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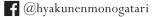
Printing Director: Tomoyuki Taka

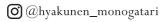
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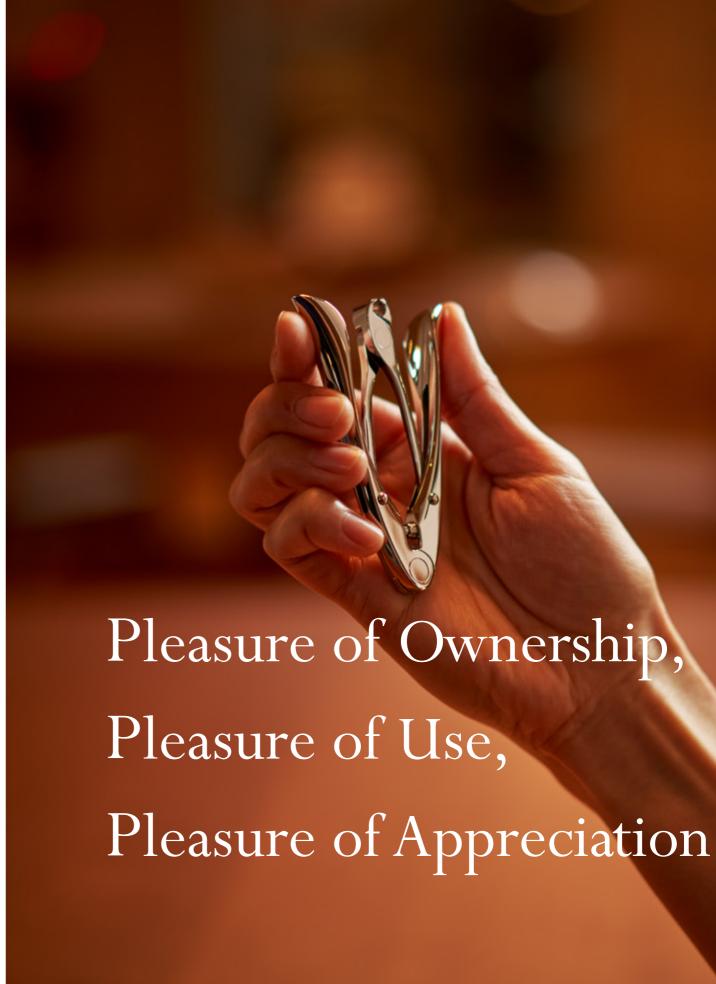


Niigata Industrial Creation Organization [NICO]

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Tools for the next 100 years, inspired by those from the last 100 years.

A collection of tools that draw on a century of heritage, the "Centennial Collection" presents lifestyle tools for the next generation. The collection is based on the theme of creating "heirlooms that enable the enjoyment, sustenance and continuation of a cultured lifestyle". Unlike tools that are mass-produced for mass-consumption, the tools in this collection are all limited editions designed for longevity and to suit the needs of the individual. As such they have been designed as tools that mirror the characteristics of the individual and appeal to his sense of value. They are tools that will be treasured, and can be given as gifts that will be admired for their craftsmanship, tools that express the charm and vibrant culture of Niigata and help create a support system for an enhanced lifestyle.

Hyakunen-Monogatari

Pleasure of Ownership

Tools with beautiful or exciting features for your intellectual enjoyment

Pleasure of Use

Tools that you can enjoy visually, tactilely, and with your other senses

Pleasure of Appreciation

Tools that offer cultural pleasures, such as enjoyment of stories and the seasons

2018 For Next-Generation Qualitative Value

The Centennial Value Collection 2018 Series proposes next-generation qualitative value that resonates with and provides inspiration for your mind, body, and daily life.



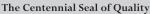
ISHIYAMA MOKKOUSHO INC. 3
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Design Manager Professor Emeritus Nagaoka Institute of Design Kyo Toyoguchi



The Centennial Value Collection, a range of products representing new values and showcasing the way a new generation of products can be, is the fruit of the collaboration between the industries and artisans of Niigata, Japan. Such a collaboration was made possible by NICO (Niigata Industrial Creation Organization), a foundation set up by Niigata Prefecture to assist networking for businesses and creators, in addition to supporting the development of new products. Items created with the assistance of NICO carry a seal of quality certifying their excellence.

