Cestari Spotlights Specialty Food Brands Through Kitchen Partner Program in Weekly Newsletter

November 05, 2026

LITTLETON, MA - November 05, 2026 -
Cestari, a kitchen tools brand, is connecting home cooks with independent food producers through its Kitchen Partner program, a recurring feature of Cestari TableTalk, the company's weekly cooking newsletter. Each edition of the program centers on a single small producer whose product anchors an original recipe prepared on video, giving readers a direct look at how the ingredient performs in a home kitchen.

The format follows a consistent rhythm. Every week, Susan Anne MacDowell cooks with a featured maker's product on camera, develops a recipe built around that ingredient, and the maker extends a special offer to newsletter readers. The approach places lesser-known small batch food makers alongside the kitchen tools for serious home cooks that Cestari produces, framing the ingredient and the technique together rather than as separate items.

The fall slate illustrated the range of producers the program draws from. On October 6, GoodSAM organic pecans appeared in make-ahead slice-and-bake cookies. On October 13, the Bloody Mary mix from SpiceItUp! served as the base of a Chicken Fra Diavolo. On October 20, Sweet Grass Dairy's Thomasville Tomme filled a squash and mushroom galette. On October 27, umeboshi from The Ume Reserve added

depth to a cranberry sauce. On November 3, a Fat Moon Mushrooms grow kit produced blue oyster mushrooms on the kitchen counter, which then went into the week's dish.

Each of these products already exists and remains available from the producers that make them. The program does not repackage or resell the items; instead, it demonstrates them in context and points readers toward the makers directly.

"The goal of the Kitchen Partner program is to show home cooks what happens when a thoughtfully made ingredient meets a recipe designed around it," said Susan Anne MacDowell, host of Cestari TableTalk. "When someone watches a grow kit produce mushrooms on the counter or sees how a single cheese shapes a galette, the cooking becomes approachable rather than intimidating."

The program reflects a broader pattern in how home cooks discover ingredients. Rather than encountering a product on a shelf without guidance, newsletter readers see it used from start to finish, with technique, timing, and pairing all demonstrated in a single segment.

"Pairing kitchen tools for serious home cooks with a video and a complete recipe gives readers a reason to try something they might otherwise pass by," MacDowell said. "The special offers help, but the real value is confidence in the kitchen."

Cestari TableTalk reaches a community of home cooks who receive weekly recipes, techniques, and features through the newsletter. The Kitchen Partner program continues as an ongoing element of that publication, with new producers featured on a rolling basis.

Cestari is a kitchen tools brand that designs products for cooking and food preparation, with every tool backed by a lifetime guarantee. In addition to its catalog, the company publishes Cestari TableTalk, a weekly newsletter offering recipes, kitchen techniques, community stories, and features such as the Kitchen Partner program. The newsletter supports the company's focus on connecting people around home cooking and the shared kitchen table.

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Cestari

Cestari Kitchen provides premiere kitchen products for the home cook. Every Cestari Kitchen tool is backed by a lifetime guarantee.

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