



Founded by Marseille-based **OROS** and London/Taipei-based **ii (initial initiatives)**, **Local Ware** is an experimental yet utilitarian project celebrating the diversity of natural resources and lifestyles in different parts of the world. 'We would like to spark the audience's imagination for an alternative way of living with a focus on vernacular materials and everyday tools that serve the essential needs of the local community,' **Laure Amoros**, the founder of OROS explained.

In each edition, the project collaborates with a group of international designers of various backgrounds to develop a collection of 'local ware' employing materials local to the creator. Earlier this autumn, OROS and ii unveiled the first edition of the project in Marseille, exploring the most primitive human behaviour - food making.

**Local Ware: Cooking Edition** studies the history of cooking tools in different cultures and how they can be creatively applied to Mediterranean cuisine. Four designers: **Chialing Chang**, **Guillaume Bloget**, **Liang-Jung Chen** and **Rio Kobayashi**, were invited to try their hand at creating exploratory cookware pieces.



First piece is **Imprint**, a collection of rolling pins and pastry boards for dough shaping designed by Taipei-based Chialing Chang, who had previously lived in Japan and Switzerland before setting up her own practice in Taiwanese capital.

‘I am interested in integrating the beauty of wood into the cooking process, where material characters resonate with everyday gestures, the series focuses on form shaping and pattern making.’ Chang explained. ‘The Japanese technique **Yakisugi** was my starting point.’ Primarily used for exterior siding and fencing on traditional houses, it is a method of preserving the wood but charring it which increases durability.

Seeing the potential, Chang carefully selected planks and beams with unique rift grain to highlight the inherent texture of wood. The charred softer parts were removed, leaving the body of distinctive contours. The subject of the design, rolling pins and pastry boards, picked up references from Mediterranean cuisine culture such as pasta and gnocchi, creating a new way to imprint the patterns on the dough. **‘As if we were to re-create a piece of bark from pastry.’** Chang poeticised the process of pastry making. The wood in use is Taiwanian that is indigenous and is the only genus named after Taiwan.



Second piece is **Cloche**, a smokehouse designed to cold-smoke food from sawdust or straw designed by Paris-based Guillaume Bloget, who is the co-founder of **Collections Typologies** and had previously lived in Singapore. 'I was fascinated by the idea to reinterpret tofu, an oriental food, with the western technique of wood smoking.' Bloget explained further, 'To take Scamorza for example, an Italian spun cheese, tofu can be cold smoked from local timber and develop a new and unique flavour, resulting in the fusion between two cultures.'

Over time, the interior of the wooden bell develops its own aromatic character. A tenuous link is created between the container and the food placed inside. The smokehouse is both a preparation and presentation tool. It introduces a set of rituals on the dining table. 'First we light the sawdust in the hearth, arrange the food around, then we come to extinguish the fire with the bell.' After a few minutes, the bell is raised, a residue of smoke escapes and the food appears ready to be tasted. Cloche is a ceremonial alternative to barbecue smokers and electric smokers.



Third piece being **Branch Collect**, a series of seven wire slicers and cutters made with branches collected in different regions designed by London-based Liang-Jung Chen, who had previously lived in Taiwan and Denmark. 'Rooted in the rigorous research into the similarity in cooking culture between Europe and Asia, I looked to tofu, my favourite food, for inspiration.' Chen mentioned. 'I later discovered the process of tofu making shares a lot in common with cheese making, which is an important part of French/Mediterranean cuisine.'

Drawing an analogy between tofu making tools and the organic structure of the tree, Chen imagined a series of slicers of various sizes and usages within the natural forms. Several trips into nature were planned to search for branches of all shapes and seven of them were transformed into wire slicers. Each branch offers an unexpected way of slicing and cutting.

When not in use, the slicers become finely-framed artworks on the wall. The series serves as an invitation to appreciate the ingenious beauty hidden within trees that we have all taken for granted for a long time.



The fourth, also the last piece, is **Zarucolander**, a series of foldable colander and strainer created by London-based Rio Kobayashi, who used to live in different countries like Japan, Austria and Germany. The idea arrived with an intuitive and personal experience. 'I was keen to create a colander that doesn't take up too much space in my small kitchen with limited storage space.' Kobayashi later reinterpreted Zaru with a clever twist.

**Zaru** (笊), is a Japanese draining basket made from bamboo, is mostly used for draining and serving Soba, traditional Japanese noodle made from buckwheat, while in the West, colander is also essential for draining pasta, yet not for the serving purpose.

The series is made with three types of wood in three sizes. The small one in Cherry, the medium one in Walnut and the large one in Beech. The designer first steamed and bent the wood, and later fixed them together with ball knob screws in colour black and red. To expand the colander, one can rotate the ball to either loosen or tighten the screw, the colander will then stay in the desired shape once the screws are tightened.

'Despite naming it a colander, I would like to keep the usages open. It has no specific instructions and is free to the user's interpretation. They can also serve as a berry picking basket or a fruit bowl placed on the table.' Kobayashi explained.

# Exhibition



‘We kicked off the project with a series of online workshops to exchange insights into the everyday experiences of our local communities.’ explained by Amoros. ‘Several rigorous conversations took place between the curators, designers and craftspeople on what we found interesting about each other’s culture, as well as the possibilities to re-interpret the traditional tools with a contemporary touch.’ The outcome was a diverse and original collection of four cookware series.

