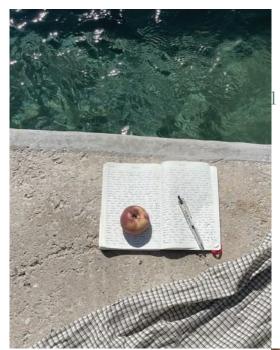


#### JANNY KAMPHOF,



Design, for me is about creating natural, personal and inspiring experiences. I need freedom to let ideas grow trough experimentation and iteration. Design connects: it strenghtens the relationship between people and objects or brings people closer together. My style is a mix of authenticity and liveliness, resulting in work that is both thoughtful and expressive. Every product I create aims to add something real and meaningful to the world.



connection

lively

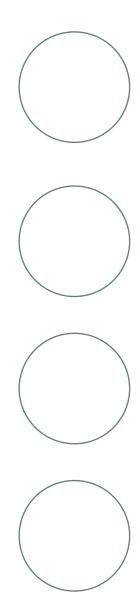
freedom



Contentment

authenticity

#### CHALLENGE.



Nearly 80% of the world's population drinks tea every day—whether it's herbal, traditional, or loose-leaf. But behind this daily ritual lies an industry facing major environmental and social challenges: biodiversity loss, deforestation, monoculture farming, and exploitative labor practices.

Tea is often grown in faraway plantations—sometimes in former rainforests—where industrial-scale farming damages ecosystems and disconnects people from the origins of what they consume.

didn't But what if tea have to large come from plantations at all? What if it could be local, seasonal, and personal? What if people could forage, dry, store, and brew their own tea-experiencing the full process, and knowing exactly what's in their cup?



# TARGET GROUP,

r o u t i n e













tea enthousiast

### CONTEXT.



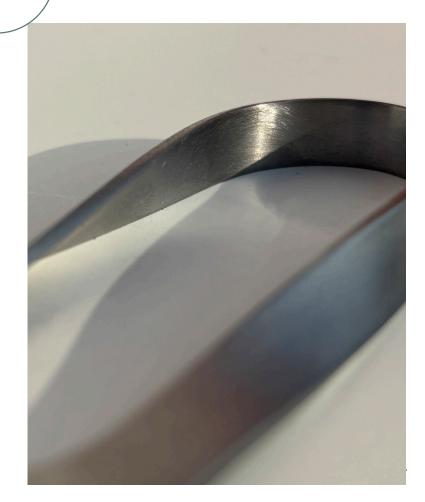


this product lives in the space between indoors and outdoors. Designed for people with little space but a love for the outdoors and slow rituals. Herbs are foraged from local parks, picking gardens and green patches. They dry indoors near a window, store in wooden jars ready to be enjoyed whenever suitable.





This design is about reconnecting with what we consume. It's about slowing down — and letting a daily ritual become something personal, grounded, and real.





This is a four-piece product set that guides you through the entire herbal tea process before drinking tea:

FORAGE. DRY. STORE. ENJOY.

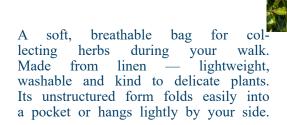
It transforms tea from something you buy to something you create

A compact, lightweight pair of shears designed for gathering herbs during walks. The rounded handle makes them comfortable to carry in hand or bag. Simple and durable.





# FORAGE.







DRY.





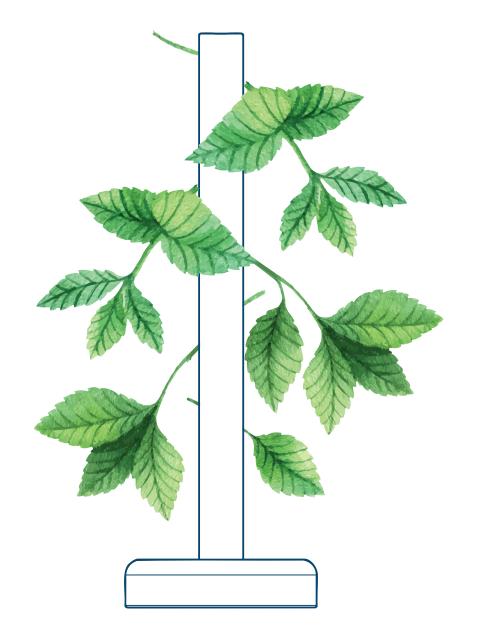
A vertical drying stand to dry the foraged herbs. Herbs slide into the central slit and hang freely to dry. It takes little space and can be placed in the kitchen, living-room or wherever the user pleases.

