



Morinaga's iconic tin of caramels came out in 1914, when meticulou wrapping — especially for sweets — was unheard of. The delicate wrappers added an extra spoonful of glamor to the sweet squares of



Newspaper ad: Morinaga's first newspaper advertisement for Milk



- **1** Most everyone in Japan knows the joy to his **fellow** Japanese. and loves Morinaga — a sweets 3 After toiling as an apprentice boxes were light, portable and fit costly. One by one, Morinaga manufacturer with a history of in the U.S. for 12 years, Taichiro right into pockets. Each chewy overcame these obstacles to benearly 120 years and one of the returned to Japan. He opened a tiny most trusted names in the business. factory in Akasaka, Tokyo, that What they don't know is the story measured about 6.5 sq. meters and vor. At the Expo, they were sold as Now, Morinaga has decided to behind the founder, Taichiro Mori- in that tiny space proceeded to souvenirs and became an immedi- revisit the company's starting point

- genuine Western-style ate **sensation**.
- and there, he **swore** he would spread megahit product: the iconic, yellow **meticulous** packaging to **offset** are hard to come by.

box of caramels. The cardboard these problems was, at first, too morsel was individually wrapped come a revered and beloved and packed with sweet, milky fla- household name.

'The Sweet and Illustrious Tale of

Taichiro Morinaga'

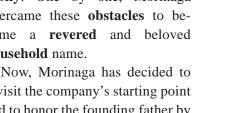
体験いただこうと、森永製菓が原点に返って商品づくりに挑戦している。

1899年。西洋菓子が日本ではまだ馴染みのなかった時代に、

キャラメルやマシュマロをはじめて口にした日本人は驚いた。 その「新体験」を届けたのは、森永製菓の創業者、森永太一郎。 未知なる驚きを体験した明治時代の人々の感動を、現代の人々にも

その新たなブランド名は「TAICHIRO MORINAGA」である。

4 cardboard 厚紙の。chewy かみごたえの 苦しみの元。meticulous 細かい。offset ~ ② ceramics merchant 陶器商。had all but ③ toiling 苦労する。apprentice 修行の身。 ある。morsel 一口分。souvenirs お土産。 を補う。costly 高額の。obstacles 障害。 revered 崇拝される。household おなじみ



and to honor the founding father by 2 Taichiro was a ceramics mer- sweets. Thanks to his efforts, the 5 To get to this point, however, launching the Taichiro Morinaga chant when he went to the U.S. in Japanese got their first, delightful was a long, uphill journey for brand. Like Taichiro, the company 1888 on a sales trip. Things didn't taste of wonderments like marsh- Morinaga. The basic ingredients wishes to bring a whole new sengo as smoothly as planned, and mallow and caramel. Taichiro's en- in Japan were completely different sory experience to the Japanese. Taichiro had all but lost hope when terprise took off and the company from those in the U.S., so recipes This is important in an age where one day, he had his first bite of a expanded by leaps and bounds. had to be adjusted. The humid Japmost anything and everything can piece of caramel. Taichiro had never 4 In 1914, the year of the Tokyo anese climate was a bane on carabe bought online with a single tasted anything so delicious. Then Expo, Morinaga came out with a mel manufacturing. Therefore the click, and new taste encounters



Morinaga has decided to call ing, and there was a particular de-

this new experience "okashi." In mand for chocolates. To distin-

Japanese, "okashi" means confec- **guish** themselves from their many

tionery, but there's also a whole rivals, Morinaga paid special atten-

other range of meanings, like tion to the Hi-CROWN packaging.

ing" and "attractive." Deploying stylish box, similar to a cigarette

the skills and dedication honed packet and emblazoned with the

over a century, Morinaga hopes to company seal. Hi-CROWN came

embody and redefine the "okashi" off as chic, fashionable and up-

8 To this end, Morinaga has re- 9 The newly incarnated Hi-

launched the "Hi-CROWN" choc- CROWN series come in a package

olate series. Hi-CROWN made its reminiscent of a crayon box, and

debut in 1964, the year of the first the chocolates themselves are

Tokyo Olympics. The Japanese beautifully wrapped and color-

confectionery market was boom- coded according to flavor. Try the

scale.



TAICHIRO MORINAGA **PRODUCT LINEUP**

TAICHIRO MORINAGA







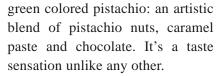
Baked from brioche rolls and packed with a milky, buttery caramel flavor, the Caramel Rusk boasts real artisanship. The first bite is crunchy, followed by a melt-in-your-mou ensation that's hard to forget. Take it with you on your fall outing!





Aeration Premier

This sweet is a masterful combination of aerated chocolate and a slightly bitter dark chocolate biscuit. The fragile chocolate mixture is so delicate it can' However, it's baked to perfection with



10 Another product in the Taichiro "beautiful," "fabulous," "interest- The chocolates came in a highly Morinaga line is the "Caramel

Rusk" — a rusk baked from brioche rolls, and flavored with Morinaga milk caramel and plenty of butter. The taste is both nostalgic yet completely modern, the perfect companion to an autumn outing.

SHOP INFO

NEWoMan 新宿 2F エキナカ 大丸神戸店 地下1F その他 大型百貨店、JR構内売店にて



MORINAGA

- 森永製菓、原点に立ち返る新たな商品づくり
- 誓った。fellow 同じ。
- ~ ほとんど~しかけていた。swore ~だと wonderments 素 晴 ら し い も の。by ... sensation 大評判。 bounds 飛躍的に。
- - **5** ingredients 材料。recipes レシピ。bane の。

🖪 sensory 感覚的な。encounters 出会い。 🖪 To this end それを達成させるために。 📮 incarnated 具現化された。reminiscent (商品説明部分)artisanship 職人技。 ☑ Deploying ~を使って。dedication 献 distinguish ~を区別する。emblazoned of ~~を思い出させる。color-coded 色分 Aeration「通気」「空気混入」の意。aerated 身。honed 磨かれた。embody ~を具現化 with ~ ~がプリントされた。came off as けされた。 する。

experience.

ふんわりさせた。with ~ intact ~は損なわ