

Aldo Bakker — *Porcelain Table Pieces*

If form follows function — an old discussion gradually becoming a dogma — what happens when feeling is the guiding principle for a design? For the fact of the matter is, at first sight it is not really clear what purpose these delicate table objects are meant to serve.

Designer and culinary creator Aldo Bakker used actions such as pouring (oil, vinegar, cream) and sprinkling (salt) as the starting point for discovering equally pure forms, subordinating the meaning or recognizability of an object to his experimental quest. In the sketching stage, Bakker omitted 'obvious' extensions such as an ear, spout, or ladle shape in order to approach the form with an open mind as a designer. He accordingly discovered that large and bulky additions such as handles or lids were often unnecessary.

After four years of patient, playful experimentation, a family of objects developed. The wonderful thing is that when users pick up these table objects now, they quickly understand them intuitively. You can literally feel what they are meant for.

The shape of the vinegar bottle forces you to pour the concentrated liquid carefully in measured dosages. Moreover, this bottle can be used by both left- and right-handed people. The milk can and water carafe have vertical pour openings, preventing flotsam and other 'uninvited guests' from landing in them from the top.

For production, Bakker sought out artisanal manufacturers. A valuation based on lifestyle would produce unnecessary words on table culture, whereas an aesthetic viewpoint would emphasize the remarkable design. Both would be true, but the greatest merit of this tableware is simply that it has found its highly individual and indeed beautiful form in an authentic manner. CR