#### HOW TO USE.

Use the dryer to dry the herbs horizontally to keep oils in the leaves of the herbs

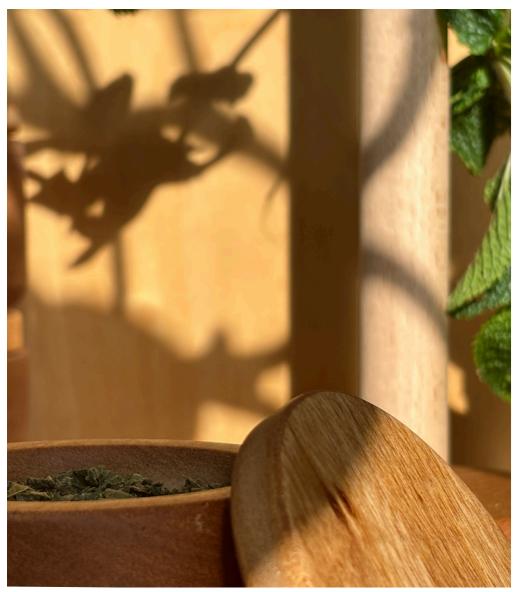
Start with the smallest and thinnest branch and end with the thickest branch

DRY.



Keep herbs out of direct sunlight to optimally retain oils and therefore flavour

After 1-2 weeks
- depending ont
the herb and climate -the herbs
are ready to store



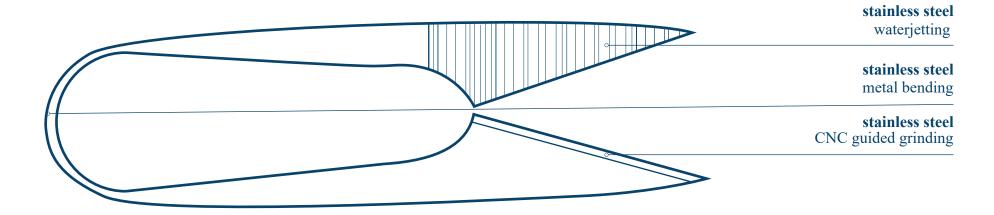
# KEEP.

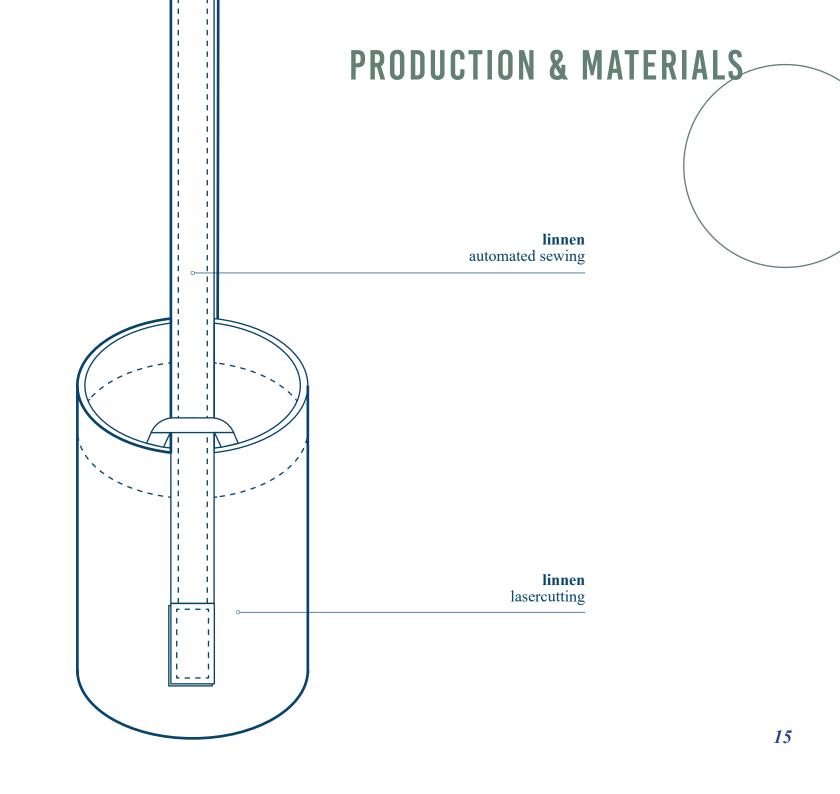


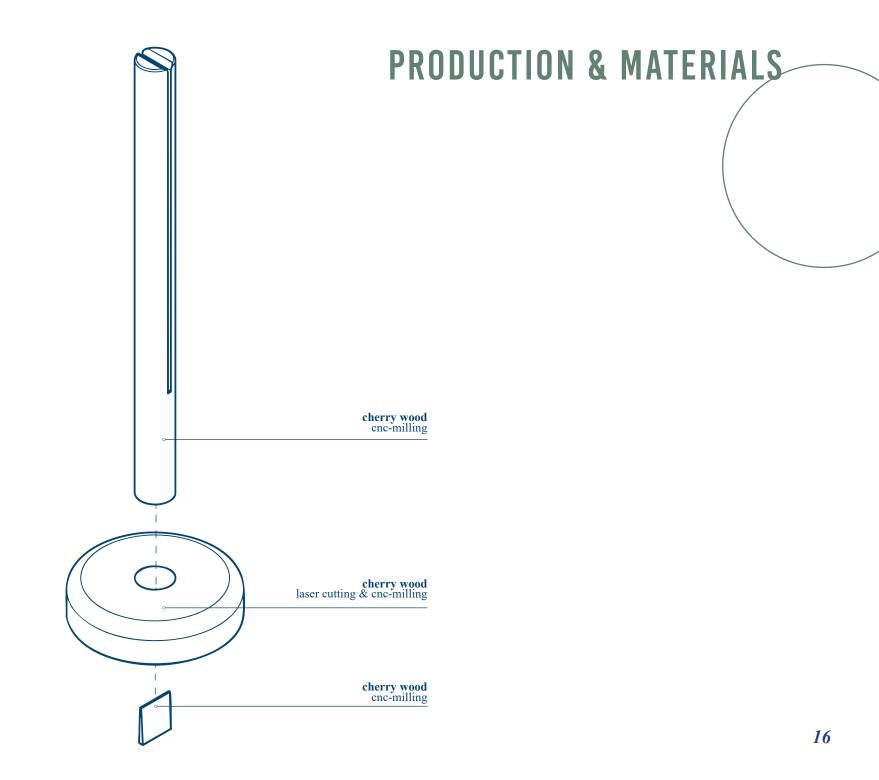
Made from cherry wood, these jars keep your foraged tea fresh. There are four — one for each tea moment in the day. Their simple shape gives warmth to the space they are in. Practical, quiet and part of your daily rhythm



