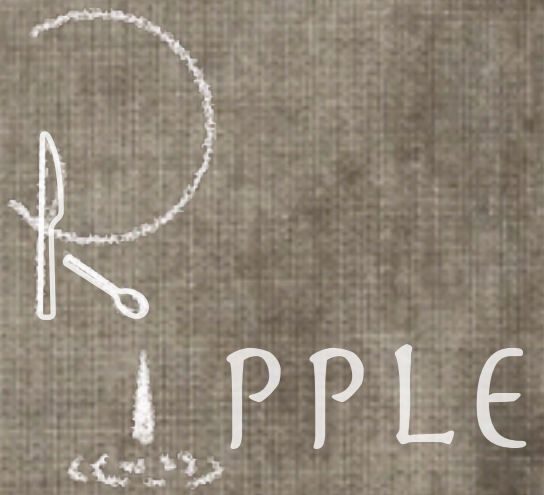


涟漪



"A subtle nudge
can create profound
and
lasting ripple effects."

Ripple is not just a tableware set — it is an invitation to love and restraint.

Like ripples spreading across a quiet lake, it unfolds slowly, patiently, and gently yet firmly.

Through delicate textures and flowing forms, Ripple encourages you to truly feel the warmth and weight of each bite, quietly supporting those with chronic conditions to adjust their eating rhythm, and helping them rediscover balance with their bodies, with life, and with love.

Ripple believes real change does not come from sudden rupture, but from a quiet persistence, flowing daily, like water finding its way.

Tableware + Acupuncture

R · KNIFE

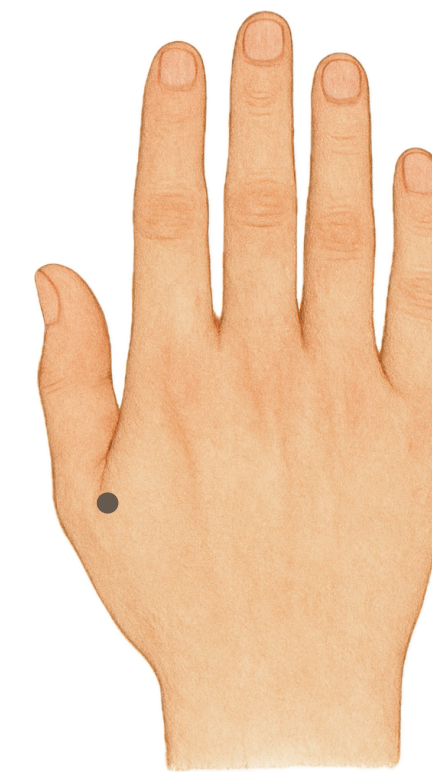


十宣穴

Located at the tips of all ten fingers, the **Shixuan** acupoints gently awaken the body, promote energy flow, and ease tension — serving as vital touchpoints between the body and awareness.

