

CALAISIO

Hand woven in the South Pacific by villagers in their homes where not many other employment opportunities exist..

Weavers use a tape measure and a improvised 'needle' made from the broken rib of an umbrella to weave the dimensions needed to fit bakeware and to meet the high quality of Calaisio. Each weaver does not have the bowl, glass insert or casserole or baking dish while weaving – only a tape measure.

Woven from a vine called a water vino (Nito vine). Vines grow to about 6 feet long naturally in forests near these villages – it is cut down to harvest and it re-grows in approximately 3 years. This harvesting is an industry unto itself.

Workers weave the products in their homes and bring them once a week to QC for measuring & fit.

The pieces are made to exacting measurements – all by hand.

Each piece is finished with a sturdy, food-safe lacquer that makes the pieces fully submersible in water for cleaning. Do not leave to soak but are very washable & scrubbable.

Weaving helps supplement or completely support their households.