This seal of quality is constructed from the following four components



CENTENNIAL VALUE COLLECTION

A certification marking indicating that the item is of a quality and based on a vision belitting its place in Tales of a Century. The Centennial Value Collection.



ROM NIIGATA JAPAN

A second marking bearing the motif of a Japanese crested ibis -a beautiful bird the symbolizes Niigata Prefecture, indicating that the item is produced by the excell skills of the local artisans in Niigata Prefecture. Incidentally, the Japanese crested ibis, with the scientific name of Nipponia nippon, is also a bird that represents Ja





A third marking indicating the year in which the item was developed. In addition to the Christian era, the Japanese also use the twelve signs of the Japanese zodiac to designate a calendar year. For instance, the year 2018 is also the year of the Dog, and the Japanese character for Dog is displayed on the marking to indicate the developing year.



COMPANY MARKING

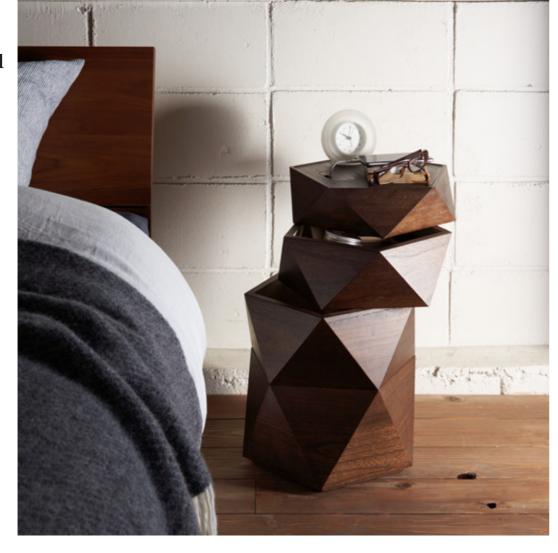
marking to certify

A variegated appearance created by shadows

This unconventional chest can be accessed from any angle and installed anywhere.

Made of "kiri" (Paulownia tomentosa), the lightest of lightweight wood, the chest is surprisingly easy to lift despite its solid appearance. Furthermore, the chest $% \left(1\right) =\left(1\right) \left(1\right$ is equipped with the functionality required for contemporary life: it is comprised of deep trays, which can be angled open to be used for storage, while the lowermost tray houses a power strip.

ISHIYAMA MOKKOUSHO INC.

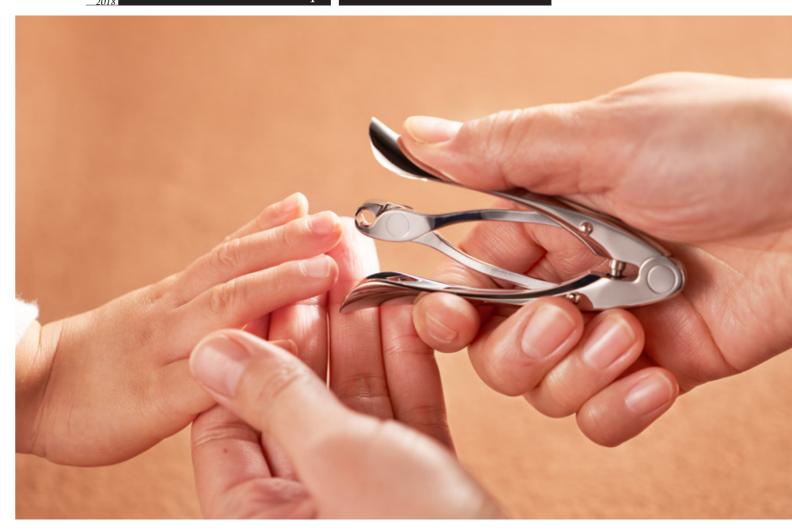






Pleasure of Ownership

Pleasure of Use



SUWADA Nail Nippers "Neo Grip"

Love makes new nail nippers

Representing a radical rethinking of the shape of nail nippers, these nippers feature blades positioned as close as possible to the fingers holding them, allowing for greater control and safety while retaining the sharpness

Clipping the fingernails of others can be an expression of love. Nail nippers are now evolving to help deepen the love or bond between parents and children or between a person who clips someone else's nails and the one whose nails are clipped.