勞宮穴

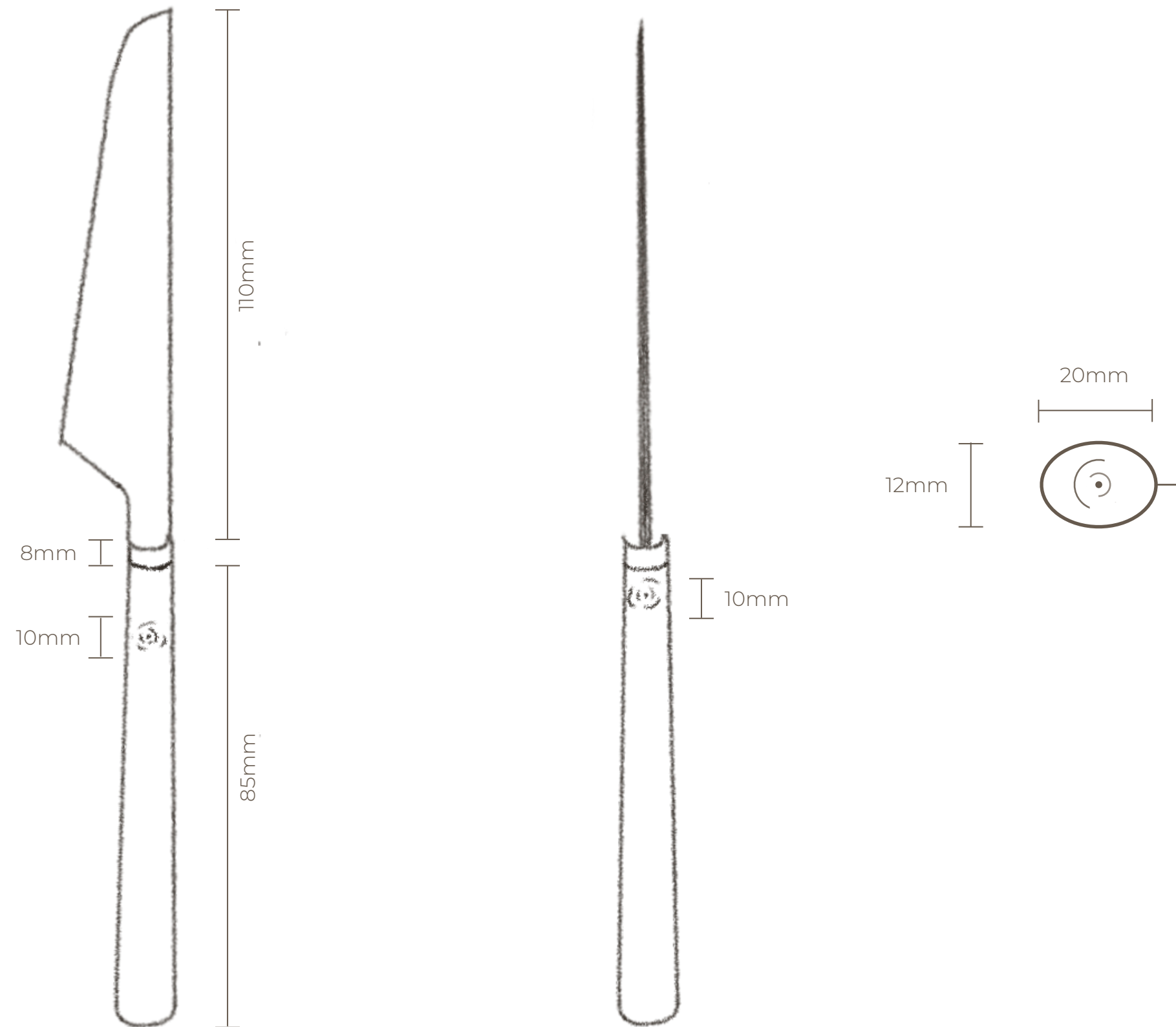
Located at the center of the palm, the **Laogong** acupoint governs emotional energy and heart vitality. Gentle pressure on this point soothes agitation, nurtures the spirit, and quietly restores inner balance through everyday touch.



合谷穴

Hegu is a multi-functional point with a variety of benefits including pain relief, immune regulation, improvement of gastrointestinal function, and calming the mind.

R · KNIFE



Handle Treatment:

| Area | Treatment | Functionality |
|--|---|---|
| Knife handle grip area where thumb and forefinger touch | Engraved with a fine, gently undulating Ripple pattern. | Natural massage of the Ten Declaratory Points to promote blood circulation in the fingers |
| Lower end of the handle near the centre of the palm (end of handle position) | Engraving a slightly larger Ripple pattern | Aimed at the Laogong point on the palm, natural stimulation calms the mind and reduces fire |
| Integral Transition | Texture flows from fine to slightly larger and softer | Visual + tactile fluidity to unify the Ripple theme |

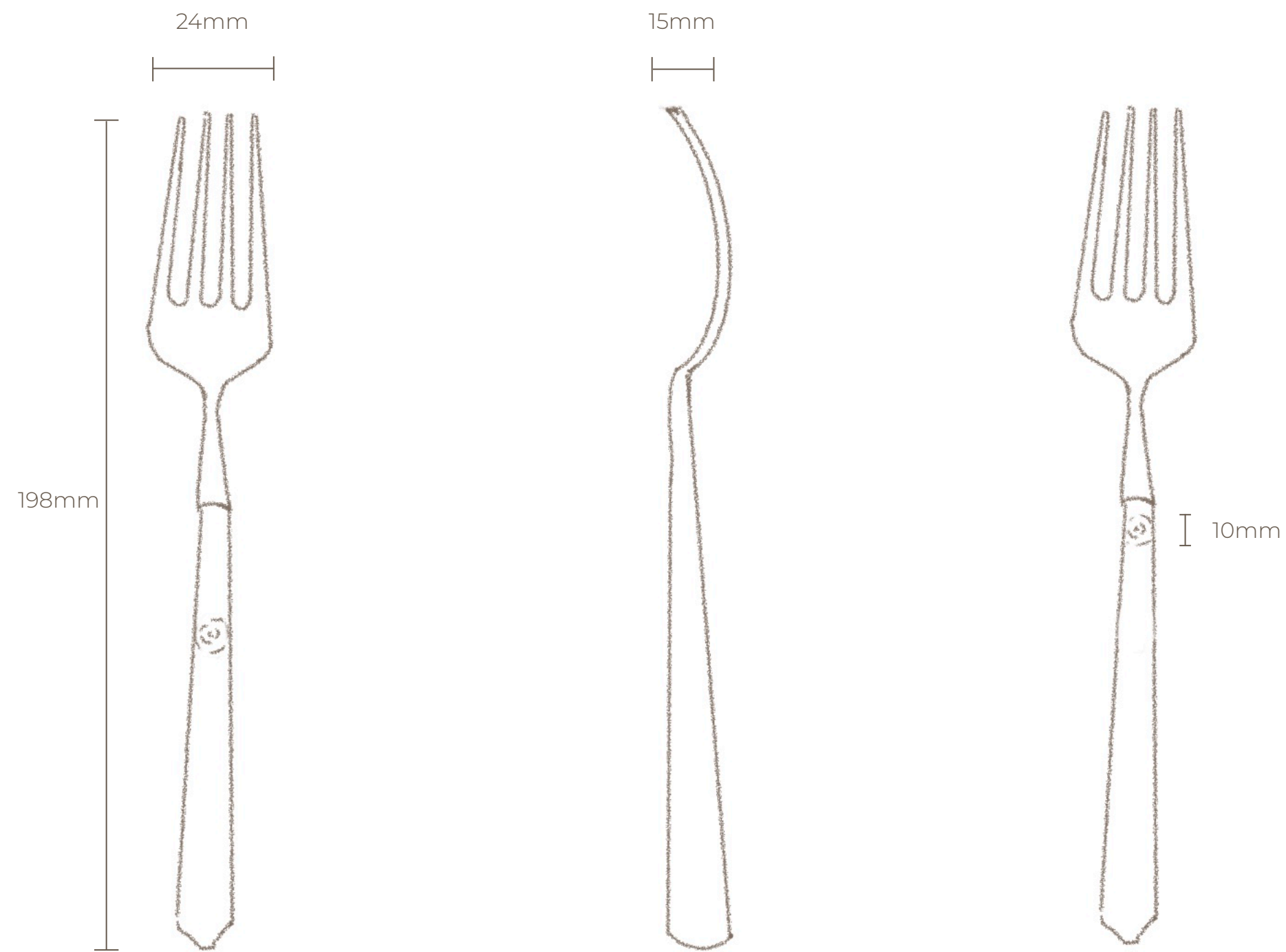
Material:

| Area | Material | Reason |
|------------------|------------------|---|
| Knife handle | Walnut | Warm and delicate, suitable for shallow carving three-dimensional texture, deep colour but with a sense of life |
| blade of a knife | stainless steels | Easy to cut, no stringing |

R · KNIFE



R · FORK



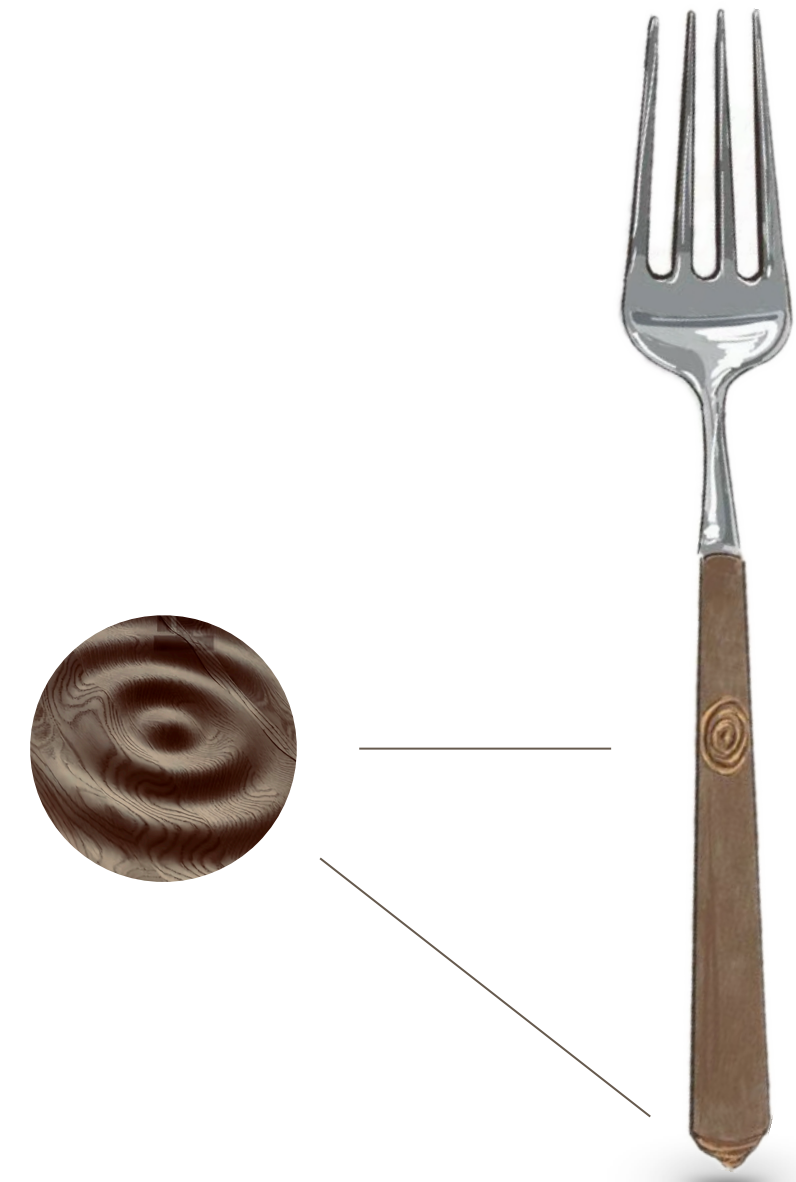
Handle Treatment:

