



Jogging Épicerie est un commerce de proximité créé en novembre 2020 à Marseille, faisant la part belle aux producteurs vertueux de la région. Jogging Épicerie a pour vocation de donner accès aux Marseillais.e.s à des produits sains et vertueux et de promouvoir en ville une agriculture et un artisanat plus respectueux des femmes, des hommes, du paysage et du territoire. Toutes les denrées proposées dans l'épicerie sont issues du travail de producteurs et artisans engagés dans la transition écologique.

www.joggingjogging.com | [@jogging_epicerie](https://www.instagram.com/jogging_epicerie)

Coquetiers Jogging x OROS | Essence : Frêne olivier ou Noyer
Technique : Tournage sur bois | Prix de vente : 18€ l'unité



OROS est un projet multidisciplinaire qui vise à explorer et valoriser le bois au sein de l'industrie créative. **OROS DESIGN** est une plateforme digitale sur laquelle sont mis en avant une multitude de projets liés au bois. Des sélections thématiques sont proposées en ligne, permettant de rassembler, diffuser et commercialiser le travail de différents créatifs contemporains. **OROS EDITION** est une marque familiale qui édite des objets intemporels dans le matériau bois. En collaborant avec des artisans français, OROS s'assure d'une certaine qualité, proximité et valorisation des savoir-faire.

www.oros.design | [@oros.design](https://www.instagram.com/oros.design) [@oros.edition](https://www.instagram.com/oros.edition)

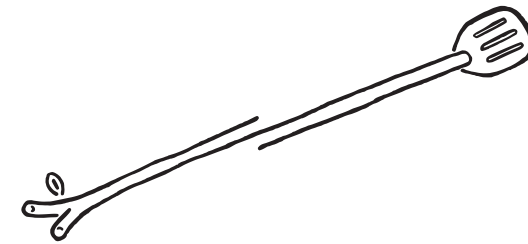


ii (Initial Initiatives) est un studio créatif interdisciplinaire. Il s'engage de manière proactive dans des projets à impact positif basés sur une recherche intensive, une approche stratégique et une expérimentation radicale. Fondé par Liang-Jung Chen entre Londres et Taipei, Initial Initiatives se consacre également au projet **The Misused** depuis 2018.

www.initial-initiatives.org | [@initial_initiatives](https://www.instagram.com/initial_initiatives)

The project is supported by National Cultural and Arts Foundation, Taiwan

FR



Local Ware: Cooking Edition

24 Septembre - 07 Octobre

Local Ware est un projet qui célèbre la diversité des ressources naturelles et des modes de vie dans différents endroits du monde. En mettant l'accent sur les matériaux vernaculaires et les besoins essentiels de communautés locales, Local Ware vise à stimuler l'imagination du public pour un mode de vie alternatif.

OROS, ii (initiales initiatives) et **Jogging Épicerie**, sont ravis de dévoiler la première exposition de **Local Ware : Cooking Edition**. Elle tend à explorer l'histoire des ustensiles de cuisine à travers différentes cultures, et la manière créative dont ils peuvent être appliqués à la cuisine méditerranéenne.

Quatre designers internationaux ont été invités à échanger différents points de vue sur leurs expériences personnelles et à développer une collection de local wares (fr: articles locaux). Quatre types d'ustensiles ont alors été imaginés suite à ces échanges et sont aujourd'hui présentés au sein de cette exposition. Un dîner thématique sera également organisé le 29 septembre chez Jogging.



Chialing Chang est une designer multidisciplinaire qui réside actuellement à Taipei et travaille dans le monde entier. Ses œuvres entre art et design, produits et pièces uniques, objets et sculptures, révèlent la fusion entre différents aspects créatifs. Diplômée de l'ECAL avec une licence en Design Luxe et Artisanat, elle a développé sa pratique **messagingleaving** à travers laquelle elle recherche des expressions multiples entre histoires et besoins.

www.messagingleaving.com | [@messagingleaving](https://www.instagram.com/messagingleaving)

Imprint

Rouleaux de pâtisserie | Essence : Taiwania
Technique : Yakisugi | Prix de vente : 250€ l'unité

Planches de pâtisserie | Essence : Taiwania
Technique : Yakisugi | Prix de vente : 175€ la paire



Guillaume Bloget est un designer indépendant basé à Paris. En 2018 il fonde son propre studio de design industriel. Son travail vise à établir des relations économes entre la matière, la technique et les usages. Il cherche une fluidité dans la convergence des gestes pour aboutir à la forme. Depuis 2016, il explore l'histoire et la fabrication des objets usuels avec le collectif **Typologie**.

