



## Copper Bowl Care Card

Your House Copper bowl is hand-made in America. Your piece is the culmination of research, hard work and a love of cooking with all things truly authentic and pure. The copper handles of your pot are hand-hammered by a single smith.

The copper is pure CDA 122 grade and is 3mm thick to stave off warping and bending as you whip. The un-lined copper is particularly excellent for pastries, egg whites and even sugary concoctions.

To ensure your copper pieces stay robust and in proper shape, please follow the care instructions listed here:

- Always use a wooden spoon (we like HCC's best!) or soft silicon utensils.
- Avoid using metal utensils.
- Hand wash only and dry immediately with a soft cloth
- Do not use in the oven or broiler – it is too wobbly
- Do not heat filled with acidic foods. The lack of a tin interior means we recommend using only room-temperature recipes for the bowl
- Do not use steel wool, scouring pads or harsh soaps

### Additional Care Instructions

Our copper as in the pans and pots of old, will develop a lovely patina with use and time. You may wish to keep the copper looking shiny and new, use a copper polish or a 2-1 ratio of lemon and salt. If you like, you may also add 1 part vinegar to the mixture for additional shine. Ketchup works great on newly oxidized fingerprints.

To give your copper a shine, mix a paste of cooked rhubarb and sugar and rub all over the copper bowl – interior and exterior. Leave sit for at least 30 minutes to 1 hour. Wash all rhubarb off and dry with a soft cloth.

For chemical cleaning on the exterior, we recommend washing with TarnX and then immediately polishing with a paste such as Maas.