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Drinking in

New  
York



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plus:

Drinks With Marcus Samuelsson | A Timeline of New York Coffee  
| Homemade Maple Bitters | NYC Bar Legend Dale DeGroff |  
Banana Bourbon Cinnamon Buns | New York Orange Wine

**gear** New Yorkers get crafty with their cutting boards.

# Slice of Life

No matter which way you slice it, finding the perfect cutting board can be a surprising challenge. You want a board that's sturdy yet sleek and something that withstands the test of time. From a bamboo model shaped like the Empire State to one made with salvaged planks from local storm-damaged trees, here are five boards that are up to the task.

By Tracy Howard

## ✓ OUR PICK:

### Kentile Monogrammed Cutting Board

\$118, [gowanusfurniture.com](http://gowanusfurniture.com)

**Why we like it:** Cleverly monogrammed with a single letter in Morse code (the thick and thin stripes stand in for dashes and dots), this board is the work of Brooklyn artist Pete Raho. Made by piecing together sections of Pennsylvania maple and black walnut, the board is made for a lifetime of chopping and slicing. And when it begins to show its wear, you can ship it back to Raho for complimentary resurfacing. Other details we appreciate: rubber bumpers on the bottom that help keep the board in place while chopping, a custom-blended finish of mineral, orange and anise oils, and beeswax that helps maintain a lustrous sheen, and mounting hardware for convenient wall storage.



### Gray Works Garlic and Herb Board

\$24, [grayworksdesign.etsy.com](http://grayworksdesign.etsy.com)

**Why we like it:** For woodworking partners Andrew Gray and Elizabeth Bryant of Woodstock, New York, cutting boards begin with distressed or storm-damaged maple and black walnut trees that the duo salvages locally. After working with nearby micro-mills and sawyers, they dry the milled wood in their own kiln and then transform it into their rustic-yet-modern footed boards.



### Daskam and Dworkis

Up to \$150, [brooklynkitchen.com](http://brooklynkitchen.com)

**Why we like it:** When life gives you wood scraps, make cutting boards! That's the philosophy behind these one-of-a-kind boards from furniture design team Josh Dworkis and Tomas Daskam. Using remnants of East Coast-grown walnut, maple and chestnut woods, these two creatives let the character of each scrap inform the shape and size of the finished boards.



### Coignet Compact Lime Board

\$24, [gowanusfurniture.com](http://gowanusfurniture.com)

**Why we like it:** New York apartment living tends to be tight, which is where this mini chopping board from NYU-MBA-grad-turned-furniture-designer Pete Raho (see his Kentile board, also on this page) comes in handy. Almost one-inch thick and made in Brooklyn from maple and walnut, this compact board comes with a detachable chain for off-the-counter wall storage.



### AHeirloom's New York State Cutting Board

\$40, [aheirloom.etsy.com](http://aheirloom.etsy.com)

**Why we like it:** Get into a New York state of mind with this organically grown bamboo board from Brooklyn-based husband-and-wife design team Amy Stringer-Mowat and Bill Mowat. It's sturdy yet lightweight, and its natural anti-microbial properties (thanks to the bamboo construction) and mineral-oil finish help keep the surface nice and clean.