| Area | Treatment | Functionality |
|----------------------------------|-----------------------------------|---|
| Upper grip(thumb & index finger) | Fine ripple carvings | Improves grip comfort; gently stimulates Shixuan acupoints (fingertips) |
| Middle curve(where fingers wrap) | Flowing, mid-depth ripple texture | Encourages natural finger positioning and mindful movement |
| Lower end(palm contact area) | Soft raised ripple crest | Aligns with Laogong point in the palm; offers subtle grounding and calmness |

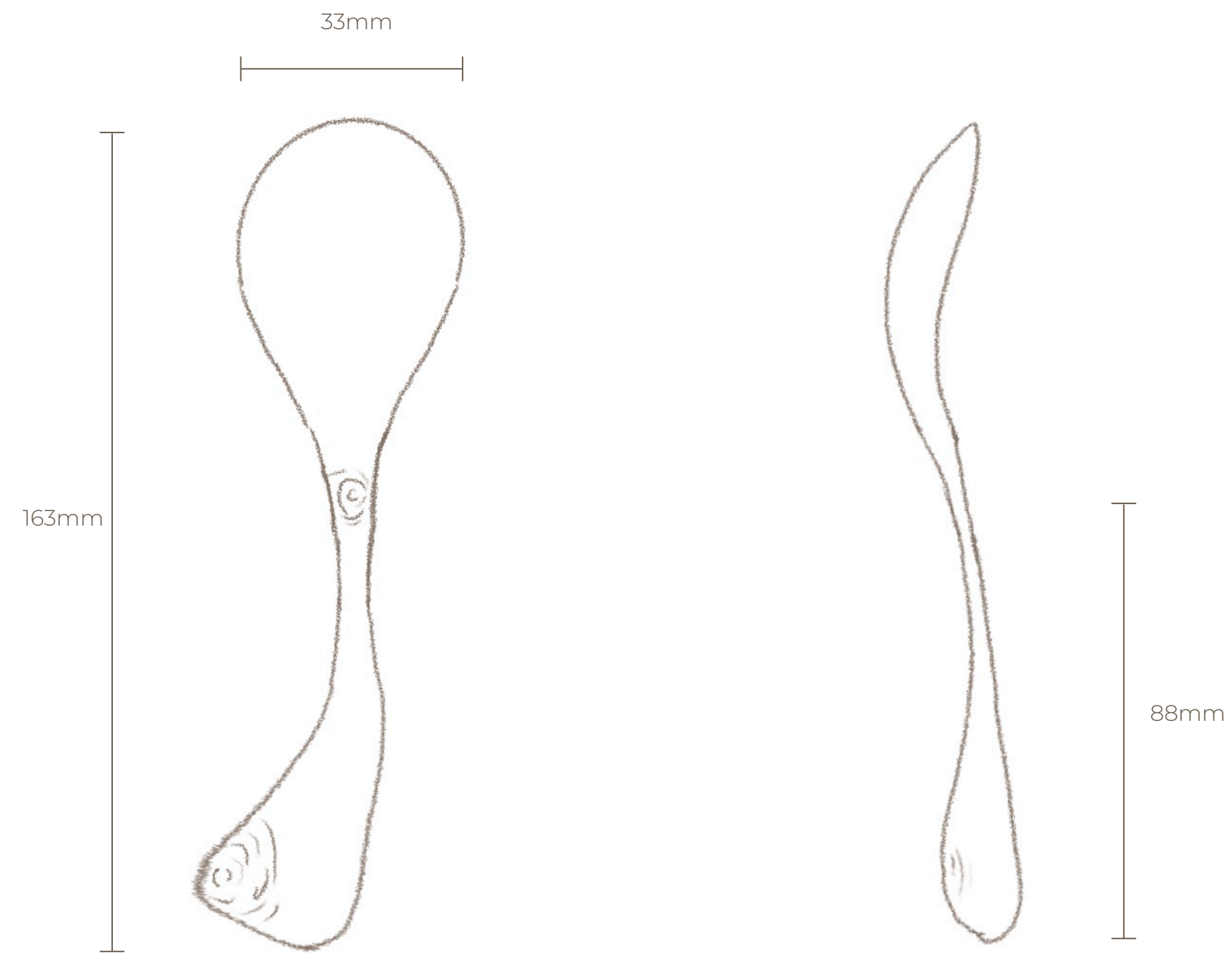
Material:

| Area | Material | Reason |
|-----------|---------------------------|---|
| Handle | Hand-polished walnut wood | Warm, tactile, ideal for ripple engraving |
| Surface | Finished with natural oil | Maintains texture integrity; enhances touch |
| Fork head | Brushed stainless steel | Durable, food-safe, clean visual contrast with wood |

