

# Made in Japan /// 15.0%



## Ice cream isn't deemed ice cream

in Japan unless it contains a minimum of 15 percent milk solids—hence the name of this trio of tiny spoons. Subtitled Vanilla, Chocolate and Strawberry, each 15.0% utensil is designed for a different consistency of dessert and has its own distinct profile: iconic figure eight, classic chisel and hybrid spork. Cute as well as functional, they fit snugly in the palm for easier digging. And thanks to their material—each is made entirely of heat-conducting cast aluminum—they transfer warmth from the hand to the frosty confection, softening it to semi-melted perfection.

They're the products of Naoki Terada: Tokyo architect, ice cream aficionado and a man who really knows his way around a freezer case. Terada came up with the idea after being invited to design some daily-use objects by Takata Lemnos, a metal goods manufacturer based in Toyama Prefecture that specializes in casting. The company originally made its name by producing Buddhist ritual objects, but when Japan's market for home-use altars began declining, its executives set out to broaden their product line and started commissioning a coterie of young designers to repurpose their highly refined technology.

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PHOTOGRAPH KAZUHIRO OKUMURA

Initially, Takata Lemnos suggested that Terada create coasters or chopstick rests. "But there were already hundreds of beautiful chopstick rests," he thought. Instead, he chose something nearer and dearer to his own heart.

Using hand-drawn sketches and plastic foam models, Terada developed his idea and then fed his 3-D data to the factory. There, the skilled metalworkers prepare sand cast molds for each shape and fill them with molten aluminum. Once cooled, the molds are opened and the spoons undergo several grades of machine polishing. After that, each spoon is finished by hand, resulting in a flawlessly smooth surface with excellent mouthfeel.

"My goal is really very simple," says Terada with a smile. "I just want to share the happiness of eating ice cream with everyone else."

*Tokyo-based American architect Naomi Pollock writes on Japanese design for the Financial Times, Wallpaper and Architectural Record. Her books include Modern Japanese House and Made in Japan: 100 New Products*