SUWADA Blacksmith Works, Inc.

1332 Koanji, Sanjo-city, Niigata 959-1114 JAPAN TEL +81(0)256-45-6111 suwada@suwada.co.jp https://www.suwada.co.jp



W58 x H90 x D14 mm, 60 g Blade: Hi-carbon stainless steel, Grip: Stainless steel Mirror finish



Paper Made Paper Cushion

Paper you can sit on

These new, simple interior items take advantage of the lightness, warmth, and texture of paper (fiber) as a natural material, while leveraging its strength and resilience to produce seats that are unprecedentedly and uniquely comfortable.

You can place your legs on the seat, sit on it cross-legged, place it as a lumbar support on an ordinary chair, or use it in any other way you want.



"Sensai" titanium soy sauce cruet

Extending taste and flavor

Featuring double walls made of different materials, this soy sauce cruet achieves both functionality and beauty.

The outer wall is made from robust stainless steel while the inner wall is composed of titanium to provide corrosion resistance against the salt content of soy sauce.

The floater inside the cruet works as a lid to prevent soy sauce from degrading through contact with air, thereby helping it keeps its fresh taste and flavor.



Prince Industry Inc.

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Nail palette

Making manicuring more fun and accessible

This nail palette is an organizer for self-manicure tools. You can arrange the organizer to suit your personal needs by keeping your favorite nail enamels or tools in the extra space. You may even be tempted to take the kit with you wherever you go and to keep your nails beautiful.







W130 x H80 x D160 mm, 500 g Stainless steel / Polish, blast



Maruto Hasegawa Kosakujo Inc.

16-1 Doba, Sanjo-city, Niigata 955-0831 JAPAN TEL +81(0)256-33-3010 keiba@keiba-tool.com https://www.keiba-tool.com



Plate, Salad bowl

Making food more tasty and more appealing

Food is best enjoyed at its optimal temperature, that is, hot food should be eaten while it is hot and cold food should be eaten while it is cold. When this double-wall stainless-steel plate is heated or chilled before food is placed on it, the food maintains its temperature while you eat it.

The unique surface finish gives each metal plate a warm and soft character as well as a distinctive look that is sure to inspire your creativity.

The plate provides food with a stage on which it becomes tastier and more visually appealing.

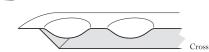


W260 x H60 x D260 mm, 1,250 g





Plate (two concaves) W360 x H30 x D230 mm, 1,000 g Stainless steel / Mirror finish, vibration finish



TOMITA Co., Ltd.

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Yukihoju [Chirori(pitcher) and sake warmer]

Joy of sake

Chilled, warmed to body temperature, or warmed to its perfect temperature-Japanese sake smells different and tastes different depending on how hot or cold it is. This ability to offer a wide variety of flavors, palatability, and taste makes sake rare among alcoholic beverages of the world. For indoor use, pour boiling water into the sake warmer. For outdoor use, set a solid fuel below the sake warmer to boil water. Then place the dedicated chirori

(pitcher) containing sake in the sake warmer, and warm the sake to the desired temperature. You can also put ice into the sake warmer to enjoy chilled sake. Whether drinking alone or with friends, you can easily enjoy the diverse flavors of sake at different temperatures.



Sake warmer W70×H155×D70mm, 500g Outside: Vibration finish, Inside : Plated tin



W53×H150×D45mm, 180g



SAKAI KOUGYO Co., Ltd.

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Pot cover

Light and shadow. The tangible expression of each passing moment.

Like a ticking clock, copper artisans rhythmically strike at their material, putting their whole heart into each movement to create unique and dynamic shapes full of vitality. When a potted mature bonsai or seasonal plant is placed inside it, the vase provides the plant with a stage, giving rise to a new spatial expression.









Gyokusendo

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