R · FORK



R · SPOON



Handle Treatment:

| Area | Treatment | Functionality |
|--|---|---|
| Upper grip(thumb & index finger contact) | Shallow ripple engravings | Enhances tactile feedback; gently stimulates Shixuan acupoints at the fingertips |
| Mid-handle curve | Slightly shortened length | Brings the eating motion closer to the body; encourages slower, more intentional movement |
| Lower end(handle tail with inward bend) | Soft downward arc with enlarged ripple detail | Naturally aligns with the Hegu acupoint (between thumb and index); provides subtle pressure and grounding with each use |

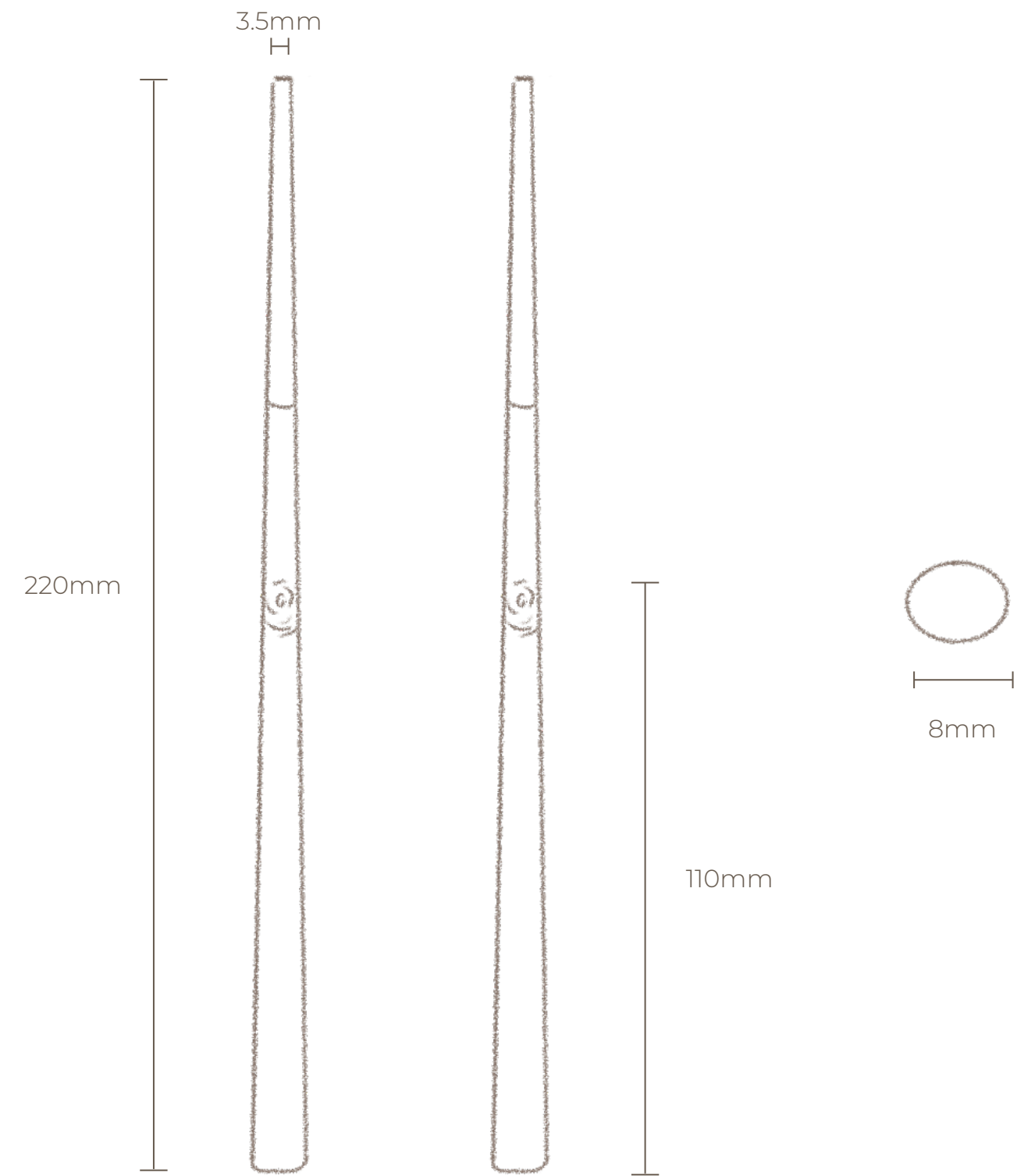
Material:

| Area | Material | Reason |
|------------|---------------------------|---|
| Handle | Hand-polished walnut wood | Warm, responsive material suitable for gentle pressure and ripple carving |
| Surface | Finished with natural oil | Maintains authentic touch and supports sensory clarity |
| Spoon head | Brushed stainless steel | Balanced contrast; ensures durability and hygiene during daily use |

