

# The Press Democrat

Sign of the Bear  
435 First Street West  
Sonoma

Stephen Havlek and his wife, Laura, own Sign of the Bear on the plaza in Sonoma. Citing interesting changes in technology, Havlek also raves about the emergence of silicone as a most important new material revolutionizing cookware and kitchenware. You may have heard of a Sil-Pat™, a washable, flexible silicone nonstick surface for rolling out dough – that’s been around for a few years. The Sil-pin™, a perfect companion for the Sil-Pat™, is a silicone rolling pin which recently hit the market. Sil-Pin™’s manufacturers say the sleeve of silicone on their rolling pin will roll out any dough without sticking. Is it possible to imagine a baker emerging from a hot kitchen without the requisite head-to-toe dusting of flour?

Bamboo cutting boards are also big, Havlek said. That bamboo will naturally replenish itself, is highly sustainable and grows up to two feet a day works well with our heightened ecological sensibilities in the North Bay. In terms of performance, bamboo cutting boards reportedly absorb less moisture and shrink or swell less often as their traditional wood counterparts.

“They’re ‘green’ but they’re also beautiful,” he says of the cutting boards. “They work well and you can feel good about buying them.”

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