
PAGODA RED



TEXTURED JAPANESE TETSUBIN

\$980

c. 1900 • Japan • Iron, Bronze • Collection #CCB006

W: 6.0" D: 5.0" H: 8.5"

Decorated with an irregular, textured surface and an elegant, arched handle, this Japanese teapot was used to boil water for traditional tea ceremonies. Known as tetsubin, the kettle's cast-iron construction is said to change the quality of the water, making tea taste mellow and sweet. Made by pouring iron into clay or sand molds, the kettle has a rustic texture in pleasing contrast to its refined form and intricately incised lid. Continued...



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The lid is signed by the artisan who crafted the kettle during Japan's Meiji period, an era when artisans began introducing elements of modern Western design into traditional forms.



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