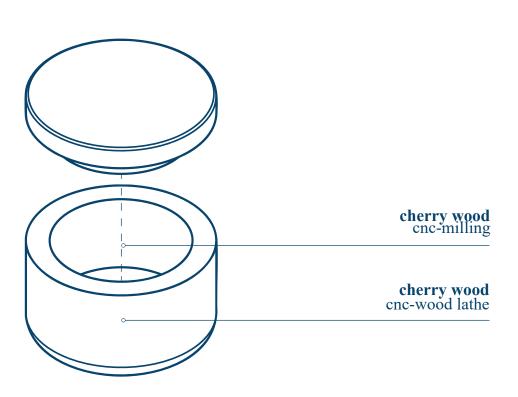
# PRODUCTION & MATERIALS





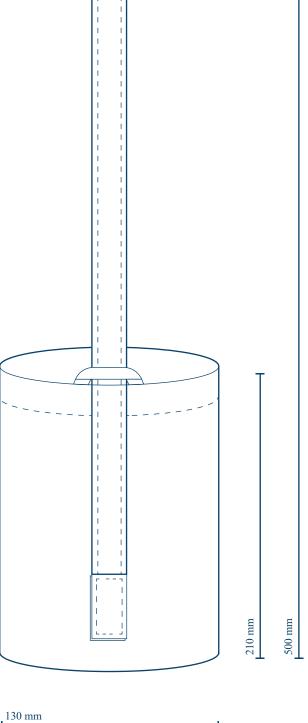


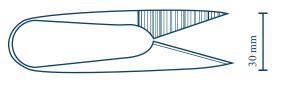
# PRODUCTION & MATERIALS



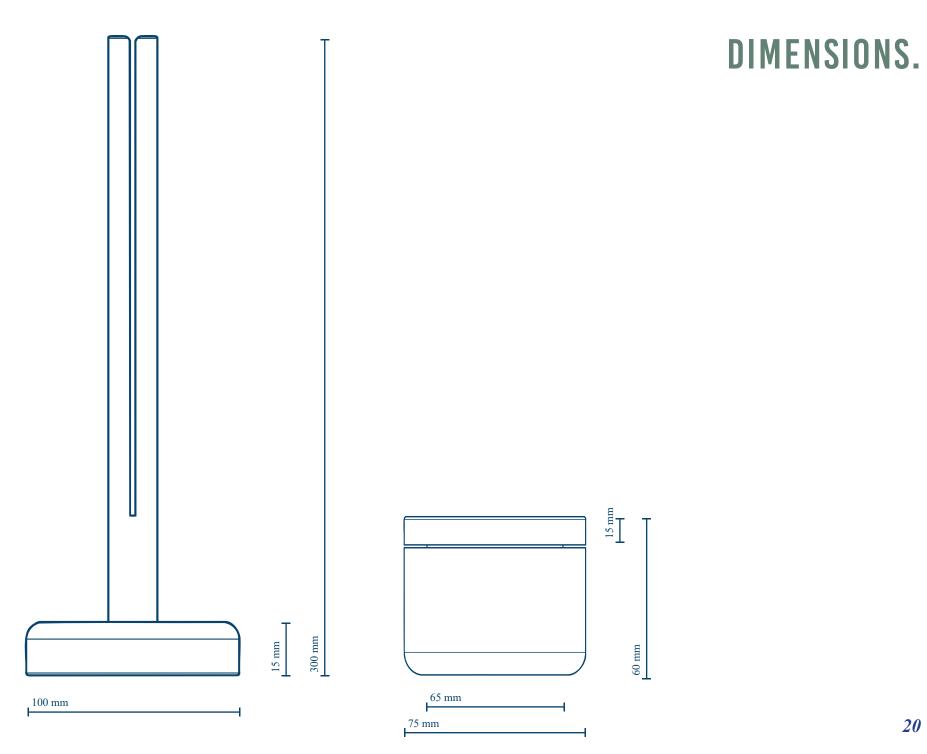


## DIMENSIONS.





30 mm 120 mm







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