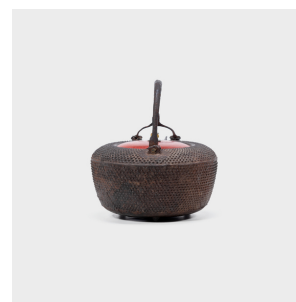
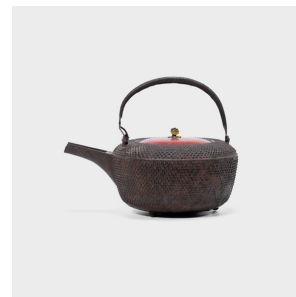
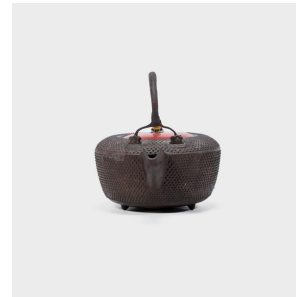

PAGODA RED



JAPANESE IRON TETSUBIN WITH RED LACQUER LID

List Price \$880

Sale Price \$680

c. 1900 • Japan • Cast Iron • Collection #CBH031

W: 8.25" D: 6.0" H: 6.75"

Decorated with a dotted, 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 unusual angular form and red lacquer lid, which bears a knob in the form of a ripe persimmon.



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