

SPOONS & SPATULAS

General Information

DESIGN INFORMATION

- "Pot Hugger" design, which includes the unique handle and shaft used on other models is copyrighted. Permission is required for any replication of images or items
- All spoons and spatulas are made exclusively using Black Cherry (*Prunus serotina*) wood only
- Black Cherry is the only domestic species I have found that performs best in the demanding requirements of kitchen for the following reasons:
 - Minimal taste (unlike the grocery store wooden spoons made from Far Eastern rubber tree wood)
 - Ages to a rich reddish brown, without colour blotches
 - Worn edges can be refinished with mineral oil or walnut oil
 - Spatula tip wear can be sanded and refinished with mineral oil or walnut oil
 - Resilient, flexible and strong in thin sections
 - Contact with hot stove elements will scorch but not melt like plastic utensils
 - Finish is pure Tung oil which does not contain any petrochemical or other toxic products
- The spoons and spatulas were designed for performance and ease of use
- Handle shaped for comfort – not just a 'stick' on one end of the spoon/spatula
- Pot Hugger shape eases emptying food cans, the 25cm (10 inch) size fits inside the smallest can sizes
- Collar ring prevents:
 - Spoon from sliding into pot
 - Hand from sliding down spoon during aggressive stirring
 - Liquid from dribbling into your hand when holding the spoon upright

WOOD CHARACTERISTICS

Wood is a living material, for this reason, colour can vary quite dramatically. Heart wood is generally a medium brown / reddish-brown colour. This ages to a rich reddish-brown with time and use. Live wood (from the outside portion of the tree) is much lighter in colour, almost blonde. This will also age to a reddish-brown, but will always be noticeably lighter than heart wood.

All my spoons and spatulas are made only with Black Cherry (*Prunus Serotina*) wood. This species is closed grain, imparts no taste to food and ages to a rich colour without blotching. The working end of spatulas, which are exposed to high temperatures during normal use will darken faster than the handle or shaft.

CARE AND FEEDING

My spoons and spatulas require little care. Please note that they are made of wood so are NOT dishwasher safe. Hand washing in any dishwashing liquid is the best way to clean off food residue and disinfect.

Coat with mineral oil or walnut oil whenever the wood appears to be 'dry'. You can use the utensils immediately after coating.

If you prefer, you can refinish using pure Tung oil (original finish), but it takes 8-10 days for this to cure.

CUSTOM SPOONS and SPATULAS

I normally do not make custom spoons and spatulas as the time required to design, make test pieces and evaluate the design ends in a prohibitive cost.

Please do contact me if you have any suggestions or ideas for new products or applications, I'm always looking for new challenges.

POT HUGGER[®] SPOONS

The "Pot Hugger[®]" design is copyrighted. This spoon design evolved from the requirements expressed by my favourite cook. The handle portion of the design is also used for the oval spoon and the spatulas I make.

Characteristics:

- Square end and side profile quickly clears attached food from pot sides and bottom
- Flat across tip for effective clearing of pot bottoms and emptying cans
- 'Corners' of spoon tip slightly rounded to fit into corners of pots
- Generous size 'bowl' in spoon

25cm (10 inch) Pot Hugger spoon:

This size is ideal for use in small saucepans and to empty the contents from small cans

The width is designed to fit inside of the small can size used for tomatoe paste



30cm (12 inch) Pot Hugger spoon:

This size is ideal for use in medium sized cooking pots

The width is designed for comfortable and effective use in medium sized cooking pots



OVAL SPOONS

The oval spoon incorporates the copyrighted handle design of the Pot Hugger, with a large oval 'spoon'. Shape is designed to maximize contact on the sides and bottom of round bottomed mixing bowls.

Characteristics:

- Elongated oval shape has more contact with food being stirred, reducing stirring time.
- Large diameter tip and sides maximize contact on sides and bottom of round bottomed mixing bowls.
- Handle, collar and shaft characteristics are the same as listed for the Pot Hugger spoon design.

30cm (12 inch) Oval Spoon:



Spoon in photo is heart wood only.

25cm (10 inch) Oval Spoon:

There does not seem to be any demand for this size of oval spoon. I will make them to order, but will not be making 25cm Oval Spoons as a regular item.

SPATULAS

Spatulas available have either a square or rounded end. The square end design is for flat bottomed pans and the round end design is for either round cornered deep pans or woks.

Worn or damaged working edges can be easily sanded and refinished.

Characteristics:

- Handles are the same design as spoons
- Tips are designed to be reshaped easily with sandpaper when worn or damaged
- 'Square' tip spatulas are designed to be used for flat bottom pans
- 'Round' tip spatulas are designed to be used for round cornered deep pans and woks
- A pair of 25cm (10 inch) spatulas (one square with one round) can also be used as salad servers

25cm (10 inch) Square Spatula:



25cm (10 inch) Round Spatula:



30cm (12 inch) Square Spatula:

