



# *Tastes Like Dutch*

**An impression of  
Dutch culinary culture**





In this exhibition **Dutch Cuisine** proudly presents the richness of Dutch contemporary culinary culture. It reflects the entire *from ground to mouth* process of our food culture and involves the entire food chain, from our rich soils to farmers, producers, and chefs. The seasonal and regional riches of the Netherlands combined with the innovative strength and creativity of our food producers and our chefs have resulted in a new interpretation of our food culture: Dutch Cuisine. We communicate through the plate. This is where our history and heritage, our land, our technology, our creativity and our riches come together.

**This is our Food Culture,  
our Dutch Identity.**



## AVANT-GARDE DUTCH DESIGN

The objects of the most talented Dutch designers are curated by Dutch Cuisine and Cor Unum for the mini expo's which are presented on Holland Toolkit. Unique products designed by the avant-garde of the Dutch Designers such as Mae Engelgeer, Claudy Jongstra, Floris Hovers, Alex de Witte, Bas van Beek, Kranen/Gille and RENS. They all have an ambition in common with Cor Unum (which means 'all of one heart'): to explore the possibilities of the ceramic production process. They all are continuously in search of innovation within the ceramic craft.



## CARTER VASE GEAR 1

*The Bottleboats, the Stoklamp, Plankfurniture, Fixed chair and the now iconic series, ArcheToys. The designs of **Floris Hovers** – furniture, lighting and models – are surprising in their disarming simplicity. Many of his products betray a somewhat naïve, playful approach. 'My designs must be readable and recognizable'. Floris Hovers' products are regularly exhibited at international (trade) fairs in, for example, Milan, Cologne, Kortrijk and New York.*

The *Carter Vase Gear 1* by Floris Hovers drew its inspiration from an engine block. Hovers is something of a petrolhead, and is fascinated by cars and motorcycles, which have again served as a source of inspiration for him. Whereas engine blocks are cast from aluminium or steel, the Carter Vase was made using casting clay. Even the gasket, which is the element that renders the parts watertight on an engine block, also makes a return on the Carter Vase. The screws keep the parts together, and ensure that the entire item is watertight.

[www.florishovers.nl](http://www.florishovers.nl)





## OBJECT COLLECTION: BOWL, PLATE AND VASE

**Mae Engelgeer** is a textile designer from The Netherlands. The developments and productions of most of the fabrics she designs take place at the TextileLab in Tilburg. She likes to design colorful and eye catching products which are like a piece of art in any interior. More and more she is asked for her graphic style, feeling with color by other parties and works on collaborative projects, such as with Cor Unum.

The *OBJECT collection* consists out of a bowl, plate and vase, complemented by materials like perspex and a wooden ball. In collaboration with Cor Unum Mae Engelgeer developed a modern and minimalistic collection objects in ceramic. By playing with lines and the placing of glazes Engelgeer translated the feeling for textiles and love for textures into ceramics.

[www.mae-engelgeer.nl](http://www.mae-engelgeer.nl)

## DEFORMED CERAMICS

**Alex de Witte** is fascinated by the universal value of beauty and how to influence that. "I aim to play with general perception of beauty and to open up peoples minds in that process." Every time, Alex first determines strict boundaries within a new design process. After this realm is set considering these limitations, he is searching for the right symmetry and balance that will determine the final form of the new design.

The series *Deformed Ceramics* are results of Alex's experiment in defining a skin for his vases and bowls. He developed a technique of an unregulated glazing process that is influenced by the glaze that has been processed previously to his designs. The residue which remains in the furnace determines the colour and intensity of the skin of Alex's work. Each piece has its own specific layer and is therefore always unique.

[www.alexdewitte.nl](http://www.alexdewitte.nl)



## MIDDLE AND PLUNGE SMALL WHITE

**Jeroen Wand** (1985) studied product design at the Academy of fine Arts and Design in Maastricht. In 2008 he graduated with an MA at the Sandberg Institute in Amsterdam. Currently, Jeroen Wand lives and works in Eindhoven. Studio Jeroen Wand, founded by Jeroen in 2007, specializes in interior design, furniture and products for private clients, business and the industry. The designs of the studio are not conventional and compliant, but go beyond the predictable.

The studio explores the dynamic raw and unpolished part of design, stimulating the search for alternative forms of what is to be considered beautiful or agreeable such as *Middle*, a candlestick made of earthenware.