Guillaume Bloget a notamment remporté plusieurs prix tels que le JM Weston Foundation Award of Excellence ou le Cinna Award et a fait partie de l'Académie des Savoir-Faire du Métal à la Fondation Hermès.

www.guillaumebloget.com | [@guillaume_bloget](https://www.instagram.com/guillaume_bloget)

Cloche

Fumoir de table | Essence : Frêne
Technique : Tournage sur bois | Prix de vente : 590€



Liang-Jung Chen est une artiste et designer taïwanaise basée entre Londres et Taipei. Profondément intéressée par l'analyse socio-politique et la culture matérielle, ses travaux sont souvent éclairés par son observation et ses recherches autour des artefacts. Elle a cofondé le projet de recherche sur le matériel **The Misused** en 2018.

www.liangjungchen.com | [@liangjung_chen](https://www.instagram.com/liangjung_chen)

Branch Collect

Branche #001 Prix de vente : 230€

Branche #002 Prix de vente : 140€

Branche #003 Prix de vente : 80€

Branche #004 Prix de vente : 170€

Branche #005 Prix de vente : 280€

Branche #006 Prix de vente : 250€

Branche #007 Prix de vente : 210€



Rio Kobayashi est un designer et maker basé à Londres. En 2017, Rio Kobayashi crée son propre atelier dans l'Est de Londres. Il a depuis exposé sous son propre nom au London Design Festival et à la Milan Design Week. Son travail est large dans sa portée, mais précis dans son exécution, créant des pièces qui ouvrent des dialogues ludiques entre l'artisanat traditionnel de son Japon natal et les libertés créatives sans frontières du monde du design moderne dans lequel il habite.

www.riokobayashi.com | [@riokobayashi_d](https://www.instagram.com/riokobayashi_d)

Zarucolander

Technique : Bois cintré

Passoire taille S | Essence : Cerisier | Prix de vente : 130€ l'unité

Passoire taille M | Essence : Noyer | Prix de vente : 160€ l'unité

Passoire taille L | Essence : Hêtre | Prix de vente : 220€ l'unité



Jogging Epicerie is a local store founded in 2020 in Marseille, the region of virtuous producers. Jogging Epicerie aims to provide Marseillais access to quality products and to raise more awareness and respect for local agriculture scene. All the food in the grocery store comes from the producers and craftspeople who committed to ecological production.

www.joggingjogging.com | [@jogging_epicerie](https://www.instagram.com/jogging_epicerie)

Jogging x OROS egg cups | Wood : Olive ash or Walnut
Technique: Woodturning | Price: € 18 per unit



OROS is a multidisciplinary project which aims to explore and promote wood within the creative industry. **OROS DESIGN** is a digital platform on which a multitude of wood-related projects are published. Thematic selections are offered online, making it possible to bring together, release and sell the work of various contemporary creatives. **OROS EDITION** is a family brand that creates timeless objects in wood material. By collaborating with French artisans, OROS ensures a certain quality, proximity and enhancement of know-how.

www.oros.design | [@oros.design](https://www.instagram.com/oros.design) [@oros.edition](https://www.instagram.com/oros.edition)

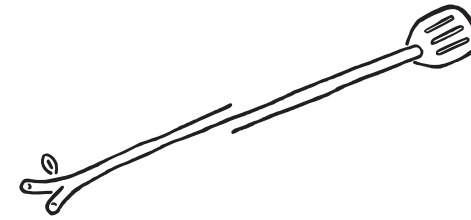


ii (initial initiatives) is an interdisciplinary creative practice that connects dots across mediums and explores the uncharted waters in between. ii proactively engages itself in projects of positive impact based on intensive research, strategic approach, radical experimentation, and more. Based between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

www.initial-initiatives.org | [@initial_initiatives](https://www.instagram.com/initial_initiatives)

The project is supported by National Cultural and Arts Foundation, Taiwan

EN



Local Ware: Cooking Edition

24 Septembre - 07 Octobre

Local Ware is a project celebrating the diversity of natural resources and lifestyles in different corners of the world. With a focus on the vernacular materials and everyday tools that serve the essential needs of local communities, Local Ware aims to spark the audience's imagination for an alternative way of living.

Each edition, the project collaborates with a group of international designers of various backgrounds to develop a collection of 'local ware' employing local materials of the designer's origin. The collective were invited to exchange insights of everyday experiences in their local neighbourhoods. Several rigorous conversations were held between the curators, designers and craftspeople on what they find interesting about each other's culture as well as the possibilities to reinterpret the tools with a contemporary touch.

Together with **Jogging Épicerie** in Marseille, **OROS** and **ii (initial initiatives)** are delighted to unveil the first edition of Local Ware 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 thoughtful cookware pieces are presented here and a special tasting event will be held in collaboration with local chefs at Jogging.



Imprint is a collection of rolling pins and pastry boards for dough shaping. 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.

The Japanese technique Yakisugi was the starting point. Primarily used for exterior siding and fencing on traditional houses, it is a preserving method by charring wood surfaces to increase durability. Seeing the potential, the designer 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 make a piece of bark with pastry. In addition, the wood in use is Taiwania that is indigenous and is the only genus named after Taiwan.

The collection was crafted by **Chen-Hao Hsu (Chaiwood)** in Taichung, Taiwan.

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 | [@messagingleaving](https://www.instagram.com/messagingleaving)

Imprint

Rolling Pin | Wood : Taiwania | Technique : Yakisugi | Price : 250€
Board Set | Wood : Taiwania | Technique : Yakisugi | Price : 175€



Cloche is a smokehouse designed to cold-smoke food from sawdust or straw. The designer was fascinated with the idea to reinterpret the tofu, an oriental food, with the western technique of wood smoking. 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 bell develops its own aromatic character. A tenuous link is created between the container and the content. The smokehouse is both a preparation and presentation tool. Placed on a table, it introduces a set of rituals. We first 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 poetic alternative to barbecue smokers and electric culinary smokers.

The piece was crafted by **Roger Amoros**, in Beziers France.

Guillaume Bloget is a freelance designer based in Paris, graduated from L'ENSCI-les Ateliers in 2016, he worked for designer Marc Berthier and for architect Dominique Perrault. In 2018 he founded his own industrial design studio. 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. Guillaume Bloget is a recipient of several awards such as: the J.M Weston Foundation Award of Excellence, the «GIL» Award of « syndicat des luminaires », the «Cinna Award, the Fly Award and was part of the Hermès Foundation Academy of Metal Know-How.

www.guillaumebloget.com | [@guillaume_bloget](https://www.instagram.com/guillaume_bloget)

Cloche

Table smoker | Wood : Ash | Technique : Woodturning | Price : 590€



Branch Collect is a series of tofu and cheese slicers and cutters made with branches collected in Taiwan and England. Based on the rigorous research into the similarity in cooking culture between Europe and Asia, the designer looked into tofu for inspiration. She later discovered the process of tofu making shares a lot in common with cheese making, which is an important part of French and Mediterranean cuisine.

After scrutinising the link between tofu making and the tree structure, the designer attempts to create a series of slicers of various sizes 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 ingenuine beauty hidden within trees that we have all taken for granted for a long time.

The collection was partially crafted by **Bill Burton** in London, The UK.

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 co-founded the hardware research project **The Misused** in 2018 and founded the interdisciplinary creative practice **ii (initial initiatives)** in 2020.

www.liangjungchen.com | [@liangjung_chen](https://twitter.com/liangjung_chen)

Branch Collect

Branche #001 Price: 230€
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Branche #003 Price: 80€
Branche #004 Price: 170€
Branche #005 Price: 280€
Branche #006 Price: 250€
Branche #007 Price: 210€



Zarucolander is a series of foldable colander and strainer of various sizes. The idea arrived with an intuitive and personal experience. The London-based designer was keen to create a colander that doesn't take up too much space in his small kitchen of limited storage space. Zaru, 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 woods 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, the designer would like to keep the usages open. It has no specific instruction 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.

Rio Kobayashi is a London-based maker and designer, uniting creativity in thinking with excellence in handcrafts. From 2011 on he gathered further creative experience, working with international studios and artists in Berlin, Milan, Tokyo and Paris. In 2017 Kobayashi set up his own workshop in East London. He has since exhibited under his own name at London Design Festival, Milan Design week. His work has been widely featured in design publications.

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 | [@riokobayashi_d](https://twitter.com/riokobayashi_d)

Zarucolander

Small Colander | Wood: Cherry | Price : 130€
Medium Colander | Wood: Walnut | Price : 160€
Large Colander | Wood: Beech | Price : 220€