



SLATE PLATES

Slate is a natural material, formed from shale and mud over millions of years of heat and pressure. It is extremely hard and durable. The density of the slate is important in the quality of the item produced for serving ware.

The deep, dark color of our slate makes lighter or brightly colored foods "pop". As a background for food service, black can be much more appealing than white or wooden serving ware; Sometimes black is just a better choice to bring out the visual qualities of the serving.

We take great effort to ensure that our products are food-safe. We ensure this through our choice of dense slate. The density is very important, as the more dense the slate, the less likely it will flake in your food.

USE OF SOAPSTONE CHALK ON OUR SLATE PLATES

We hesitate to call it chalk but most people don't recognize soapstone as a writing tool. Soapstone is the original white "chalk". It is a solid but soft mineral.

Unlike pressed powder chalks (that we remember from school or can buy for children to use on the sidewalk), soapstone does not create dust. It is much better when used on slate, right next to food. Soapstone is primarily composed of magnesium (think Milk of Magnesia) and is food-safe.

Using soapstone to write the types of cheese and sausage on the slate plate adds a fun twist any charcuterie board.