[www.jeroenwand.nl](http://www.jeroenwand.nl)

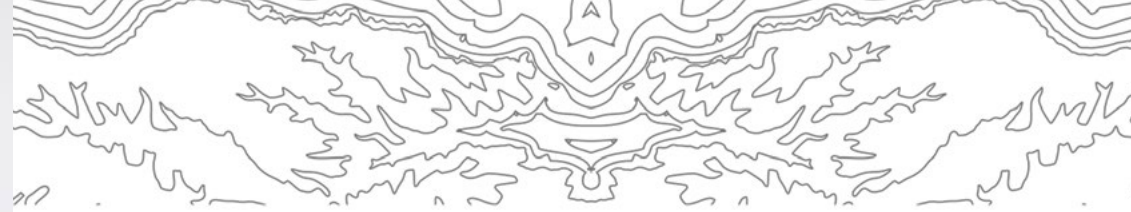
## JVDV-P1 TULIP VASE

In his work **Bas van Beek** criticizes market mechanisms, branding, poor conceptualism and uncritical designer cults. He studies archive material, restores and adjusts designs that are often either not produced or published. His work is in the collection of Museum Boijmans van Beuningen in Rotterdam, Zeeuws Museum Middelburg, Van Abbe Museum Eindhoven and Stedelijk Museum 's-Hertogenbosch.

The title *JVDV-P1* of the tulip vase refers to the initials of Jan van der Vaart. By copying and thus studying many of his ceramic tulip towers Bas van Beek was able to create a new element. Jan van der Vaart used the circle, square and hexagon as a base for his designs. By applying the underlying design principles to a pentagon the oeuvre of Van der Vaart is expanded. This vase is a part of a future collection of 10 pieces.

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





## TITO

**Sjors Driessen** graduated as a ceramist at Sint Lucas in 2017. In addition to his love for craft and making products, he is currently studying at the art academy in Maastricht to further develop himself as an artist. When designing use products, aesthetics and a tight shape are central to him with an innovative or surprising influence.

In 2016, Sjors Driessen became 3rd at the design competition of Cor Unum with his service *TITO* (Take in, Take out) a tableware inspired by the disposable society of today. The theme created by Sergio Herman was “take it to the streets”. Think about fast food, picnics, festivals, the park and the beach. I started to look at our own “take it to the streets” thoughts, so I came to TITO a ceramic bowl which can easily be used in a nice and pleasant way by simple, stalwart and sleek design. For take away restaurants, festivals, the park or just for your home.

## COUNT Z 3:3, WECK XL VASE AND MECK VASE ANDROID

**Kranen/Gille**, founded in 2007 by Jos Kranen and Johannes Gille, is a design studio based in the south of the Netherlands. Kranen and Gille, who met during their education at Design Academy Eindhoven always seek to combine various disciplines, craftsmanship and their own particular aesthetics into appealing design objects. All their pieces seem to breathe industrial revolution with a whiff of natural structures reminiscent of the photography of Karl Blossfeldt.

The table lamp *Count Z* of Kranen / Gille for Cor Unum is part of a series. There is a 1:3 (in which 1 of the 3 openings contains a lamp), a 3:2 (in which two of the three openings contain lamps) and finally a 3:3, the version that is presented in the mini expo, in which all three openings contain lamps.

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



## KOPJE-KOPJE

**RENS** (Renee Mennen and Stefanie van Keijsteren) is a research-based design studio. From Eindhoven (The Netherlands) the duo initiates projects in which colour often plays a key role. Can porcelain colour itself? What does it take to revive a collection of carpets? How do different types of wood react to paint, and can one's life cycle be visualized in tapestry? The designers of RENS process the answers in highly expressive presentations and remarkable designs.

RENS designs interior products and its own collections, with different materials and techniques, independently and commissioned. Studio RENS collaborated with a.o. Cor Unum Ceramics, Auping, Baars & Bloemhoff, Canon, Desso and Zuiderzeemuseum. In collaboration with Cor Unum RENS designed *Kopje-kopje*.

[www.madebyrens.nl](http://www.madebyrens.nl)

## SERVIES DER LUSTEN (5 PARTS)

**Leony van Schalm:** "During the conception of 'Servies der Lusten' (Tableware of Delights), I was inspired by a Hieronymus Bosch work entitled 'The Garden of Earthly Delights' a fascinating painting where the focus was on pure nudity and the flesh. It was art that was considered something of a transgression at the time. I also sought out these boundaries during my product design studies at the HKU in Utrecht."

*Servies der Lusten* contains of 5 pieces of Tableware. Leony van Schalm made this work in the context of the commemorative year of Jheronimus Bosch, in the competition and theme of 'Table of Desires'.





## ECCENTRIC PLATES (SMALL, LARGE, XL)

**Daniel van Dijck** is an Interior Architect and Conceptual designer educated at the Royal Academy of Arts in The Hague (BA Interior Architecture) and The Sandberg Institute in Amsterdam (MA in Design). Van Dijck engages with both commissioned and personal projects that reinterpret and interrogates everyday objects and our daily practices. Over the years Van Dijck has developed a series of product and furniture designs characterized by an intuitive and experimental method and explored materials such as glass, precious metals and ceramics.