Four thoughtful cookware pieces were later exhibited in **Jogging**, a local enterprise in **Marseille**, a hybrid of fashion boutique, Mediterranean restaurant and grocery store, converted from an old butcher shop, founded and designed by Marseillais photographer **Olivier Amsellem**. ‘Jogging was a perfect place to present the pieces as we would love to integrate them into our everyday life in a multifunctional space.’ explains Amoros.

# Cooking Event



To put the pieces in real use, a unique cookshow took place during the exhibition in the restaurant of Jogging. **Ella Aflalo**, a French chef well known for her Eastern **Mediterranean cuisine**, was invited to use the cookware to create a special menu for local foodies, consisting of manti (Turkish dumpling), cream made with smoked corn, accompanied by a slice of Bleu d'Auvergne and more. 'It's been great fun integrating the pieces into my cooking. I found the Cloche designed by Guillaume Bloget surprisingly effective. It gave the corn such a rich fragrance and taste.' Aflalo told the curators.

'It has been a steep learning curve curating the project over the past year. We embraced much cultural knowledge both in terms of craft, anthropology, gastronomy and more.' Amoros continued to share their vision for the project. 'We look forward to working with creatives from more diverse backgrounds in the future editions to cultivate greater understanding of resourceful living in the age of globalisation and climate changes.'

# Information



- **Local Ware: Cooking Edition Exhibition**

A project by OROS and ii (initial initiatives)

Date | 24 September - 7 October 2021

Venue | Jogging

Address | 103 Rue Paradis, 13006 Marseille

The Exhibition is supported by National Cultural and Arts Foundation of Taiwan (NCAF)

- **Ella Aflalo X Local Ware X Jogging Epicerie : Experimental Cook Show**

Date | 29 September 2021

Venue | Jogging Epicerie

Address | 103 Rue Paradis, 13006 Marseille

Chef | Ella Aflalo

Sous Chef | Audrey Nicolas





OROS is a multidisciplinary project which aims to explore and promote wood within the creative industry. On their digital platform, a multitude of wood-related projects are published daily. Thematic selections are offered to bring together, release and sell the work of various contemporary creatives. While **OROS EDITION** is a family brand that creates timeless wooden objects. By collaborating with French artisans, they ensure a certain quality, proximity and valuation of know-how.

[www.oros.design](http://www.oros.design)



**ii (initial initiatives)** is an interdisciplinary creative practice connecting dots across mediums and exploring the uncharted waters in between. ii proactively engages itself in projects of positive impact based on intensive research, strategic approach, radical experimentation, and more. Based between London and Taipei, ii also dedicate themselves to the hardware culture study **The Misused** project since 2018.

[www.initial-initiatives.org](http://www.initial-initiatives.org)



**Jogging** is a local enterprise in Marseille that is a hybrid of a fashion boutique and a Mediterranean restaurant. Jogging founded a branch of grocery store called **Jogging Epicerie** in 2020, aiming to provide Marseillais access to quality products and to raise more awareness and respect for local agriculture. All the food offered in the grocery store comes from the producers and craftspeople who committed to ecological production.

[www.joggingjogging.com](http://www.joggingjogging.com)



**Ella Aflalo** creates cheerful cuisine rooted in her Levantine origins. She was one of the contestants in the popular French cookshow **Top Chef** Season 9 in 2018. She created a Marseille-based restaurant in **Yima** in 2019. 'Yima' is the mixture of the word "mom" in Hebrew and Arabic. Ella now offers a tailor-made culinary experience adapted to its customers and guests.

[www.ella-aflalo.fr](http://www.ella-aflalo.fr)



**Chialing Chang** is an interdisciplinary designer who currently resides in Taipei and works globally. Her works betwixt art and design, products and unique pieces, objects and sculptures, uncovering fusion amidst various creative aspects. After graduated from ECAL with a degree in Design for Luxury and Craftsmanship, she has set up her practice **messagingleaving**, which searches for multiple expressions between stories and needs.

[www.messagingleaving.com](http://www.messagingleaving.com)



**Guillaume Bloget** is an industrial designer based in Paris with a degree from L'ENSCI-les Ateliers. His work aims to establish economic relationships between material, technique and uses. He seeks fluidity in the convergence of gestures to achieve form. In parallel with this practice, he explores the history and the making of everyday objects with the **Typologie** collective. An independent publishing studio that develops books and exhibitions on the objects.

[www.guillaumebloget.com](http://www.guillaumebloget.com)



**Liang-Jung Chen** is a Taiwanese artist and designer based between London and Taipei. Deeply interested in socio-political analysis and material culture, her works are often informed by her observation and research on everyday politics within artefacts. She divides her time between art, design, curation, creative direction and education.

[www.liangjungchen.com](http://www.liangjungchen.com)



**Rio Kobayashi** is a London-based maker and designer, uniting creativity in thinking with excellence in handcrafts. His work is broad in its scope, but precise in its execution, creating pieces which open playful dialogues between the traditional crafts of his native Japan and the boundary-less creative freedoms of the modern design world he inhabits.

[www.riokobayashi.com](http://www.riokobayashi.com)