Cestari Introduces Corn Cob Peeler Tool for Peak Summer Harvest Season

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LITTLETON, MA - June 29, 2026 -
Cestari Kitchen has introduced its multi-functional corn preparation tool designed to help home cooks process fresh summer corn more efficiently during peak harvest season. The Cestari corn cob peeler features a four-piece design that strips kernels cleanly from the cob while minimizing mess and reducing preparation time compared to traditional knife methods.

The timing aligns with the height of fresh corn season across North America, when farmers' markets and grocery stores offer abundant supplies of locally grown corn. The tool addresses common challenges home cooks face when preparing large quantities of corn for summer salads, salsas, soups, and freezing for year-round use.

The multi-tool set includes a specialized peeler that removes kernels in uniform rows, a pusher for controlled kernel removal, a measuring cup for portion control, and a grater attachment for creating corn puree. The design allows users to strip corn kernels directly into a bowl or container, containing the mess that typically occurs when using a knife.

"Summer corn season presents both an opportunity and a challenge for home cooks who want to preserve the harvest or prepare fresh corn dishes," said Susan MacDowell, founder of Cestari Kitchen. "Traditional knife methods can be time-consuming and create significant mess in the kitchen. This tool streamlines the process while maintaining the integrity of the kernels, whether someone is preparing a single ear for dinner or processing dozens for freezing."

The tool's safety features include a non-slip grip and controlled cutting action that keeps hands away from sharp edges. This design makes it accessible for cooks of varying skill levels, from experienced home chefs to those just beginning to explore seasonal cooking.

Fresh corn remains a staple of summer cooking, appearing in everything from Mexican street corn salads to Southern corn chowders. The ability to efficiently remove kernels from the cob expands possibilities for incorporating fresh corn into weeknight meals and batch cooking sessions. Many home cooks also freeze corn during peak season to enjoy local produce throughout the winter months.

The introduction comes as Cestari Kitchen continues to expand its collection of kitchen tools for home cooks, focusing on products that solve specific preparation challenges. The company's approach emphasizes practical functionality over complexity, designing tools that address real cooking scenarios faced in home kitchens.

Cestari Kitchen specializes in developing kitchen tools backed by a lifetime guarantee. The company focuses on creating products that enhance the cooking experience for home chefs while maintaining durability and practical functionality. Founded by the MacDowell family, Cestari Kitchen has built its reputation on combining traditional cooking wisdom with modern tool design to support ambitious home cooks in creating memorable meals.

Beyond product development, Cestari Kitchen maintains an active connection with its community of home cooks through its weekly cooking newsletter, which features seasonal recipes, preparation techniques, and kitchen efficiency tips. The newsletter is designed for subscribers who share an interest in elevating their home cooking experiences.

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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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