



## **Roots To Table Shares Article Discussing The History And Evolution Of Small Charcuterie Boards**

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Roots To Table, a kitchen supplies manufacturer that is known for its high-quality bamboo charcuterie boards, has shared an online article that delves into the history of charcuterie boards.

The article shared by Roots To Table was published by the food blog Eat Cured Meat, a website that pens informative resources on, as its tagline says, "The Magic of Salting, Smoking, & Curing." The article, titled "Who Invented Charcuterie? (Also Modern vs Traditional)," begins by giving readers a primer on the history of charcuterie. It then talks about some key differences between how it was traditionally enjoyed in the Middle Ages across Europe and Asia and how the conveniences offered by the modern meat and food processing industries have drastically altered the way charcuterie is consumed today. Finally, it also lays to rest the recurring debate on whether charcuterie is French or Italian by explaining the nuances behind how the practice, which originated in France but was adopted all over Europe, has evolved over the ages to incorporate elements from several regions and cultures.

Roots To Table particularly highlights the part of the article that attributes the invention of charcuterie to the French people by saying, "Who invented Charcuterie? In the 15th Century, the French created charcuterie,

which involved using offal and all aspects of the meat. The traditional process of using salt to cure meats dates back to the Roman empire nearly 2,000 years ago like for salumi such as prosciutto.?

One of the salient facts that the article brings to light is that charcuterie, when translated, means "cooked flesh". The butchers and meat vendors from France who invented the culinary art form intended every part of the animal to be consumed and thus developed charcuterie to make its organs more palatable to eat. They achieved this by grinding, sealing, and salt curing the meat to increase its shelf-life. Traditional French charcuterie, which included dry-cured meats, salami (or saucisson), rillettes, mousses, and pates, focused exclusively on the meats. Modern charcuterie practices are a little more flexible in terms of the ingredients plated and are only limited by the creator's imagination. Some common components of modern charcuterie boards include fruits, nuts, jams, spreads, assorted snacks, and even, for the adventurous ones, desserts. The article also educates the reader about the Italian practice of salumi, a concept that is remarkably similar to charcuterie and includes wine as a common accompaniment.

A spokesperson for Roots To Table talks about the information presented in the article by saying, "Eat Cured Meat is all about the science of meat curing. Tom Mueller, the website's creator & chief contributor, says that he has a passion for classic Italian dry-cured salumi and all forms of curing and smoking. Charcuterie is the oldest form of meat cooking and curing techniques that Tom is so enthusiastic about. Thus, talking about this delicious French tradition is right up his alley. His knowledge of the subject shines through in the article making it a very informative and pleasurable read. We, here at Roots To Table, are thrilled that creators with a deep interest in the art of charcuterie are taking the time to research this information and share what they find on the topic with others. We want to thank Tom for his efforts, and we urge all our readers and customers, those who either already own the Roots To Table charcuterie board, or plan on buying one soon, to check out the article from Eat Cured Meat. It may just compel you to change your perspective on this French food tradition and give it a try."

The Roots To Table Bamboo Cheese and Charcuterie Board Set is made from stain and odor resistant, sustainably grown, 100% natural, BPA-free bamboo wood. The generously-sized board boasts a removable hidden slotted drawer that seamlessly slides out to reveal storage space for the several accessories that ship with it including a 4-piece stainless steel cutlery set. It is currently available for sale on Amazon.com for just \$29.77.

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For more information about Roots To Table, contact the company here: [Roots To TableAlanBurton8884102340care@rootstotable.com](mailto:RootsToTableAlanBurton8884102340care@rootstotable.com) 228 West Oak loop Cedar Creek Texas 78612

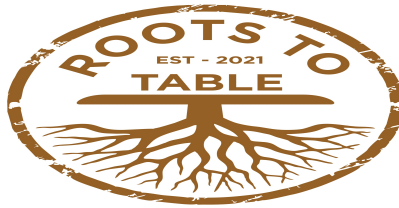
## **Roots To Table**

*We promise to provide beautiful high-quality products and resources that help create WOW food experiences and positively impact our planet.*

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