Cestari Shares Holiday Charcuterie Hosting Tips Featuring Its Ceramic Paring Knife

November 09, 2026

LITTLETON, MA - November 09, 2026 -
As the winter gathering season approaches, Cestari is offering home cooks a practical approach to assembling a charcuterie and cheese spread that holds up from prep through the final guest departure. At the center of the method is the Cestari ceramic paring knife with a sheath and a black mirror-finish blade, a tool already available to cooks preparing for the busy months ahead.

The ceramic blade is suited to the demands of a holiday table. Because ceramic holds its edge, does not rust and does not react with acidic fruit, the knife slices cheese, apples, pears and figs cleanly without discoloring the produce or dulling after repeated use. The included sheath protects the blade when the knife is packed into a bag or box and carried to a party, a detail that matters for cooks who host away from home during the season.

Susan MacDowell, founder of Cestari, said the timing reflects how cooks actually work during the holidays. "People are assembling boards in a hurry, often at someone else's house, and they need a blade that stays sharp and stays clean," MacDowell said. "A ceramic edge does not transfer a metallic taste to fruit and does not pit from acidity, which makes it a steady choice when figs and apples are part of the arrangement."

For cooks looking to build a spread, Cestari points to three practical habits. The first is to vary texture by pairing soft and hard cheeses with both crisp and yielding fruit, which gives guests contrast in every bite. The second is to cut fruit close to serving time so slices stay fresh and bright, a task made easier by a blade that does not brown delicate produce. The third is to arrange items in small clusters rather than long rows, which keeps the presentation full as guests work through it over the course of an evening.

These holiday entertaining ideas are built around tools that can move with the cook. The lightweight design and ergonomic polypropylene handle of the ceramic paring knife support extended slicing of cheese and fruit, and the protective sheath allows the knife to travel safely between kitchens.

MacDowell noted that durability is part of the appeal during a season of frequent use. "The blade stays sharp far longer than steel and never needs sharpening, so a cook can prep multiple boards across several gatherings without stopping to maintain the tool," she said.

The ceramic paring knife is top-rack dishwasher safe, does not absorb odors and does not discolor, qualities that ease cleanup between events. It is backed by the company's lifetime replacement warranty.

Cestari, operated by Larson MacDowell Enterprises LLC, specializes in kitchen tools designed for home cooks. The company offers its products through an online catalog and maintains a blog and news room with recipes, kitchen tips and product information. Many Cestari tools carry a lifetime replacement warranty. Cestari focuses on tools intended to make cooking and food preparation easier for families gathering around the kitchen table.

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For more information about Cestari, contact the company here:CestariSusan MacDowell1-978-800-1013support@cestarikitchen.comCestari Kitchen451 King StreetLittleton MA 01460

Cestari

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