R · SPOON



R · CHOPSTICK



Handle Treatment:

| Area | Treatment | Functionality |
|--|--|--|
| Upper holding section (thumb, index, middle finger contact zone) | Fine ripple lines carved where fingers rest | Gently stimulates Shixuan acupoints at the fingertips while improving grip and reducing slippage |
| Mid-shaft transition | Smooth flow with subtle undulation | Encourages lighter, more mindful movement during eating; reduces unconscious grabbing |
| Lower base of chopstick (palm and lower finger contact) | Slightly thickened ripple crest near the end | Aligns with the Laogong or palm center region, offering light sensory pressure during use |

All Ripple utensils—including knife, fork, spoon, and chopsticks—share the same material philosophy: walnut wood handles hand-polished with natural oil finish, chosen for their warmth, tactility, and ability to preserve the carved ripple textures. Metal parts (fork head, knife blade, spoon bowl) are crafted in brushed stainless steel, ensuring hygienic use and visual harmony.

R · TABLEWARE

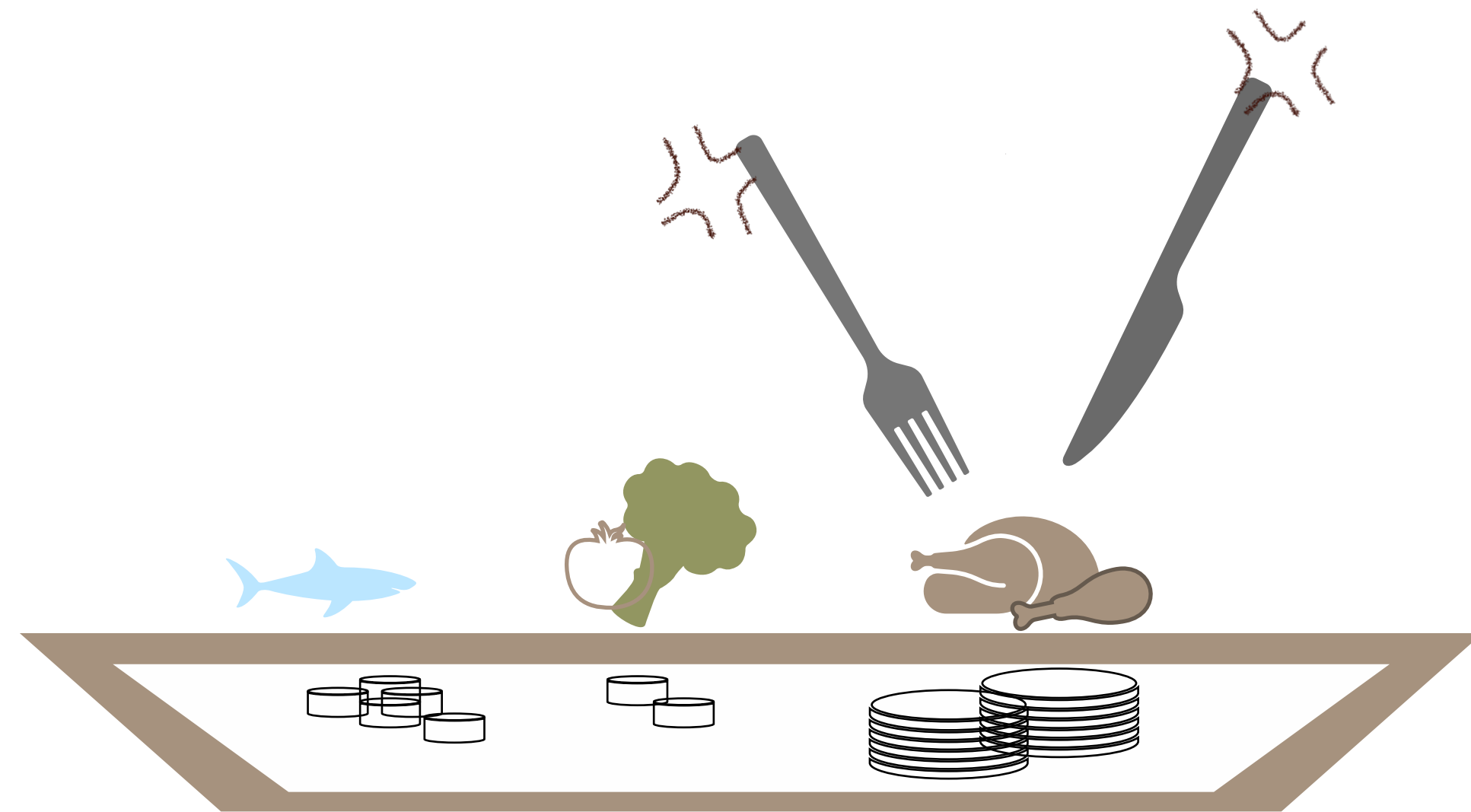


R · TABLEWARE

Cutlery is no longer just a tool to hold —
it becomes a quiet companion, gently awakening the subtle flow of body and emotion
with every use.

