

Crafted from natural materials, these kitchen tools, gadgets and serving dishes make the perfect sous chefs.

KITCHEN AIDS



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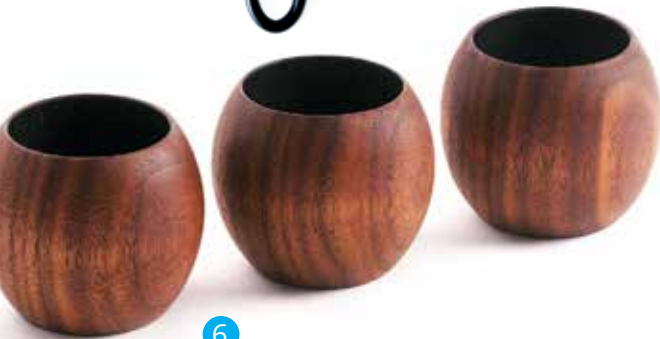
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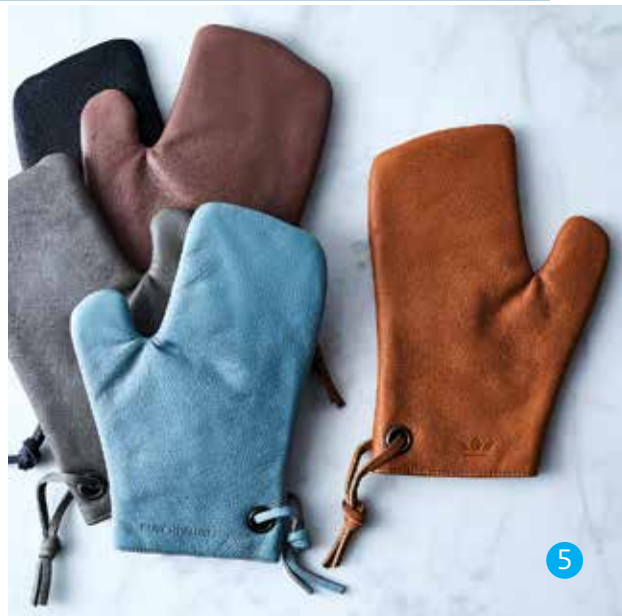
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- 1) **FD Cheese Grater** by Morihata, stainless steel, \$32; at architectswife.com. 2) **Banca Serving Plates** by Kenneth Cobonpue, ceramic and rattan, inspired by Filipino fishing boats, \$70-\$90; kennethcobonpue.com. 3) **Wood & Marble Catering Stand** by Studio McGee, available in two sizes, \$118-\$124; studiomcgee.com. 4) **Tanija Spoons** by Jayson Home, hand-carved walnut, available in six shapes and sizes; \$38-\$48 each; jaysonhome.com. 5) **Dutch Leather Oven Mitts** by Dutch Deluxes, 100% full-grain leather, withstands temperatures up to 460 degrees Fahrenheit, available in five colors, \$89 each; at food52.com. 6) **Sphere Cups** by De Jon & Co, black walnut, \$38 each; at heathceramics.com. >>

- 1) **Copper and Horn Servers** by Twenty Two Home, copper knife and server with elk shed handles, \$250 each; twentytwohome.com.
- 2) **Groove Trivet** by Hallgeir Homstvedt, raw marble, available in two sizes and three colors; \$49-\$69; at muuto.com.
- 3) **Geo Marble Rolling Pin** by Anthropologie, marble and stainless steel, \$68; anthropologie.com.
- 4) **Mara Mortar and Pestle** by Hawkins New York, marble with copper base, \$120; at persephonebakery.com.
- 5) **Salt and Pepper Grinder Set** by CB2, walnut and marble, \$49.95; cb2.com.
- 6) **Serving Boards** by Black Creek Mercantile, white oak (dark finish is result of natural reactive process), \$175-\$275 each; at urbainehome.com.

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