot? How could we get a taste of life from the delicate tea? How could we enlighten the heart through the process of drinking tea? How could we elevate our spirits, characters, and the self through Teatism? The answer is in "Tranquility". "Contentment" is found in the satisfaction of the mind and body through tea drinking. Through Chinese Teatism, drinkers of tea could become content and find pleasure in the experience. Tea ceremonies could be accompanied by music, dance, poetry reciting, and painting. Participants could marvel at flowers and the moon, discuss about various things or enjoy the landscape in solidarity. Tea could also enhance the experience of drinking distilled spirits. "Genuineness" is about the quest for the truth in Teatism. The tea leaves must be genuine leaves, with true taste and aroma. The environment must be of genuine landscape, and the apparatuses should be made of true bamboo, ceramics, or porcelain. This also extends to people having a genuine heart, with true hospitality demonstrated to one's guests, and with words shared and respect showed to be composed of true sincerity. Every step composed in Teatism must be genuine and sincere.

Chinese literatus of various generations are known for their passion for tea, and some talented ones are able to incorporate spirits of Teatism into music, paintings, and poetries. In other words, for these literatus, a realm is embodied in each cup of tea, and there are infinite knowledge and artistic inspirations and significances in them. This is where the essence of Teatism resides for these literatus.

The seven daily necessities of firewood, rice, oil, salt, sauce, vinegar, and tea explain that tea is also part of the fundamentals. Tea has nurturing health benefits, and is beneficial for refreshing the mind and cleansing the spirit. Chinese people are accustomed to drinking tea daily. There are various types of teas available, and each possesses a special charm. Tea is mesmerizing and is also inspiring.

Tea is a divine special gift that could inspire for poetic creations and enhance the enjoyment of natural landscapes. It could be used to combat fatigue and bring a sense of balance. Tea is also useful in appeasing one's internal heat with healthful benefits for longevity. Drinking tea has the physical effects of relaxation, peacefulness, and effortlessness. It could be enjoyed alone or in a communal experience shared with others. The art of tea tasting is embodied in the internal state of "harmony, tranquility, contentment and genuineness." Tea drinkers could reach a state of enlightenment in a cup of pristine tea, and through tea, they could also cleanse their hearts and reach a more spiritual sense. A world of magical greatness could be found in a cup of tea!