Ripple is no longer only seen on the surface of water,
but felt through the fingertips and the center of the palm, as a ripple from within.

RIPPLE · DINNER PLATE



In this version of the Ripple plate, I focused on a quieter and more enduring approach: guiding users through form and subtle magnetic interaction.

The plate surface features three ripple zones in a 2:1:1 proportion, gently suggesting a balanced food arrangement, such as vegetables, proteins, and condiments or fats. Beneath each ripple center, I embedded small neodymium magnets. These are invisible from above, but they create a soft magnetic pull on Ripple's metal utensils, subtly encouraging them to settle in specific areas.

Implementation

- **Ripple Geometry**
The three ripple zones are differentiated by size and depth, with the largest intended for vegetables, followed by proteins and lighter side items. The proportions (2:1:1) create a visual hierarchy that invites intuitive placement without imposing strict boundaries.
- **Embedded Magnets**
Small magnets are fixed into the base of the plate, aligned beneath each ripple zone. The magnetic strength is light — just enough to guide without interrupting natural usage or cleaning.
- **Material & Construction**
The plate is made from ceramic or ceramic-like composite. Ripple forms are created through molding or hand-finishing, allowing for gentle surface texture that complements both function and aesthetics.

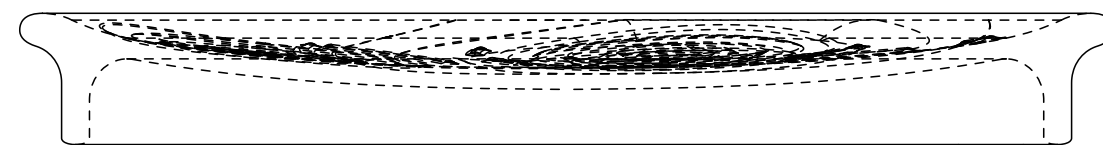
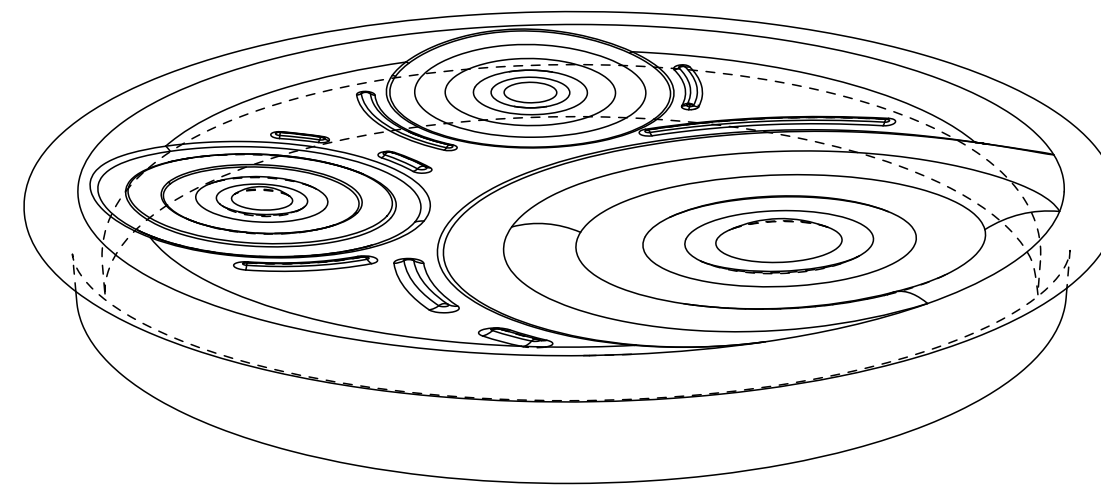
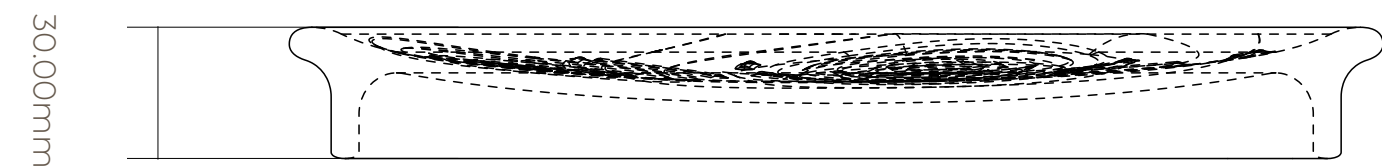
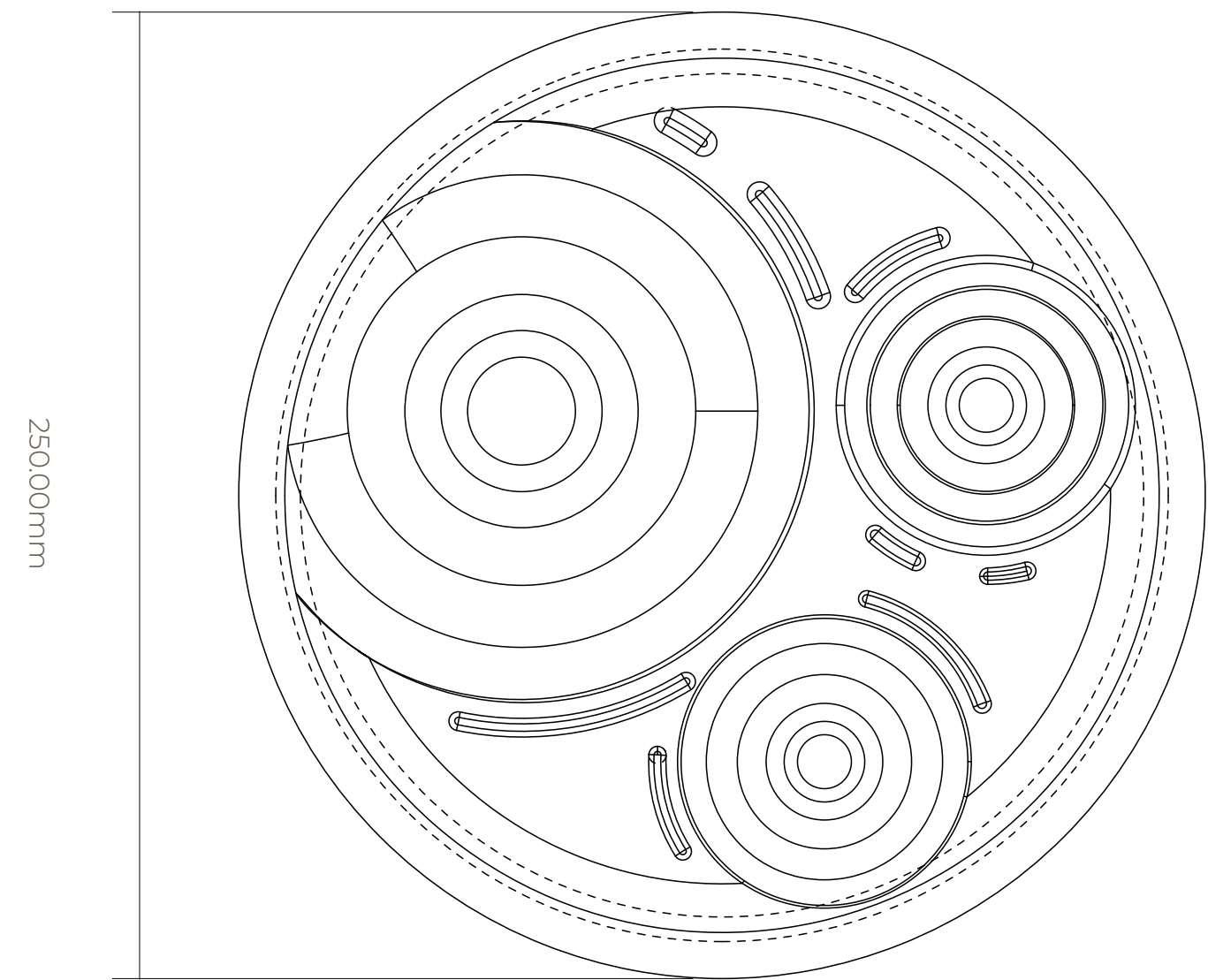
Design Meaning

This design does not aim to control the user, but rather to offer gentle spatial guidance through proportion, form, and soft magnetic cues.

Ripple here is no longer just a visual metaphor — it becomes a quiet rhythm that organizes the table.

A nudge of awareness, a sense of flow — a subtle reminder that eating is not just nourishment, but also a mindful conversation between body and emotion.

RIPPLE · DINNER PLATE



RIPPLE · DINNER PLATE



During my break, I traveled to **Jingdezhen** to study ceramics and met

Liu Zheng — a ceramicist who has spent nearly a decade mastering the art, and is a certified inheritor of two national intangible cultural heritage crafts.

It was through him that I encountered the quiet beauty of wood firing: a process guided more by time and nature than by strict control. Ash marks, flame patterns, subtle variations in glaze — each piece emerges from the kiln bearing traces of unpredictability and elemental dialogue.

This philosophy resonates deeply with the **spirit of Ripple**. Both embrace gentle guidance rather than force, natural rhythm over mechanical perfection. By choosing wood-fired ceramics for the Ripple plate, I allow the material itself to speak — to reflect slowness, attention, and the unique relationship between food, object, and emotion.

