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## Local wooden bowls and turned goods

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After moving to Whidbey Island, I extended my passion for foraging to wood. I don't fell trees for the wood, but rather I find them—whether across my driveway, fallen back in the forest, or removed for safety at a friend's house—and do what I can to expose their beautiful grain in a useful product. My goal is for people to treasure the beautiful tree long past its death.

These wooden bowls were turned green, meaning when it's still wet with sap rather than dried for several months. When the green wood dries it shrinks, causing the bowl to warp into an individually unique shape. Many of my bowls are left unsanded for a rustic look that encourages use. I finish them with walnut oil that hardens to a durable food-safe finish.

If desired, you can restore your bowl's (or other turned item's) finish with walnut oil at any time. Simply apply walnut oil with your hands or a clean rag, let it sit for 5 minutes, and then wipe away the excess. This is purely aesthetic as the new coat of oil only affects the outer surface rather than penetrating the wood which is already filled with hardened oil. I typically do not refinish bowls and instead let them wear into a beautiful patina from regular use (oatmeal with blueberries grinds a smooth surface with a pleasant purple color).

To clean your bowl, just scrub it with soapy water and let it dry. I do not recommend putting your wooden bowl in the dishwasher (the high temperatures could cause it to crack) or the microwave (the wood will become hot before the food).