



UNEXPECTED HEIRLOOMS

Rare is the object that's a workhorse and a thing of beauty. Culling from years spent discovering home goods for photo shoots, style director Ayesha Patel has put together the ultimate selection of American-made pieces you'll reach for every day—and eventually pass down to the next generation.

PHOTOGRAPHS BY *María Robledo*

wooden scoops

BLACKCREEK MERCANTILE & TRADING CO. "I think the kitchen is where people really connect with tradition," says artisan Joshua Vogel of Kingston, New York. Each of his hand-carved pieces is built to be passed down like a recipe: He crafts cutting boards, *opposite*, out of a single piece of local cherry or sugar maple (so they'll resist splitting and warping) and turns the scraps into sculptural spoons as part of his limited-edition 365 Series. Vogel, who has sold art installations of grain scoops, says, "I enjoy blurring the line between craft and design." That said, "I also want lefties to just love my spoons for making chili."

Spoons, from \$88 each, blackcreekmt.com. Opposite Large standard board with double handle, \$225, and round board with carved edge, \$215; blackcreekmt.com.



teardrop boards

DOMINIK WOODS Dominik Kowalik makes each of his supersmooth, odd-shaped serving boards to order—a process that starts with hours of digging through the lumberyard for choice pieces of maple or walnut. It continues in his Los Angeles studio, where he cuts, joins, and sands, sands, . . . and sands some more, until the wood feels buttery and the contours are just right. "I spend a lot of time eyeballing and touching the wood," says Kowalik, a former graphic artist and a guitar maker. "I am, maybe, a little obsessive."

Teardrop boards (stacked, top left), from \$89 each, dominikwoods.com.



kitchen knives

BLOODROOT BLADES The world of knifemaking is generally sliced into two camps: those who make knives for collectors, and those who make knives for cooks. Luke Snyder and David Van Wyk are the rare team creating artisanal knives that are easy on the eye and for the chore of chopping a mirepoix. Based in Athens, Georgia, Bloodroot makes each knife to order; Snyder and Van Wyk even interview customers about their cooking habits, watching them chop—over Skype, if necessary. “To produce a knife that’s as hard-working as a kitchen knife,” says Snyder, “we have to be on our game.”

Petty knives, from \$275 each, bloodrootblades.com.



copper pots

BROOKLYN COPPER COOKWARE Copper pots have long been associated with French cooking (think Julia Child). But in 2010, Mac Kohler teamed up with metal fabricator Hammersmith, of Brooklyn, New York, and started manufacturing on cookware-making machines that hadn't been used in 30 years. Today, as the only producer of this type of cookware in the U.S., the company races to keep up with orders; current wait times run to four months. As long as the pans are retinned every decade or so, "the lifespan is unknowable," Kohler says. "I have an 18th-century pan that's as usable as the day it was made."

Au gratin pan, from \$209, saucepan, from \$159, and sauté pan, from \$329; brooklyncoppercookware.com.



mortars and pestles

COORS PORCELAIN Originally used by scientists and pharmacists, Coors porcelain mortars and pestles were designed for more serious tasks than grinding spices—and that's just what makes them special. Introduced at the turn of the 20th century by a company that was purchased in 1910 by Adolf Coors (of brewery fame), the sets quickly gained the attention of cooks. "They're more beautiful and heavy-duty than any other ones," says Lisa Minucci, a collector who sells them at her shop, Heritage Culinary Artifacts, in Napa, California. While she favors large vintage sets (with diameters up to 18 inches), the modern-day versions available at medical-supply stores are equally durable. "They're forever pieces," she says.

Vintage mortar-and-pestle set (similar to shown), from \$50, heritageartifacts.com.



ebonized bowls

SPENCER PETERMAN It's an artisanal ugly-duckling story: In a heavily wooded part of Massachusetts, "the fate of fallen, rotted trees was usually the wood chipper," says craftsman Spencer Peterman. Seeing beauty in the lines of decomposing trees, Peterman started fashioning them into bowls and serving utensils. He turns each piece on a lathe he custom-designed to create a deep, functional bowl. Then he hand-sands it, lightly enough to retain the wood's character. And when he ebonizes cherrywood, *above*, he follows the ancient technique of applying vinegar. The resulting bowls are such cult objects that Calvin Klein and Dean & DeLuca have standing orders.

Black ebonized bowls, from \$48 each, and salad tossers, from \$33 per pair; spencerpeterman.com.



crockery

RED WING POTTERY In the late 1800s, Red Wing Pottery crocks and food jugs made Minnesota the stoneware epicenter of the U.S. The company started mass production by the early 1900s, but Scott Gillmer, a great-grandson of a past Red Wing president, returned it to its artisanal roots in the 1990s. "We went back to a craftsman approach," he says. Today, the salt-glazed pieces are made just as they were more than a century ago: hand-thrown and kiln-fired with a toss of salt (for a grainy texture). Antique crocks like this two-gallon Bristol glazed one, *above*, can fetch hundreds or thousands of dollars, and a new one is nearly indistinguishable from its ancestors—save for the year "2013" stamped next to the iconic red wing.

Crocks, from \$80 each, redwingpottery.com.



linen towels

STUDIOPATRÓ While a cloth used to dry dishes may seem an unlikely heirloom, Studiopatró founder Christina Weber sees beyond a towel's utility. "I love how the English treat tea towels as keepsakes," says Weber, a former graphic designer based in San Francisco. Instead of being printed with scenes commemorating royal weddings, her towels celebrate daily life, with phrases like "Keep it simple" and Martha's new favorites, "Piece of cake" and "Easy as pie." Hand-screened on linen, the towels hold their color well and naturally soften with each washing. And putting them to work—even letting them sop up a stain or two—makes them that much more of a keepsake.

Keep It Simple towel, \$24, studiopatro.com.

FOOD STYLING BY Frances Boswell