The *Eccentric plates (small, large, XL)* are handmade finished with a glossy glaze. Due to the experimental process the outcome is quite unpredictable, making each plate truly uniquely. This method creates designs that are tactile, impressive and aesthetically arresting

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



## EARTH TO TABLE

Dutch Cuisine organizes curated dining events, which bring the land to the table. A celebration of Dutch soil and identity. Our Earth to Table events feature foods grown by Dutch farmers and producers, prepared by Dutch Cuisine's top chefs, and served on handcrafted tableware made by Claudy Jongstra who also collaborates with Cor Unum. Bringing Dutch food, Dutch soil, and Dutch design together, we hope to inspire a new appreciation for Dutch food, land and identity.

**Monique Mulder**, Co-Founder and Executive Committee Dutch Cuisine, CEO and founder of Mattmo Creative

## ON DISPLAY

**David Derksen** – *Insulator small curved* (2018) material: earthenware

**Sjors Driessen** – *Tito* (2016) and *A Musing Tale* (2015), material: porcelain

**Jeroen Wand** – *Middle* (2016), material: earthenware

**Daniel van Dijck** – *Eccentric plates: small, large, XL* (2017), material: stoneware

**Floris Hovers** – *Carter Vase Gear 1* (2015), material: earthenware

**Mae Engelgeer** – *OBJECT collection: bowl, plate and vase* (2015), material: earthenware

**Kranen/Gille** – *Count Z 3:3, Weck XL Vase and MECK Vase Android* (2015), material: earthenware

**Leony van Schalm** – *Servies der Lusten, 5 parts* (2015), material: porcelain

**Alex de Witte** – *Deformed Ceramics* (2015), material: earthenware

**Bas van Beek** – *JVDV-P1 Tulip Vase* (2018), material: earthenware

**RENS** – *Kopje-kopje* (2006), material: porcelain

**Tastes Like Dutch, an Impression of Dutch Culinary Culture**  
Dutch Cuisine Gift book, special edition, commissioned by the Dutch Ministry of Economic Affairs





## TASTES LIKE DUTCH

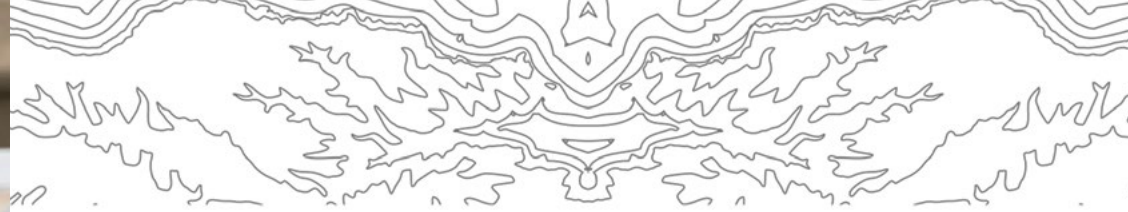
*Tastes Like Dutch, an impression of Dutch Culinary Culture* is an inspiration book with rich imagery, in which food creations by top chefs and Dutch Cuisine ambassadors such as Jonnie Boer, Albert Kooy, Niven Kunz, Luc Kusters, Dick Middelweerd, Jef Schuur, and Angélique Schmeinck are showcased. The context of our cultural and culinary heritage shows how Dutch creativity elevates the craft of cooking into fine art.



### Dutch Cuisine

Dutch Cuisine is a movement that puts the Netherlands cooking and food culture nationally and internationally on the map, focusing on the sustainability of our food consumption. At Dutch Cuisine fresh vegetables play a leading role while meat and fish support them. The ambassadors of Dutch Cuisine consist of chefs, food producers, culture makers, and other food professionals bring a unique and creative identity back to the Dutch menu.





*'Our rich Dutch food culture of today deserves a new image. We have fantastic food, traditions and products plus more chefs per km<sup>2</sup> than any country in the world. That is something we can be proud of.'*

Luc Kusters, Michelin star chef at Dutch Cuisine flagship restaurant Bolenius, Amsterdam, and Co-founder Dutch Cuisine



#### **About Cor Unum**

Ceramic art centre Cor Unum have teamed up with Dutch Cuisine. Cor Unum produces ceramics designed by leading international designers, architects and visual artists. The mission of Cor Unum is brought to the market through a team consisting of professionals, students, volunteers, people with distance from the labour market and designers. They all share one common passion: everyone deserves a place, everyone has got a talent and anyone can contribute to make the world somewhat nicer. Cor Unum is directed by Dutch Cuisine ambassador Charlotte Landsheer. Read more on: [www.corunum-ceramics.nl](http://www.corunum-ceramics.nl).



*'Our continuous flow of innovation and amazing creativity can be found in our products, and the proof of it is presented on our dutch cuisine chefs' plates – that is where everything comes together. the dish not only shows the dutch seasons and regions, but also the innovative capacity and creativity in our cuisine – for this defines our food culture.'*

Albert Kooy, Master Chef and Co-Founder Dutch Cuisine

