

STONEWARE INFORMATION

Pizza Stone or Baking Stone? Our stoneware pieces are baking stones. Don't get me wrong... you can use them for great pizzas! But, you can also use them for cookies, biscuits, breads, pies, brownies, meats, and so much more. The difference is the size of the pores, the materials and durability of the stoneware. You can use a baking stones for pizzas, but I wouldn't use a pizza stone for baking!

Where does our stoneware come from? Our stoneware is made in the USA! One of our manufacturer says they used to make a well-known brand of stoneware (we can't say who). The other manufacturer say the still make that well-known brand of stoneware still! Our stoneware is made from the same materials as that other brand, same recipe so to speak and same process, just different name. I've been using and selling stoneware for over 12 years now! This stoneware will provide you with the same great baking results it provides for my family.

What is our stoneware made from? Stoneware is a natural stone product made of clay and water and is Lead Free.

How to use stoneware? Rinse off prior to first use. Spray or grease lightly the first few times you use it. This will help season the surface and develop an almost nonstick surface. Your stoneware will not absorb tastes from the food. It will not trap food particles! Your stone can bake fish sticks one day and then a deep-dish apple pie the next, without having a fishy pie! It bakes evenly, no more burnt bottoms of biscuits or crunchy brownies! You can even cut directly on the surface.

How to clean stoneware? Use a scraper or a dish brush to remove any food residue. To clean your stoneware, after allowing it to cool to room temperature, rinse well with hot water using a nylon scraper or brush to help remove any stubborn food particles. Do **not** use soap. Soap can leave a soapy tasting residue and can break-down the seasoning process. The tiny pore surface will not trap food, therefore cleaning with hot water is usually sufficient. Baking soda can be used to help clean any sticky residue caused by non-stick sprays. Stoneware is **not** dishwasher safe because it would absorb the taste of the dishwasher detergent.

Did you know? Stoneware is oven, refrigerator, freezer, microwave and toaster oven safe? Well it is! Just don't shock it by going from one extreme to the other.

Savings passed on to you! Yes! Some of our pieces don't have a fancy box, but we also don't have a pricey cost and shipping charge. Most of our stoneware is priced 20% less than the major selling brands!

Oh no! Stoneware is a natural earthen material. IF it has a flaw you will notice it the first handful of times you use it. It expands a teeny tiny bit when heated, not enough for you to see or notice, but IF there is a flaw that is when it will show its self! If it has a crack or breaks within the first few months you use it, just bring it in and we'll give you a new stone! We can tell it's fairly new, you don't need a receipt. Just make a pouty face and we'll grab you a new one! We can give you a refund, (you'll need your receipt) if you prefer.